



EMERGENCY COMMAND CENTER

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GUIDANCE FOR RESTAURANTS/FOOD SERVICE DURING THE COVID-19 PUBLIC HEALTH EMERGENCY

AS OF FRIDAY, JULY 31ST, 2020

POLICY STATEMENT

COVID-19 is spread through contact that is close enough to share droplets generated by coughing, sneezing, speaking, and even just breathing. COVID-19 can also be spread by touching objects where contaminated droplets have landed. Because it is so easily transmittable, infection control rules are necessary to protect restaurant employees and patrons. Restaurants that follow these precautions can provide a safe environment for patrons.

GUIDANCE

The purpose of these guidelines are to help restaurants operate safely when food service is permitted according to the CRST COVID-19 Response Plan.

In addition to the CRST Business Guidance and each restaurant's normal policies regarding cleanliness, hygiene, and safety practices, restaurants on the Cheyenne River Reservation who are open to the public should practice the following guidance.

1. HOURS OF OPERATION
 - a. Restaurants must follow the current CRST COVID-19 Response Plan.
 - b. It is the restaurant's responsibility to monitor changes to the CRST COVID-19 Response Plan.

2. INTENSIFY CLEANING AND DISINFECTING
 - a. Avoid using reusable items, such as menus, condiments, or food containers. Replace with disposable paper menus and single-use condiments or food containers.
 - b. Clean and disinfect everything at the table, such as receipt trays, table cloths, chairs, etc. between each use.
 - c. Provide hand sanitizer at every table.
 - d. Limit sharing of food, tools, equipment, or supplies by employees.

3. PREVENT OVERCROWDING
 - a. When dining-in is permitted, space tables 6 feet apart.
 - b. Limit seating capacity to allow for social distancing.
 - c. Discourage crowded waiting areas by asking patrons to wait outside or in

- their vehicle.
- d. Encourage patrons not to dine with people outside of their tiwahe/household.
 - e. Offer and encourage outdoor dining when feasible.
 - f. When offering take-out/pick-up only, ask patrons to wait in their vehicle or away from the establishment while waiting to pick up food.
 - g. Be mindful of social distancing and use of appropriate PPE when using restrooms.

4. PREVENT SPREAD OF RESPIRATORY DROPLETS

- a. Avoid offering any self-serve food or drink options, such as buffets, salad bars, and drink stations.
- b. Use disposable food service items, such as utensils, dishes, napkins, or tablecloths. If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water, or in a dishwasher.
- c. All employees who interact with patrons must wear face coverings.
- d. All employees handling food must wear face coverings and gloves. Hands should be washed after removing gloves or after handling used food service items and before food preparation.
- e. Post signs to encourage patrons to wear facemasks before and after eating.

5. SERVING ALCOHOL

- a. Restaurants must follow the hours alcohol sales are permitted according to the CRST COVID-19 Response Plan.
- b. Discourage patrons from sitting or standing at the bar, where maintaining social distancing is not feasible and spreading respiratory droplets is possible.

DATE



Chairman Harold C. Frazier

RESOURCES

CRST Coronavirus Updates. Available at www.crstcoronavirusupdates.com.

CDC. Considerations for Restaurants and Bars. Available at <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html>.

CDC. Interim Guidance for Businesses and Employers. <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>

SDDOH. COVID-19 Workplace and Employer. https://doh.sd.gov/documents/news/COVID_business_QA.pdf