



FAQ for Bars & Restaurants

This document is to provide general information on State mandates to bars and restaurants within the City of Bloomington and is not to be construed as legal advice.

1. What do the IDPH Emergency Rules require regarding face coverings?

- Businesses must require all employees, customers and other individuals on their premises who are over the age of two and able to medically tolerate a face covering, to cover their nose and mouth with a face covering when on premises and unable to maintain at least a six-foot social distance. A copy of the IDPH Emergency Rules are attached as Exhibit A
 - Face shields are generally not considered to be “face coverings” as they do not fit closely over the nose and mouth.
- Customers at a bar or restaurant may remove their face covering while eating or drinking, but according to the IDPH Emergency Rules, they must wear face coverings **at all other times**.

2. What is meant when it says customers do not have to wear face coverings while they are eating or drinking?

- This is not defined by the IDPH Emergency Rules
- A reasonable interpretation would be that if a customer has food or drink in front of them and is in the process of consuming same, then they are not required to have their face covering on.
 - This requires some judgment and reasonableness
 - For example, a customer taking a short break between bites will not be in violation. However, if the customer’s dirty dishes are stacked up and the customer is just sitting there talking to others, then that would be a situation where they should have face coverings on.
 - Customers are always required to wear face coverings when interacting with staff.
 - Employees must always wear face coverings unless they too are taking a break to eat or drink.

3. Are there capacity limits on bars and restaurants?

- There are no capacity restrictions on bars and restaurants under the **IDPH Emergency Rules**, except when a bar or restaurant is closed for a private event, such would be considered a “gathering” and thus the capacity is limited to 50 people (or 50% of the building capacity if less than 50).
- However, the **Illinois Restaurant & Bar Establishment Safety Guidelines** (see Exhibit B) do have restrictions and require a multitude of limitations including:
 - 25% maximum occupancy capacity for standing areas
 - Minimum of six feet between tables or other designated patron service areas
 - Bar seating should be spaced 6-feet apart between patrons of unrelated parties
 - 10-person maximum per table
- Bars and restaurants must carefully review all of the requirements set forth in the Guidelines to ensure compliance.
 - Failing to comply with the Illinois Restaurant & Bar Establishment Safety Guidelines could result in action against an establishment’s liquor license and/or off-premise agreement.



4. What are “reasonable efforts” in relation to the IDPH Emergency Rules?

- It is a defense under the law if a bar or restaurant is making “reasonable efforts” to comply with the IDPH Emergency Rules.
 - The “reasonable efforts” necessary to be in compliance for a retail establishment is based on the totality of circumstances and can include: (1) signage notifying customers to wear face coverings; (2) providing face coverings; (3) warning customers that are not wearing face coverings; and/or (4) removing customers that refuse to wear face coverings.
- The City recommends that all bars and restaurants have visible and repeated signage to ensure customers and staff know the face covering requirements. Signage alone, however, is not sufficient to obtain reasonable compliance. Rather, the establishment is responsible for ensuring customers and staff are wearing face coverings when required and taking action when they refuse or fail to do so.

5. What happens if my establishment is in violation of the IDPH Emergency Rules?

- Upon seeing that an establishment is not in compliance, the City (or another governmental agency) can issue a Notice of Non-Compliance. If issued by the City, we will provide you with 60 minutes to get your establishment into compliance (i.e., ensure everyone is wearing a face covering and/or that those who refuse are removed).
- If your establishment remains out of compliance as evidenced by a follow-up inspection, an order to disperse can be issued. This dispersal order will mandate either that all or a part of the crowd and staff at the establishment vacate the premises for the remainder of the day. Again, if issued by the City, the dispersal order will provide the establishment with 60 minutes to ensure the required individuals are dispersed.
- If your establishment fails to follow the dispersal order, then a citation can be issued as a misdemeanor under Section 8.1 of the Illinois Department of Public Health Act with a fine up to \$2,500.

6. What about my liquor license?

- The City’s Liquor Commission will be given notice of any and all non-compliance notices, orders and citations issued under the IDPH Emergency Rules.
- A violation of any of the IDPH Emergency Rules (or other public health orders, etc.), even a first offence, may result in a complaint being issued by the Liquor Commission.
- After a public hearing, the Liquor Commission could issue a fine, suspension or license revocation depending on the circumstances.
- Note to alleviate an immediate threat to the welfare of the community, an immediate suspension of a liquor license may also be issued for 7 days by the Liquor Commissioner. Based on the circumstances, this could be, for example, a clearly egregious violation of the IDPH Emergency Rules or other public health order.



7. Where can I find more information on compliance with IDPH Emergency Rules, the State of Illinois Restaurant & Bar Establishment Safety Guidelines, or other related issues of public health?

- The McLean County Health Department is the best entity to give advice on how to comply with the Rules and keep people healthy. Please visit their website at <https://health.mcleancountyil.gov/708/CORONAVIRUS-COVID-19> or email questions to health@mcleancountyil.gov
- You can also contact the Illinois Department of Public Health and/or the Illinois Department of Commerce and Economic Opportunity.
- The City's Legal Department may also be contacted in relation to license compliance issues.

