

Guidance for Food Establishments

This document is meant to serve as a resource for food establishments as we transition to local authority for COVID-19 mitigation measures beginning May 1. Below is a list of the requirements and a list of recommendations (best practices) for all food establishments in Clark County. Please note that this document is specific to COVID-19, and the safe food handling practices required by the Southern Nevada Health District regulations need to continue.

MANDATES/REQUIREMENTS

- Require all employees and patrons to wear a face covering unless actively eating, drinking, or smoking (if allowed).
- Reduce occupancy so that groups maintain social distance (3 feet) but allow no more than 80% occupancy based on the fire code into the establishment. (The social distancing may decrease and occupancy limits may increase when conditions meet the requirements identified in the Clark County Local Plan.)
- There is no restriction on capacity for outdoor dining, as long as social distancing requirements are followed.
- Reduce bar top seating to separate parties by 6 feet and limit parties to 4 people. Only take orders from customers seated at a table or bar top.
- Seat no more than 12 people at a table.
- Provide hand sanitizer dispensers for employees and patrons at entrance, customer restrooms, and high-touch areas in the facility.
- Use an [Employee Screening Questionnaire](#) for COVID-19 symptoms at the beginning of each person's shift.
- Require employees to stay home if symptomatic.
- Buffets may open at this time. If you choose to operate your buffet, you must ensure the following:
 - Each station is supervised by an employee.
 - Hand sanitizer is offered to the patrons prior to obtaining tableware.
 - Service utensils are changed out every hour.
 - Patrons and employees practice adequate social distancing (if applicable).
- Preparing food table side can occur, if the patrons do not consume food at time of preparation and all are

wearing adequate face coverings.

- Use chemicals and concentrations approved for food contact surfaces.
- Congregating areas can open for pool tables and other arcade games but must be operated with limitations specified for “Arcades, Racetracks, Bowling Alleys” and other similar venues. These conditions include cleaning high-touch surfaces frequently, maintaining 80% occupancy, and ensuring 3 feet of social distancing between groups.
- The Food Handler Safety Training Card (Health Card) program is open for appointments. For more information, please visit www.snhd.info/food-handler.

RECOMMENDATIONS/BEST PRACTICES

- Post signs for symptoms, proper use of face coverings, and ground markings for social distancing where appropriate.
- Encourage reservations and limit the number of people in outdoor waiting areas to maintain social distance between parties. Do not allow indoor waiting areas.
- Offer alternatives to dining-in such as curbside pick-up, delivery, or carry out operations.
- Encourage electronic payment.
- Consider using menu boards, electronic menus, or disposable/paper menus.
- Stagger employee shifts to minimize large groups in back of house corridors and service elevators.
- Assign shift groups so employees work with the same group of people each day.
- Increase ventilation rates for the HVAC system to increase filtration.
- Develop a cleaning a plan for high-touch surfaces and access areas such as waiting area, tables, chairs, door handles, menus, pens, equipment, soda fountain touchpoints, counters, and restroom areas.
- Visit the Centers for Disease Control and Prevention’s website for information on [how to clean and disinfect](#). Use a disinfectant on the [EPA’s List N](#).