

This is a rapidly evolving situation. Recommendations will be updated and shared as new information becomes available.

Pima County COVID-19 Pandemic Temporary Measures Related to the Pima County Food Code

The Pima County Back to Business, Restaurant and Bar Group made the following suggestions during its first meeting on April 30, 2020. This temporary guidance applies to all restaurants and other dine-in establishments, and will be in effect for the length of the pandemic and until all restrictions are lifted by the Governor. The measures also apply to event spaces and catered functions.

Compliance with such standards is to be validated during regular operator inspections. All establishments that document adherence to the minimum best practice standards below will earn a Pima County Best Practice Pledge badge that can be displayed electronically or physically to provide a visible symbol of the commitment to the communities health and well-being.

Minimum Employee, Vendor, Delivery Service and Patron Health and Wellness Measures:

- Wellness/symptom checks, including temperature checks for all restaurant personnel, vendors, contractors, third party delivery service workers, etc. as they arrive on premises and before opening of a restaurant.
- Gloves and cloth masks and frequent hand-washing is required for all servers and restaurant personnel (gloves not required for servers if hands are sanitized between servings).
- Any patron exhibiting symptoms of COVID-19 is prohibited from entering the facility.

Minimum Restaurant Operation Measures:

- Physical and electronic signage posting at the restaurant entrance of public health advisories prohibiting individuals who are symptomatic from entering the premises.
- Indoor occupancy limited to 50 percent or lower.
- Provide service by take out, reservation, or call ahead seating only, including notifying patrons via text and/or telephone when service is available, allowing restaurant patrons to physical distance until they are called to be served.
- Physical distancing of 6 feet minimum between tables.
- Clearly marked 6 foot spacing marks throughout the restaurant, along entrances, hallways, restrooms, and any other location within a restaurant.
- No parties larger than 10 allowed per table; bar top seating is not allowed.
- Menus must be in a format that does not promote potential virus transmission, e.g. cleanable menu boards or single use menus.
- Elimination of self-service stations including salad bars, buffets, soda refill stations, and table-side food preparation.
- Expansion of outdoor service areas to increase physical distancing standards.
- Hand sanitizers available at entrances to the facility, restrooms, and in employee work areas.
- Sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to: tables, tablecloths, chairs/booth seats, table-top condiments and condiment holders.
- Post documentation cleaning logs online and at the entrance documenting cleaning of all public areas (including counter tops, door handles, waiting areas, etc.) at least every 2 to 3 hours.

Additional measures to consider:

- Restaurant personnel should have a [national certification in food safety and handling](#), as well as specific training in the prevention of COVID-19.
- Implement touchless payment methods.

Operators or clients with questions can call 211.

For more information, visit <https://www.cdc.gov/coronavirus/2019-ncov/> OR www.pima.gov/covid19