Exhibit A

ILLINOIS REGISTER

DEPARTMENT OF PUBLIC HEALTH

NOTICE OF EMERGENCY AMENDMENT

16183, effective November 23, 1983; codified at 8 Ill. Reg. 14273; amended at 8 Ill. Reg. 24135, effective November 29, 1984; emergency amendment at 9 Ill. Reg. 6331, effective April 18, 1985, for a maximum of 150 days; amended at 9 Ill. Reg. 9124, effective June 3, 1985; amended at 9 Ill. Reg. 11643, effective July 19, 1985; amended at 10 Ill. Reg. 10730, effective June 3, 1986; amended at 11 Ill. Reg. 7677, effective July 1, 1987; amended at 12 Ill. Reg. 10045, effective May 27, 1988; amended at 15 Ill. Reg. 11679, effective August 15, 1991; amended at 18 Ill. Reg. 10158, effective July 15, 1994; amended at 23 Ill. Reg. 10849, effective August 20, 1999; amended at 25 Ill. Reg. 3937, effective April 1, 2001; amended at 26 Ill. Reg. 10701, effective July 1, 2002; emergency amendment at 27 Ill. Reg. 592, effective January 2, 2003, for a maximum of 150 days; emergency expired May 31, 2003; amended at 27 Ill. Reg. 10294, effective June 30, 2003; amended at 30 Ill. Reg. 14565, effective August 23, 2006; amended at 32 Ill. Reg. 3777, effective March 3, 2008; amended at 37 Ill. Reg. 12063, effective July 15, 2013; recodified at 38 Ill. Reg. 5408; amended at 38 Ill. Reg. 5533, effective February 11, 2014; emergency amendment at 38 Ill. Reg. 21954, effective November 5, 2014, for a maximum of 150 days; amended at 39 Ill. Reg. 4116, effective March 9, 2015; amended at 39 Ill. Reg. 11063, effective July 24, 2015; amended at 39 Ill. Reg. 12586, effective August 26, 2015; amended at 40 Ill. Reg. 7146, effective April 21, 2016; amended at 43 Ill. Reg. 2386, effective February 8, 2019; emergency amendment at 44 Ill. Reg. 9232, effective May 15, 2020 for a maximum of 150 days; emergency amendment at 44 Ill. Reg. 10000, effective May 20, 2020 for a maximum of 150 days; emergency amendment at 44 Ill. Reg. _____, effective August 3, 2020 for a maximum of 150 days; emergency amendment at 44 Ill. Reg. _____, effective August 7, 2020 for a maximum of 150 days.

SUBPART A: GENERAL PROVISIONS

Section 690.50 Pandemic or Epidemic Respiratory Disease – Emergency Provisions **EMERGENCY**

- a) *The State Department of Public Health has general supervision of the interests of the health and lives of the people of the State. As part of that general supervision, the Department has jurisdiction to address dangerously contagious or infectious disease outbreaks to protect the health and lives of the people of the State. The Department shall take means it considers necessary to restrict and suppress dangerously contagious or infectious diseases, especially when existing in epidemic form. (Section 2(a) of the Act).*

- b) *The Department shall have the general authority to delegate to certified local health departments the duties and powers under those Acts it is authorized to enforce for the purpose of local administration and enforcement. 20 ILCS 2310/15.*

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- c) In order to restrict and suppress the novel coronavirus SARS-CoV-2 that causes the coronavirus disease 2019 (COVID-19), a dangerously contagious and infectious respiratory disease in the form of a pandemic or epidemic, which is spread person to person in respiratory droplets released by a person infected with the disease, the Department implements the following restrictions and requirements:
- 1) Any individual who is over age two and able to medically tolerate a face covering (a mask or cloth face covering) shall be required to cover their nose and mouth with a face covering when in a public place and unable to maintain at least a six-foot social distance. This requirement applies whether in an indoor space, such as a store, or in an outdoor space.
 - 2) Any business, service, facility or organization open to the public or employees shall require employees, customers, and other individuals on the premises who are over age two and able to medically tolerate a face covering to cover their nose and mouth with a face covering when on premises and unable to maintain at least a six-foot social distance. Businesses, services, facilities or organizations that offer food or beverages for in-person consumption may permit employees, customers, and other individuals to remove their face coverings while eating or drinking, but must require face coverings at all other times. Businesses, services, facilities or organizations that take reasonable efforts to require patrons and employees to wear a face covering shall be in compliance with this subsection. For retail businesses, reasonable efforts to comply with regard to customers shall be determined based on the totality of the circumstances and include, but are not limited to: posting signage requiring face coverings to be worn on the premises; providing face coverings to customers; giving verbal warnings to customers to wear a face covering when on the premises; and requesting that customers leave the premises if not wearing a face covering.
 - 3) Schools, including preschools, public and nonpublic schools that serve students in grades pre-kindergarten through grade 12, institutions of higher education, and vocational programs, and day cares, including day care centers, day care homes, and group day care homes licensed by the Department of Children & Family Services (DCFS) and day care centers that are exempt from licensure, shall require students, employees, and other individuals who are over age two and able to medically tolerate a

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face covering to cover their nose and mouth with a face covering when on premises. Schools and day cares may permit face coverings to be removed while eating or drinking, when individuals are outdoors and social distance is maintained, while playing a musical instrument if necessary, and, for staff, while using a face shield when necessary to allow for facial visualization during instruction and communication.

- 4) Gatherings of more than 50 people (or gatherings of 50% or more of a building's maximum occupancy as determined by the authority having jurisdiction, if 50% of a building maximum occupancy is less than 50 people) are prohibited unless exempted by law or Executive Order. Public and nonpublic schools serving pre-kindergarten through 12th grade students must limit the number of people in one space to fifty or fewer.

