

Yellowstone City-County Health Department
Guidelines for eligibility to re-open bars, brew pubs, wineries, casinos and food service operations to dine-in customers.

The COVID-19 outbreak is an unprecedented, rapidly evolving situation. On March 16, 2020, the Health Officer issued an order that closed restaurants, bars, brew pubs, wineries and other food service operations to dine-in service. The Governor issued a similar order on March 26, 2020, limiting most food service operations to preparing and serving food and beverages only for off-premise consumption.

On April 22, 2020, the Governor announced a phased re-opening plan that allows restaurants, bars, breweries, wineries and casinos to become operational **on or after May 4, 2020**, under strict physical distancing and reduced capacity protocols. According to the Governor's phased re-opening plan, returning to "business as usual" on May 4th will not happen and should not be expected. In the interest of the public's health, it is imperative that businesses operate in a safe and efficient manner. The duration of each phase will be based on several key factors, which include:

1. The current understanding of the epidemiology of COVID-19, the extent of community spread, and current CDC recommendations for containment and mitigation.
2. The agreement of operators and establishments to comply with the requirements of these guidelines.

In order **to be eligible** to re-open dine-in service, each establishment must produce and have an approved social distancing plan. At a minimum, the plan must include the following elements:

1. A specific way to increase the distance between patrons or groups of patrons to an acceptable distance;
2. Employee illness considerations;
3. A plan for enhanced cleaning of surfaces;
4. Required signage, provided by RiverStone Health; and,
5. A signed commitment to comply with the approved re-opening plan, including acknowledgement that failure to comply with the approved plan will result in closure by order of the Health Officer for an indeterminate time.

Upon receipt of a proposed re-opening plan, the Yellowstone County Health Officer will review the plan for completeness and compliance with these guidelines **prior to allowing** the establishment to re-open. If a plan is fully approved, the establishment(s) will be eligible to re-open.

1. The attached template addresses required elements. It provides examples of compliant practices and in some cases, practices that would not be compliant.
2. Using this template, each establishment must indicate its acceptance by initialing **each of the terms** of this guidance and submit it to RiverStone Health. In the event that a single owner or operator has multiple licensed sites, the same plan can be used by indicating all applicable license numbers.
3. Once completed, submit the plan to RiverStone Health's Environmental Health Services.
4. When the re-opening plan is approved by the Health Officer, the applicant will be notified in writing.
5. At the point that the Health Officer allows re-opening of establishments, those with approved plans under this guidance may begin to provide on-premise dining under these guideline.

This guidance and re-opening plan was updated on April 30, 2020. Re-opening plans submitted before this date are still valid.

Please note that re-opening will require both an approved plan AND rescission or modification of the current Health Officer Order that authorizes re-opening.

The dynamic nature of the COVID-19 outbreak will require changing as prevention, containment, and mitigation strategies of the outbreak unfolds. This guidance may change over time. In addition, this plan and any future related plans are subject to applicable state or federal guidelines and rules, including future changes to existing requirements.

Re-Opening Plan

For Restaurants, Bars, Breweries, Wineries, Casinos and other Food Service Operations

Establishment Name(s): _____

Retail Food License number(s): _____

Owner /operator: _____

Please initial each item below indicating your understanding of the requirement.

Plan to Increase the Distance between Patrons or Groups of Patrons to an Acceptable Distance

_____ There must be ***tangible evidence of actions*** to optimize the distance between patrons or groups of patrons.

_____ Examples of **acceptable actions** to meet this requirement include but are not limited to:

- Removing half or more tables from a dining area and spreading remaining tables throughout the available seating space.
- Removal of chairs from every other table.
- Blocking entrance to every other booth (e.g., by visible tape)
- Affixing a sign on every other table or booth stating clearly that it is closed and not available for patrons' use.
- Back to back booths do NOT meet the requirement for physical distancing in Yellowstone County establishments.
- No table may accommodate more than six (6) patrons and tables cannot be combined to accommodate more than six (6) patrons.
- Sitting or standing at bars or counters is NOT allowed. Drinks and food must be served to customers at a table.
- Plans and processes are in place to limit waiting areas to maintain a distance of at least 6 feet between customers.
- Gaming machines that are operational must be separated by 7-foot center to center. Machines must be placed out of service if adequate spacing cannot be assured.

_____ Examples of **unacceptable actions** to meet this requirement include, but are not limited to:

- A sign or statement to the effect of "We will seat patrons apart from one another" ***without definitive action***
- A sign or statement to the effect of "Please practice social distancing and sit apart from other patrons or groups" ***without definitive action***
- Closing one section of the establishment but keeping the same concentration of in-use tables and booths within the section that is open

Employee Health Requirements

_____ A health assessment must be performed for all staff at the beginning of each shift.

_____ Employees who have fever, cough, or shortness of breath will not be allowed to work until symptoms are resolved.

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Plan for Enhanced Cleaning and Disinfection

_____ There must be an enhanced cleaning plan available to all staff

_____ The plan must include at least the following components

- Frequency of cleaning (e.g., before opening, hourly for gaming machines, after each patron / group of patrons)
- Extent of cleaning (e.g., table tops, chair seats and backs, arm rests, gaming machines)
- Cleaning products including type of cleaning product and type of cleaning cloth used

_____ A plan for limiting self-service operations.

_____ Growlers and other refillable/reusable containers must be washed, rinsed and sanitized before being refilled.

_____ There must be a training plan for all existing and new staff on cleaning protocols. Records of training must be retained by the owner/operator and be made available to the Health Officer or his designee upon request.

Required Signage

_____ All entrances must have a sign providing general infection prevention messages posted at every exterior entrance to the establishment. (This signage is provided by RiverStone Health.)

_____ A copy of the approval notice from the Health Officer must be posted in a visible location near the main entrance.

Attestation:

By my signature below, on behalf the establishment(s) identified on this plan, I commit to comply with the plan shown above, as approved by the Yellowstone County Health Officer. I acknowledge that failure to comply with the approved plan may result in closure by order of the Health Officer for an indeterminate time.

Name: _____

Signature: _____

Title: _____

Date: _____

Please return complete plan to RiverStone Health:

- E-mail: Environmental.Health@riverstonehealth.org
- Fax: 406-256-2767
- In person: 123 S 27th Street, Billings, MT 59101 (Lil Anderson Center) – Environmental Health

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