

INFORMATION FOR RESTAURANTS AND FOOD ESTABLISHMENTS

PURSUANT TO EXECUTIVE ORDER 20-123 AS ISSUED MAY 15, 2020

MANDATORY MEASURES

Effective May 18, 2020, the following measures are mandatory for restaurants and food establishments:

- Limit indoor service of patrons to no more than 50 percent of the seating capacity of the indoor dining area.
- Manage the service of patrons at outdoor seating with adherence to appropriate social distancing with tables separated by at least six feet.
- Restrict parties seated at a single table to 10 or fewer persons.
- Maintain social distancing in the seating and service of patrons in all areas of the restaurant, including:
 - a minimum of six feet between parties or use of a hard-surface partition that appropriately separates parties; and
 - not permitting patrons to congregate in bar areas or waiting areas.
- Wash, rinse, and sanitize food contact surfaces, dishware, utensils, and beverage equipment after each use.
- Frequently disinfect surfaces repeatedly touched by employees or patrons such as door knobs, equipment handles, and checkout counters. Disinfect table surfaces, arms rests, menus, and other items utilized by customers at each turn of service.
- Adhere to all existing provisions of the 2017 FDA Food Code as adopted by the Florida Division of Hotels & Restaurants.
- Employees who appear to have symptoms upon arrival at work or who become sick during the day must immediately be separated from other employees, customers, and visitors, and sent home.

BEST PRACTICES

Effective May 18, 2020, the following best practices are recommended for restaurants and food establishments:

- Provide hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant for use of customers in the dining area.
- Remove all unnecessary, frequently touched items like table buzzers, service menus, magazines, newspapers, and any other unnecessary paper products and décor from customer areas.
- Provide physical guides, such as tape on floors or sidewalks, to promote social distancing in high-traffic areas of the establishment.
- Promote reservations or call-ahead seating to manage spacing effectively in restaurant.

- Limit access to buffets, salad bars, and beverage service stations to service only by employees.
- Encourage third-party delivery staff to wait outside or in non-congested areas practicing social distancing guidelines when picking up delivery orders.
- Monitor and implement best practices for food safety at restaurants and retail food stores as published and updated by the U.S. Food and Drug Administration.

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