- d) Pursuant to 20 ILCS 2305/2(a), all local boards of health, health authorities and officers, police officers, sheriffs, and all other officers and employees of the State or any locality, including the Department and certified local health departments under 20 ILCS 2310/15, ("enforcing entities"), shall enforce the rules and regulations so adopted and orders issued by the Department. Enforcing entities shall enforce this rule as follows:

- 1) Enforcement against a business, service, facility or organization open to the public. Businesses, services, facilities or organizations shall be responsible for compliance with this rule. No individual shall be held responsible for compliance with this rule on behalf of a business, service, facility or organization even if the individual is an owner, officer, principal or employee of that business, service, facility or organization. This rule shall be enforced for businesses, services, facilities or organizations open to the public by enforcing entities in the following manner:

- A) First, businesses, services, facilities or organizations open to the public shall be given a written notice of non-compliance by an enforcing entity and a reasonable opportunity to take prompt actions to comply with subsection (c). The reasonableness of the time period to take prompt action will be determined by the enforcing entity depending on the facts and circumstances, including but not limited to the nature of the activity taking place, whether the activity is being conducted indoors or outdoors, the public health risk, the number of individuals at risk of exposure to

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COVID-19, and the size of the building and crowd occupying the building. Examples of actions that might be taken include but are not limited to promptly distributing face coverings to patrons and/or employees, or in instances where a business, service, non-profit or other entity open to the public is too crowded, reducing the number of persons on-site by placing an employee at the entrance to limit the number of people entering until the occupancy is in compliance with subsection (c)(4). Enforcing entities may observe until voluntary compliance is achieved or return at a later time to ensure that compliance was achieved depending on the time period provided to allow for compliance.

- B) Second, if the enforcing entity concludes that the business, service, facility, or organization open to the public has not voluntarily complied in a reasonable period of time after receiving a written notice pursuant to subsection (d)(1)(A), the enforcing entity may issue a written order to the business, service, facility or organization open to the public to have all or some of the persons on premises disperse (order to disperse) in order to restrict and suppress COVID-19, until such time as the business or establishment is in compliance with subsection (c).
- C) Third, if the business, service, facility or organization open to the public refuses to comply with a written order to disperse pursuant to subsection (d)(1)(B), that business, service, facility or organization open to the public shall be subject to the penalties set forth in Section 8.1 of the Act. As provided in subsection (d)(2) below, no individual may be subject to the penalties set forth in Section 8.1 of the Act for violation of this rule, including an individual owner, officer, principal or employee of a business, service, facility or organization.
- D) A business, service, facility or organization open to the public may also be subject to the penalties set forth in Section 8.1 of the Act in the following circumstances:
- i) the business, service, facility or organization open to the public engages in repeated or continued violations after receiving two or more written notices of noncompliance pursuant to subsection (d)(1)(A); or

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- ii) the business, service, facility or organization open to the public engages in repeated or continued violations after receiving one or more written orders to disperse pursuant to subsection (d)(B). As provided in subsection (d)(2) below, no individual may be subject to the penalties set forth in Section 8.1 of the Act for violation of this rule, including an individual owner, officer, principal or employee of a business, service, facility or organization. When determining whether a business, service, facility or organization should be subject to the penalties set forth in Section 8.1 of the Act based on repeated violations, enforcing entities shall take into consideration the time period between violations.

- E) When determining whether a business, service, facility or organization has failed to comply with subsection (c)(2), enforcing entities shall take into consideration reasonable efforts taken by the business, service, facility or organization to ensure all individuals, including but not limited to patrons and employees, wear a face covering while they are on premises and unable to maintain a social distance of at least six-feet. For retail businesses, reasonable efforts to comply with regard to customers shall be determined based on the totality of the circumstances and include, but are not limited to: posting signage requiring face coverings to be worn on the premises; providing face coverings to customers; giving verbal warnings to customers to wear a face covering when on the premises; and requesting that customers leave the premises if not wearing a face covering.

- 2) Enforcement against an individual. Enforcing entities shall not enforce this rule against an individual for non-compliance with subsection (c), including but not limited to the penalties set forth in Section 8.1 of the Act. No individual shall be held responsible for compliance with this rule on behalf of a business, service, facility or organization even if the individual is an owner, officer, principal or employee of that business, service, facility or organization. Nothing in this order alters or supersedes an enforcing entity's authority to seek such penalties related to violation of an isolation or quarantine order pursuant to Section 690.1415(b).

