

April 20, 2020



Proposed Guidelines for Dine-in Reopening of Restaurants, Bars and Food Service Establishments

Wyoming's restaurant and lodging properties have always been committed to food, customer and employee safety. As we begin to emerge from the Covid-19 public health crisis, Wyoming's hospitality industry remains laser-focused on keeping our employees and the dining public safe.

The WLRA suggests establishing (at either the state or county level) standards that addresses high risk, moderate risk, low risk and the new normal risk public health scenarios as follows.

Restaurants, Bars, Food Service Establishments

High Risk- No dine in service and extreme caution taken in food prep. Physical distancing maintained. Employees wear face coverings. Curbside pick-up, take-out and delivery only. Contactless payment encouraged and all state and county health director safety measures followed.

Moderate Risk- Take-out/delivery options preferable. Dine-in services allowed with extreme precaution. Restricted occupancy or number of available seating options in place. Follow strict guidelines for physical distancing of customers with staff monitoring. Self-service buffets closed. Employees wear face coverings. Contactless payment encouraged and all state and county health director safety measures followed.

Low Risk- Dine-in services allowed with precaution. Social distancing requirements and restricted occupancy still followed (but may be relaxed or adjusted as appropriate). Contactless payment encouraged and all state and county health director safety measures followed.

New Normal Risk- Dine-in restaurants operating under proper safety precautions for staff and customers. Customers always ok to wear masks when patronizing establishments. All state and county health director safety measures followed.

Hotels, Tourism and Accommodations

High Risk- Limited operations, take extreme precaution for staff and guests including following all social distancing guidelines. Employees wear face coverings, self-service buffets closed. Increased cleaning regime in place. No dine-in services available- room service only. Contactless payment encouraged and all state and county health director safety measures followed.

Moderate Risk- Take precautions with shared spaces ensuring all social distancing guidelines observed. Follow increased cleaning regime. Employees wear face coverings, self-service buffets closed. Contactless payment encouraged and all state and county health director safety measures followed.

Low Risk- Businesses take precautions with shared spaces, social distancing requirements still followed (but may be relaxed or adjusted as appropriate) Contactless payment encouraged and all state and county health director safety measures followed.

New Normal Risk- Industry open with established precautions for staff and guests. All state and county health director safety measures followed. (How to address weddings, conferences etc??)

The following are steps that the Wyoming Lodging and Restaurant Association supports as guidelines for restaurants and food service businesses as we gradually transition back to welcoming the general public into our establishments.

- Continue to follow the already high standards required to operate a food service business in Wyoming. Closely follow all guidelines put forth by the state health director.
- Assign a member of your management team to train, track and ensure that all sanitizations standards are met.
- Create and execute an elevated cleaning and sanitizing schedule that follows all state health guidelines for back of the house and front of the house surfaces that staff and customers will come in contact with.
- Continue employee safety training, highly emphasizing proper handwashing and hygiene etiquette.
- Continue to monitor employee's health, quickly excusing from work any employee who exhibits any symptoms related to Covid-19.
- Have hand sanitizer and sanitizing products readily available for employees and customers.
- Each business should determine, post and enforce a maximum number of customers allowed in a location at one time-based on factors such as square footage and layout of dine-in area that facilitates following currently recommended social distancing guidelines. These occupancy numbers can be modified as social distancing rules evolve over time.
- Seating should be arranged to allow appropriate social distancing between tables or bar stools. We assume that this is a six-foot distance to start with that can be modified as social distancing rules evolve over time.
- Designate with signage, tape or by other means appropriate social distancing spacing for employees and customers.
- Designate appropriate social distancing spacing for those waiting to enter any establishment. Utilize technology to allow waiting patrons to remain in their vehicles until their table is ready.
- All staff wears masks during service, preparation of food and drinks initially. This may be relaxed or adjusted as appropriate and in coordination with the state health director's guidelines. Customers always ok to wear masks in establishment.
- Payments made by cash are discouraged and touchless payments minimizing customer contact are highly suggested and prioritized.
- Create an operating plan that aligns with the state health director's directions for any instance of an employee with a suspected case of Covid-19.