Employer Guidance for Oklahoma’s Open Up and Recover Safely Plan: Restaurants

Please note this guidance is not comprehensive, it is intended to serve as a tool to help businesses and local officials establish general protocols encountered in various situations. Effective safety measures that protect employees and citizens are critical to a successful reopening of our great state. There are unique situations not covered here, and we rely on collaboration with our local officials, businesses and citizens using their best judgement during this unprecedented time. We must all take responsibility to protect those in our community. Thank you for doing your part to ensure the safety of all Oklahomans.

- Full Service and Quick Service restaurants offering in-person dining
- Effective November 19, 2020, food or beverages of any kind shall not be sold or served for on-premises consumption by any license holder authorized to make such sales and services after 11:00pm daily.
  - The sale and service of food and non-alcoholic beverages for on-premises consumption may resume at 5:00am daily.
  - The sale and service of alcoholic beverages for on-premises consumption may resume at 8:00am daily.

Sanitation & Disinfecting Guidelines

- You are encouraged to develop, implement, maintain, and revise a cleaning and disinfecting plan for your restaurant.
- Consider maintaining increased cleaning of frequently touched surfaces (tables, restrooms, doors, menus, armrests, chair seats, phones, etc.).

Social Distancing

- Effective November 19, 2020, restaurants and bars shall ensure a minimum of six feet of separation between parties or groups at different tables, booths, or bar tops, unless the tables are separated by properly sanitized glass or plexiglass.
- Employees interacting with customers and/or kitchen staff may continue the use of facial coverings, at the discretion of the business.
- Outdoor and enclosed large venues such as ballparks and arenas may develop signage or markings to maintain appropriate social distancing throughout the facility.

Enhanced Hygiene Considerations

- Ensure that access to handwashing/hand sanitizing facilities and supplies are available for employees and patrons.
- Encourage employees and patrons to use good hygiene including proper handwashing and observe respiratory etiquette.
- Consider messages to remind patrons to prevent the spread of COVID-19. These messages may include suggestions to stay at home if you are sick or do not feel well,
and what to do if you’re sick or feel ill.

- If possible, use phone app technology for transactions to limit face-to-face communications.
- To prevent reuse of utensils by the public, recommend designating staff to serve at buffet or customer self-service areas.
- Increase the amount of outdoor air provided through the establishments HVAC system, where feasible.