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- 3) Enforcement against a school or day care. Enforcing entities may give a written notice of non-compliance and a reasonable opportunity to cure to a school or day care that fails to comply with subsection (c)(3) or (c)(4). Under this subsection, a reasonable opportunity should be no less than the next business day. The enforcing entity shall notify the following entities after issuing a written notice of non-compliance to the school or daycare: the certified local health department, the local board of health or health authorities (if enforcing entity is other than the local board of health or health authorities), for public schools, the local school district, or for nonpublic schools, the parent institution with which the school is affiliated, as applicable, and the Illinois State Board of Education, Illinois Board of Higher Education, the Illinois Community College Board, or DCFS, as appropriate. Upon receipt of a notice of non-compliance, a school or day care must notify parents in writing that a notice of non-compliance was issued and disclose its plan to comply. The local board of health, local health authorities or certified local health department shall take action to ensure a school or day care complies with the rules and regulations issued by the Department pursuant to this Section. Pursuant to Section 2(a) of the Act, the Department of Public Health may take necessary measures to ensure compliance with subsection (c)(3) if the certified local health department, local board of health or local health authorities neglect or refuse to promptly do so.
- 4) The Department shall post on its website and provide to all certified local health departments a sample written notice of non-compliance and a sample written order to disperse.
- e) Pursuant to Section 690.30(a), the Department and local health authorities may investigate the occurrence of cases, suspect cases or carriers of COVID-19 in a public or private place for the purposes of verifying the existence of the disease, locating and evaluating contacts of cases, identifying those at risk of disease, and determining necessary control measures. Such investigations may include entering a place of employment for purposes of conducting investigations of those conditions within the place of employment that are relevant, pertinent and necessary to the investigation. When two or more suspected cases of COVID-19 occur in any business, organization, institution, facility, school or daycare the business owner, or the person in charge of the establishment shall cooperate with public health authorities in the investigation of cases, suspect cases, outbreaks and suspect outbreaks.

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- f) Pursuant to the procedures set forth in Section 690.1300 through 690.1415, the Department or a certified local health department may order the closure of a business, service, facility or organization, school or day care. For purposes of a school or day care, the occurrence of an outbreak of COVID-19 among students or staff may constitute an emergency consistent with Section 690.30(c), and closure should result in shifting to remote instruction as opposed to in-person instruction.
- g) Unless expressly indicated in this rule, a violation of the provisions of this Section shall not be subject to the penalties set forth in Section 8.1 of the Act.
- h) Nothing in this rule supersedes any provisions of an Executive Order or guidance issued pursuant to an Executive Order.
- i) Nothing in this rule supersedes any authority of an enforcing entity to enforce a local rule, ordinance or order.

(Source: Added by emergency rulemaking at 44 Ill Reg. _____, effective _____ for a maximum of 150 days)

RESTAURANT & BAR ESTABLISHMENT SAFETY GUIDELINES



Illinois
Department of Commerce
& Economic Opportunity
JB Pritzker, Governor

RESTORE ILLINOIS

A Public Health Approach To Safely Reopen Our State

PART OF PHASE 4 OF RESTORE ILLINOIS PLAN

APPLICABLE TO EACH REGION UPON TRANSITION TO PHASE IV | ISSUED ON AUG 25, 2020 | EARLIEST EFFECTIVE AUG 26, 2020

The Revitalization Phase of the Restore Illinois public health approach to reopening the Illinois economy includes larger gathering sizes, additional businesses reopening and increased capacities. We must all continue to social distance, frequently wash our hands and cover our faces to maintain progress in overcoming COVID-19.

Updated 8/25/2020

NEW SAFETY GUIDELINES FOR PATRONS

Minimum Guidelines

1. NEW: Patron should wear face coverings over their nose and mouth when approached and serviced by establishment employees, including but not limited to when employees take patron orders, deliver food and beverages, and service tables, whether dining indoor or outdoor.
2. NEW: Patrons should wear face coverings over their nose and mouth when picking up carry out orders.

Encouraged Best Practices

1. NEW: Patrons should be encouraged to wear face coverings over their nose and mouth when picking up food at a drive-thru window.

Overview

SAR-CoV-2 is a novel coronavirus that has emerged and caused coronavirus disease, abbreviated as COVID-19. Public health experts continue to learn about COVID-19, but based on current data and similar coronaviruses, spread from person-to-person happens most frequently among close contacts¹ via respiratory droplets. Transmission to persons from surfaces contaminated with the virus has not been documented yet, but current evidence suggests that the virus may remain viable for hours to days on surfaces made from a variety of material.

Purpose

The IDPH provides the following safety guidance for retail restaurant and bar establishments. To prevent exposure to and the spread of COVID-19 the Department provides the following guidance. Additional guidance may be needed as COVID-19 outbreak conditions change, including as new information about the virus, its transmission, and impacts, becomes available.

At this time, restaurant and bar establishments are allowed to resume indoor dining operations, as included in part of Governor Pritzker's "[Restore Illinois](#)" plan. The Restore Illinois plan breaks the State up into 4 different regions, each of which will be evaluated based on several metrics individually to determine which Phase of recovery that region is in. To determine what phase each region of the State is in, please visit the following link: [Phase of Restore Illinois](#). Once the region in which a retail restaurant and bar establishment is located is promoted to Phase IV of the recovery, operations can resume following this IDPH Restaurant and Bar Establishment Reopening Safety Guidance.

Note: Organizations that operate across multiple workplace environments should refer to applicable Phase IV guidelines for guidance on those workplaces.

Note: As of release, seated area capacity of restaurants and bars should be determined by arranging seating to provide a minimum of six feet between tables or other designated patron service areas. Standing area capacity of restaurants or bars may operate at maximum of 25% of standing area capacity. Capacity restrictions will be reassessed based on the latest science and public health metrics on an ongoing basis throughout Phase IV.

