

HOW TO REOPEN DINE-IN COLORADO RESTAURANTS SAFELY

Restaurants have officially received the green light to begin [dine-in service again](#).

The Colorado Department of Public Health and Environment [guidance for reopening](#) aims to reduce person-to-person contact between diners and restaurant staff.

Follow [these tips](#) to prepare your restaurant and staff for reopening safely.



DINE-IN TIPS

- | Encourage diners to **make reservations**
- | Direct people waiting for tables to **stay in their cars**. Call or text when their table is ready
- | Limit parties to **eight or fewer**
- | Do not let patrons **seat themselves**
- | Block off **out-of-use tables** and booths
- | Create or expand **outdoor dining**, where risk of coronavirus transmission is lower

DINE-IN SERVICE: INDOOR AND OUTDOOR REQUIREMENTS

- | Ensure different parties are a minimum of **six feet apart**, including table spacing.
- | Disinfect and deep-clean **shared surfaces** between seatings



RESTAURANT LAYOUT AND DESIGN TIPS

To keep dining parties at least **six feet apart** at all times:

- | Use **floor decals and tape** to indicate the direction of foot traffic
- | Eliminate **self-serve stations**
- | Block off some **bathroom stalls** or urinals

Reduce **shared surfaces** and increase air circulation by:

- | Implementing **contactless payment** or prepayment options
- | Switching to a **board menu**, disposable menus or an online menu
- | Removing **games** that encourage touching or standing close together
- | Avoiding **air conditioning**. Open windows, when possible

EMPLOYEES

- | Require employees to **wear masks** and food preparers to **wear gloves**
- | Put an employee in charge of symptom monitoring, such as **temperature checks**
- | Advise employees to **stay home** if they feel sick
- | Require employees to **take personal items home** after their shifts
- | Assign an employee to **monitor guest and employee adherence** to guidelines
- | Direct employees to **wash their hands** more often

CLEANING AND DISINFECTING TIPS

- | Clean **bathrooms** hourly
- | Disinfect **cash registers** and point-of-sale machines between uses
- | Skip **tablecloths** or use disposable ones, and replace after each party leaves



Have questions about implementing the guidance for your restaurant?
Contact Pinnacol for clarification or assistance:

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