¹ Close contacts include household contacts, intimate contacts, or contacts within 6-ft, for 15 minutes or longer unless wearing N95 mask during period of contact



Safety Guidelines for Restaurant and Bar Establishment Operators

Many of the following guidelines are taken from the FDA and the full checklist can be found here:

[FDA's Checklist: Best Practices for Re-Opening Retail Food Establishments During COVID-19](#)

FACILITY OPERATIONS – BEFORE INITIALLY OPENING INDOOR DINING

i. Minimum guidelines

2. Post [signs](#) on how to stop the spread of COVID-19 and promote everyday protective measures.
3. Conduct a self-inspection to assure the premises is in good order and equipment is working properly.
4. Assure all areas of the food establishment, including restrooms and waiting areas, are properly cleaned, stocked, sanitized, or disinfected, and there are no signs of pest infestation or harborage.
5. Assure the 3-compartment sink is clean and equipped with detergent and sanitizer, and the warewasher is clean and functioning and equipped with detergent and sanitizer (single temperature machine, 165F) or reaches 180F rinse (high temperature). Have sanitizer test strips available and appropriate for the sanitizer being used.
6. Ensure ventilation systems including air ducts and vents in the facility are clean, have new filters and are operating properly. Working with local health department to optimize air flow within establishment is recommended.

WATER, PLUMBING, AND ICE – BEFORE INITIALLY OPENING INDOOR DINING

i. Minimum guidelines

1. Assure hot and cold potable water are available throughout the facility and the water and sewage lines are working.
2. Clean and sanitize all ice machines and ice bins.
3. Flush all water lines, including equipment water lines and connections according to: [IDPH Guidance for Maintaining Water Systems During Reduced Use and Returning Water Systems to Regular Use after Extended Periods of Reduced Use](#).



FOOD CONTACT AND NON-FOOD CONTACT SURFACES (CLEAN, DISINFECT, SANITIZE)

i. Minimum guidelines

1. Use necessary sanitizers and disinfectants that meet [EPA's criteria](#) against SARS-CoV-2 per label instructions to clean and disinfect the facility during hours of operation and assure staff are trained to use them properly.
2. [Clean and disinfect](#) common areas (e.g., restrooms, cafeterias), high-touch areas and equipment (e.g. door knobs, display cases, equipment handles, check-out counters, order kiosks) more frequently; every hour recommended for high-traffic areas.
3. Have sufficient stocks of single-service and single-use articles (e.g. tableware, carryout utensils) available in place of re-usable dishes and utensils. If not, ensure all reusable food service items are handled with gloves and washed properly in 3 compartment sink or in a dishwasher.
 - i. Sanitization of multi-use items (e.g., menus, if reused, special cards, pens, check presenters, etc.) should be completed after each use.
 - ii. Discard any single-use or paper articles (e.g., paper menus) after each use.
4. Disinfect tables and chairs between parties and again at closing time (see [EPA approved list of disinfectants](#)).
5. Valet staff should perform cleaning of vehicle in compliance with [GSA protocols](#).
6. Create and implement an enhanced cleaning/sanitizing schedule for all food contact surfaces, and cleaning/disinfecting of non-food contact surfaces; if practical, have designated staff member that is responsible for cleaning.
7. Gloves should be worn by staff preparing food per pre-COVID food handling protocols, such as handling Ready to Eat (RTE) foods.
8. All required disinfecting, cleaning, or sanitizing activities to be conducted by employees should be within their normal workday or during otherwise compensated time.



FOOD AND TEMPERATURE CONTROL

i. Minimum guidelines

1. Assure all coolers, freezers, and hot and cold holding units are functioning, clean, sanitized, and protected from contamination
2. Have calibrated thermometers available to check equipment and product temperatures to ensure food safety/HACCP plans are executed as designed
3. Examine all food for spoilage, damage, expiration, tampering or pest activity
4. Assure food is properly labeled and rotated, and all food, packaging, and chemicals are properly stored and protected from cross contamination

HANDWASHING STATIONS

i. Minimum guidelines

1. Train and remind employees of effective hand hygiene practices including washing hands with soap and water for at least 20 seconds every 30 minutes, and:
 - i. Upon arrival to work
 - ii. Prior to and during food preparation
 - iii. When switching between tasks
 - iv. Before donning gloves to work with food or clean equipment and utensils
 - v. After using the restroom
 - vi. After handling soiled dishes and utensils
 - vii. When hands are visibly soiled
 - viii. After coughing, sneezing, using a tissue, touching face
 - ix. After eating or drinking
 - x. After smoking or vaping
 - xi. After handling cell phone
2. Handwashing sinks should be accessible, functional with hot and cold running water and fully stocked with soap, hand drying devices and waste cans.
3. Have paper towels and trash cans available in the bathrooms so doors can be opened and closed without touching handles directly.
4. Provide hand sanitizers (minimum 60% alcohol), as appropriate, in multiple locations to encourage hand hygiene by both patrons and employees to supplement hand washing



EMPLOYEE HEALTH/SCREENING

i. Minimum guidelines

1. Employers should make temperature checks available for employees and encourage their use. Employers should post information about the symptoms of COVID-19 in order to allow employees to self-assess whether they have any symptoms and should consider going home.
2. All employers should have a wellness screening program. Resources outlining screening program best practices are posted on the [DCEO Restore Illinois guidelines website](#).
 - i. Employers should conduct in-person screening of employees upon entry into workplace to verify no presence of COVID-19 symptoms.
 - ii. If employee shift is greater than 5 hours, employers should also conduct mid-shift screening to verify no presence of COVID-19 symptoms (in person preferred, though virtually is permitted).
3. If employee reports having any COVID-19 related symptoms, they should remain isolated at home for a minimum of 10 days after symptom onset AND until feverless and feeling well (without fever-reducing medication) for at least 72 hours OR confirmed to not have COVID-19 via 2 negative COVID-19 tests in a row, with testing done at least 24 hours apart.
4. If employee reports having any COVID-19 related symptoms, employers should encourage employee to contact their health care provider; if multiple employees report having any COVID-19 related symptoms, employers should notify their local health department within three days of being informed of the prevalence of COVID-19 symptoms; if multiple employees test positive for COVID-19, employers should notify their local health department within one day of positive test results.
5. If an employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting should be performed [according to CDC guidelines](#).
6. Where appropriate, notify employees who have been exposed. Employers should not identify an employee who tested positive by name.
7. Any employee who has had close contact² with co-worker or any other person who is diagnosed with COVID-19 should quarantine for 14 days after the last/most recent contact with the infectious individual and should seek a COVID-19 test at a state or local government testing center, healthcare center or other testing locations. All other employees should be on alert for symptoms of fever, cough, or shortness of breath and taking temperature if symptoms develop.
8. Have an adequate supply of personal protective equipment (PPE) and/or cloth face coverings for staff, as well as a policy and training for staff to wear their masks.
 - i. Employees should wear face coverings over their nose and mouth when within 6-ft. of others (cloth masks preferred). Exceptions may be made where accommodations are appropriate – see [IDHR's guidance](#).



ii. Encouraged best practices

1. Consider nominating a staff person to become a COVID-19 safety team leader. Their responsibilities can include staff training and monitoring, as well as assisting patrons with their questions or issues.
2. Monitor and have a plan to respond to a higher than normal level of absenteeism.
3. Ensure dishwashers have access to both face and eye protection to protect eyes, nose, and mouth from containment splash.

² Close contacts include household contacts, intimate contacts, or contacts within 6-ft. for 15 minutes or longer unless wearing N95 mask during period of contact

HR AND TRAVEL POLICIES

i. Minimum guidelines

1. All employees and workers who perform work at the worksite (such as temporary or contract workers) should complete health and safety training related to COVID-19 when initially returning to work. Resources to design a training are posted on the [DCEO Restore Illinois guidelines website](#).
2. Employees should follow [CDC travel guidance](#) to protect themselves and others during business travel.
3. Employees should not report to, or be allowed to remain at, work if sick or symptomatic (with cough, shortness of breath or difficulty breathing, fever of 100.4 degrees or above, chills, muscle pain, headache, sore throat, new loss of taste or smell, or other [CDC-identified symptoms](#)), and sick or symptomatic employees should be encouraged to seek a COVID-19 test at a state or local government testing center, healthcare center or other testing locations
4. Employers should clearly explain all paid leave policies and make workers aware that they may be eligible for benefits if they are sick or symptomatic.
5. Employers should be aware that the Occupational Safety and Health Act of 1970 and provisions of state law prohibit employers from retaliating against workers for raising safety or health concerns.



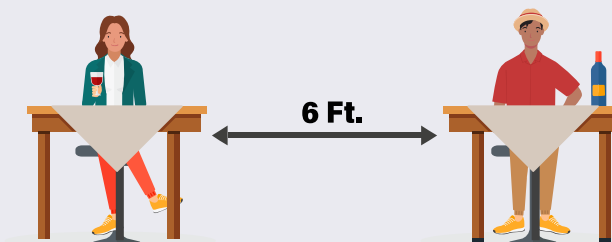
ii. Encouraged best practices

1. Provide reasonable accommodation for COVID-19-vulnerable employees, including but not limited to work from home (if feasible), reduced contact with others, use of barriers to ensure minimum distance between others whenever feasible or other accommodations that reduce chances of exposure.

OCCUPANCY

i. Minimum guidelines

1. *[Seated areas]* Area capacity should be determined by arranging seating to provide a minimum of six feet between tables or other designated patron service areas.
2. *[Standing areas]* Maximum occupancy of 25% of standing area capacity.
3. 10-person party limit.
4. Configure space to allow for at least 6-ft. of distance between tables or other designated patron service areas; if tables/ booths cannot be moved, employers should only use every other table/ booth to allow for separation between patrons of unrelated parties.
 - i. Bar seating should be spaced 6-ft apart to maintain social distancing between patrons of unrelated parties.
 - ii. *[Booths only]* Employers may use consecutive booths to serve patrons of unrelated parties only if employer installs an impermeable barrier with a height of 6-ft or greater from the floor between booths. Use of barriers should not impede entry/ exit or impose a fire risk. Use of plexiglass is a best practice.
5. To the extent possible, patrons should wait for services off premises, either outdoors and maintaining social distance of 6-ft with use of recommended face coverings or in their vehicles. Patrons can wait in waiting area, but should adhere to 6-ft distancing guidelines.
6. Live music is permitted but employees and performers should follow social distancing guidelines, keeping the maximum distance possible from each other and from customers. Performers should wear face coverings where possible and the use of barriers between singers and customers and employees during the performance is strongly encouraged; additional guidelines for performers can be found in the [Theaters and Performing Arts guidelines](#).
7. Before allowing external supplier or non-patron visitor (excluding third-party visitors providing carry-out services only) to enter, or while requiring them to wait in a designated area, employer should ask whether external supplier or visitor is currently exhibiting COVID-19 symptoms.
 - i. If practical, employer should take external supplier or non-patron visitor temperature using thermometer (infrared / thermal cameras preferred, touchless thermometers permitted).
8. Keep log of all external suppliers who enter premises.
9. Suppliers and other non-patron visitors should wear face coverings over their nose and mouth when entering premises (exceptions can be made for people with medical conditions or disabilities that prevent them from safely wearing a face-covering).



i. Encouraged best practices

1. If practical, alter hours of operation to adequately spread out patron traffic and allow for additional cleaning time.
2. Stagger shift start and end times to minimize congregation of employees during changeovers.
3. If practical, group employees in clusters and schedule groups on same shifts to reduce cross-team exposure.
4. Limit contact between external suppliers and employees.
5. Restrict suppliers from entering premises and if practical, have deliveries dropped at door.
6. Before allowing entrance, employers should ask whether patron is currently exhibiting COVID-19 symptoms.
 - i. If practical, employer should take patron temperature using thermometer (infrared / thermal cameras preferred, touchless thermometers permitted).

SOCIAL DISTANCING/ PHYSICAL WORKSPACE

i. Minimum guidelines

1. Employer should [display signage](#) at entry and throughout workspace with face covering requirements, social distancing guidelines, cleaning protocols, and any reduced capacity limit, in multiple languages as needed.
2. Employees should social distance from patrons while not performing services.
3. Employees should maintain social distance to the extent possible while performing services.
4. Limit the occupancy of common areas/ break rooms to allow for social distancing of 6-ft or greater by removing/decommissioning furniture or staggering break times; this guideline is not intended to diminish employees break time requirements.
5. Implement a reservation or call ahead model especially for busy periods, if practical.
6. Buffets and self-service food stations (e.g. hot and cold bars, bulk items, baked goods) should adhere to additional minimum guidelines:
 - i. Patrons may self-serve food if hand sanitizer stations are located at both ends of the buffet or self-service station and signage is posted to require hand sanitizing before each visit to a station.
 - ii. If areas are not configured for self-service, designated staff (e.g., buffet attendant) should serve onto patron's plate wearing appropriate face covering and gloves, while maintaining 6-ft social distancing with patrons and other employees.
 - iii. Separate buffet stations should maintain 6-ft distancing and allow for social distancing between patrons throughout establishment.
 - iv. Impermeable barriers should be put in place between servers and patrons; patron and servers should not exchange or pass the same plate multiple times.
 - v. Queue points should be established 6-ft apart with markers to encourage social distancing.
 - vi. Queue should be limited to patrons in respective party to the extent possible.
 - vii. Utensils used for serving should be changed hourly.
7. Eliminate any table presets (e.g., table tents, menus, ketchup bottles, salt and pepper shakers, lemons, straws, shared condiments, etc.).
8. Eliminate the use of beverage napkins or coasters.
9. Eliminate the service of shared snacks at the bar.
10. Remove shared items (e.g., magazines) from waiting areas and configure any seating to be 6-ft apart to allow for social distancing.
 - i. Any surfaces in waiting area (e.g., seats) touched by patrons should be disinfected after use.
11. Use single packet condiments, if possible, OR serve condiments in containers – such as a washable bowl or paper cup – that can be sanitized or disposed of after use (no shared condiments permitted).
12. Use disposable silverware, if possible, OR use rolled silverware or silverware placed in sleeves (employers should utilize gloves while rolling/placing in sleeves).
13. Use disposable or touchless menus, if practical, or use menus that can be sanitized between each use.
 - i. If practical, QR Digital menu or app-based ordering should be used.
14. To the extent possible, eliminate refilling patron beverages and use a new glass cleaned using proper dishwashing procedures or a new disposable cup.
 - i. Employers using disposable cups may refill beverages only if employee wears appropriate face covering and gloves and uses pitcher to refill beverage. Per standard restaurant guidance, pitchers should never touch the rim of the cup.
 - ii. Self-service beverage fountains are permissible with the following precautions:
 - Customers may not reuse cups and should refill beverages with new disposable cups;
 - Customers must not touch the fountain spigot and should minimize contact with dispensing surfaces.
 - Fountain surfaces must be cleaned and sanitized every hour.



15. Standing areas in bars can remain open; employer should designate specific areas with 6-ft distancing for patrons of same party to utilize and should use 6-foot markings on floor to provide guidance on social distancing between unrelated parties.
16. Ensure that the area for take-out patrons allows for at least 6-ft of separation from seated patrons.
17. Employers should follow [Indoor and Outdoor Recreation guidelines](#) for non-gambling gaming/ amusement operations (pool tables, darts, etc.).
18. Employers should follow [Protocols for Resumption of Casino Gambling Operations by the Illinois Gaming Board](#) for casino gambling gaming/ amusement operations.

ii. Encouraged best practices

1. Deliver items to table on service trays to minimize hand contact.
2. Limit food and beverage stations to the extent possible.
 - i. If practical, employees wearing appropriate face coverings and gloves should serve food or beverage in unused containers and set aside for patron pickup. No patron should serve themselves, and new or freshly sanitized containers should be required for refills.
3. Designate specific area or queue for ordering beverages at bar OR require that drink orders be placed through wait staff while patrons are seated at tables.
4. Display visual markers 6-ft. apart at patron queue points (e.g., restrooms and bar lines).
5. Display additional signage at exits of restrooms to promote use of paper towel to open door for exit.
6. Display additional signage to promote distancing within shared restrooms.
7. Eliminate seating at bars within restaurant where possible.
8. If practical, install impermeable barriers in close contact areas (e.g., host stand, cashier). Use of barriers should not impede entry/ exit or impose a fire risk. Use of plexiglass is a best practice.
9. If practical, implement touchless transactions.
10. If practical, allow one-way traffic flow in and out of restaurant to limit any congregation.
11. Where possible, eliminate common touchpoints (e.g. remove shared items in commons areas, use touchless door pulls).
12. Where building management practices allow, increase air turnover rates in occupied spaces and increase outside make-up air to the maximum extent practical.
13. Where possible, minimize use of coat checks and clean area frequently.



Additional references for food or bar service operators can be found here:

- FDA: [Food Safety and COVID-19](#)
- FDA: [Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery During COVID-19](#)
- FDA: [Use of Respirators, Facemasks, and Cloth Face Coverings in the Food and Agriculture Sector During Coronavirus Disease \(COVID-19\) Pandemic](#)
- FDA: [Employee Health and Personal Hygiene Handbook](#)
- CDC: [Interim Guidance for Implementing Safety Practices for Critical Infrastructure Workers Who May Have Had Exposure to a Person with Suspected or Confirmed COVID-19](#)
- CDC: [What Grocery and Food Retail Workers Need to Know about COVID-19](#)
- CDC: [COVID-19 Resources for Businesses and Employers](#)
- CDC: [Restaurants and Bars Reopening Decision Tree](#)
- CDC: [COVID-19 Printed Resources](#)
- IDPH: [COVID-19 Resources for Businesses and Organizations](#)
- IDPH: [Guidance for Maintaining Water Systems During Reduced Use and Returning Water Systems to Regular Use after Extended Periods of Reduced Use](#)
- IDPH: [Retail Food Page and Food Codes](#)
- Illinois Department of Human Services: [FAQ for Businesses Concerning Use of Face-Coverings During COVID-19](#)
- EPA: [List of EPA-registered Disinfectants](#)
- AFDO: [Planning for Reopening Food Service Establishments As COVID-19 Impacts Best Practices and Protocol](#)
- OSHA: [Guidance of Preparing Workplaces for COVID-19](#)
- National Restaurant Association: [COVID-19 Reopening Guidance: A Guide for the Restaurant Industry](#)

Safety Guidelines for Restaurant and Bar Establishment Patrons

The following guidance is recommended for patrons of food establishments. In our efforts to slow the spread of COVID-19, it is important to follow the safety guidelines provided below when visiting food establishments:

SAFETY GUIDELINES FOR PATRONS

i. Minimum guidelines

1. Consistent with state and federal guidance to limit the spread of COVID-19 and protect others, patrons should stay as close to home as possible and avoid unnecessary travel.
2. Patrons should practice social distancing by staying at least 6 feet from people from other parties at all times while they are outside of their home, including while at restaurants and bars.
3. Patrons should wear face coverings over their nose and mouth while on premises, except while eating and drinking at table (exceptions can be made for people with medical conditions or disabilities that prevent them from safely wearing a face covering).
4. Patrons with symptoms consistent with COVID-19 (including fever, cough, or difficulty breathing) should stay home.
5. Patrons should arrive at the food or bar establishment prepared with hand sanitizers and cloth face covering.
6. Patrons without reservations should check for available capacity before going to the establishment.
7. While standing in line for ordering, pick-up, or checkout, patrons should wear a face covering and follow social distancing recommendations of at least 6 feet. Patrons should not congregate in waiting or bar areas.
8. **NEW:** Patrons should wear face coverings over their nose and mouth when approached and serviced by establishment employees, including but not limited to when employees take patron orders, deliver food and beverages, and service tables, whether dining indoor or outdoor.
9. **NEW:** Patrons should wear face coverings over their nose and mouth when picking up carry out orders.
10. Patrons should be prepared to keep their face covering on while waiting for a table, while ordering, and until their food arrives
11. Patrons should be prepared for longer wait times and be patient, as a limited occupancy may be in place. Patrons may be asked to wait in vehicles car if waiting areas are at maximum capacity. Many restaurants or bars that normally didn't require a reservation may now require one
12. Patrons should respect signs limiting access or the number of patrons that can be present at one time
13. If practical, patrons should avoid contact with shared amenities like public restrooms, indoor/outdoor playground equipment, picnic tables, and benches. Patrons should wash their hands or use hand sanitizer if they do come into contact with shared amenities or equipment
14. Patrons should wash their hands often with soap and water for at least 20 seconds. If soap and water are not readily available, patrons should use a hand sanitizer that contains at least 60% alcohol. Patrons should cover all surfaces of hands and rub them together until they feel dry. Patrons should not touch eyes, nose, and mouth with unwashed hands



15. Patrons should handle their leftover food to be taken to-go, if applicable

ii. Encouraged Best Practices

1. **NEW:** Patrons should be encouraged to wear face coverings over their nose and mouth when picking up food at a drive-thru window.

If you have questions or need additional support:
Please call our hotline at 1-800-252-2923
or e-mail us at ceo.support@illinois.gov
or return to illinois.gov/businessguidelines

For additional information and updated versions of this document,
please see the IDPH website:

<https://www.dph.illinois.gov/topics-services/diseases-and-conditions/diseases-a-z-list/coronavirus/business-guidance>