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Sheridan County Public Health

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Restaurant, Bar, Brewery, Distillery, Casino Phase One Reopening Strategy in Response to COVID-19

April 29, 2020

Working together, Montanans have succeeded in limiting the person-to-person spread and impacts of COVID-19. This has presented an opportunity to begin a phased reopening of businesses that were previously required to be closed. A directive issued by the governor on April 22 specifically allows for resumption of restaurants, bars, breweries, distilleries and casinos with reduced capacity and strict physical distancing protocols in place. Please note the following **requirements** for Phase One:

- 1. Assess the health of all employees at the beginning of each shift. Anyone with respiratory symptoms must be sent home.**
- 2. Close common areas where personnel are likely to congregate and interact, or enforce strict social distancing protocols.**
- 3. Social Distancing:**
 - a. Provide a way to keep customers who did not arrive together at least 6 feet apart, especially in establishments where customers wait in a line.
 - b. Close waiting areas where adequate physical distancing cannot be maintained. Encourage customers to call for a reservation or an appointment, or use an online waiting-list application.
 - c. Capacity must be limited to 50% of normal operating capacity to allow for adequate group spacing.
 - d. Tables must be limited to six people per table. Multiple households should not be seated together.
 - e. Establishments must provide for 6 feet of physical distancing between groups and or tables by:
 - i. Increasing table spacing, removing tables, or marking tables as closed;
 - ii. Providing for a physical barrier between tables; or
 - iii. Back-to-back booth seating provides adequate separation.
- 4. Cleaning Requirements:**
 - f. Menus must be cleaned between customers.
 - g. All surfaces occupied must be cleaned between customers, including tables, chairs, booths, and highchairs, and gaming machines.
 - h. Table items including, condiments, menus, napkins, and décor, should be removed from the table unless they can be adequately cleaned between customers.
 - i. Routinely clean all surfaces touched by customers. Also clean frequently touched surfaces, such as doorknobs, handrails, and light switches.
 - j. Quick service restaurants must meet all the requirements for cleaning of every table between customers or the dining room must remain closed.
- 5. Restrictions include the following:**
 - k. Growlers and refillable or reusable containers must be cleaned prior to being refilled.
 - l. Sitting or standing at bars or counters is not allowed.

- m. In bars, drinks and food must be served to customers at a table.
- n. Self-service buffets must be closed.
- o. Drink refills are not allowed.
- p. Self-service condiments should be eliminated.
- q. Gaming machines that are operational must be separated by 7-foot center to center. Machines must be placed out of service if adequate spacing cannot be assured.
- r. Keep self-service cups, straws and lids behind a counter and hand to customers.

6. **Develop a written plan** to manage Phase One operations. Be sure to address any issues unique to your operations and location. Establishments **MUST** submit the written plan prior to opening seating/dining areas on May 4. A follow-up call or visit from the County Sanitarian may occur.

- a. Be sure to address any issues unique to your operations and location. Please use the facility plans listed on the MT DPHHS/FCSS website @ <https://dphhs.mt.gov/publichealth/fcss> as a guide. Scroll to “Reopening the Big Sky”. Two components are required for the facility plan. They are attached to this document, and they can also be downloaded here:
 - i. Facility Plan for Social Distancing and Reducing Shared Contact Surfaces
<https://dphhs.mt.gov/Portals/85/publichealth/documents/FCS/FacilityPlanforSocialDistancingReducingSharedContactSurfaces04242020.pdf?ver=2020-04-24-164614-340>
 - ii. Facility Plan for Cleaning, Sanitizing & Disinfecting
<https://dphhs.mt.gov/Portals/85/publichealth/documents/FCS/FacilityPlanforCleaningSanitizingDisinfecting04242020.pdf?ver=2020-04-24-164614-420>
 - iii. Employee Health Agreement and Staff Training Log are recommended.
- b. Fax (765-3495) or email cshipp_coenv@nemont.net this plan to Sanitarian Cam Shipp, RS.

Sheridan County Health Department has the following **additional guidance** to help protect staff and customers from disease.

1. Staff should use cloth face masks, and encourage masks for customers. Use cloth face masks that fully cover the mouth and nose.
 - a. A cloth face covering will help contain any respiratory droplets from the wearer and protect other people. You could spread COVID-19 to others even if you do not feel sick.
 - b. The cloth face cover is not a substitute for social distancing and good personal hygiene.
 - c. You can make cloth face coverings at home or purchase them. If you want to make your own face mask, there are lots of patterns and instructions available. Here are two patterns that are recommended by reliable sources:

CDC: <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/cloth-face-cover.html>

St. Peter’s Health:

<https://www.sphealth.org/sites/default/files/making%20a%20basic%20mask%204.6..20.pdf?1586198571129>

2. **Support respiratory etiquette and hand hygiene** for employees, customers, and worksite visitors:

- a. Provide tissues and no-touch disposal receptacles throughout the facility.
- b. Provide hand-washing facilities with soap and water and single-use towels. If soap and water are not readily available, provide an alcohol-based hand sanitizer with at least 60% alcohol.
- c. Place hand sanitizers in several locations to encourage hand hygiene.
- d. Discourage handshaking and encourage the use of other noncontact methods of greeting.

- 3. Implement engineering controls** as appropriate for your business (those things that do not require action by the employee). These might include:
- a. Installing physical barriers where appropriate at cashier tills and check-out stands, such as clear plastic sneeze guards.
 - b. Installing high-efficiency air filters.
 - c. Increasing ventilation rates in the work environment.

4. Safe cleaning with bleach.

Use the cleaning agents that you usually use in these areas and follow the directions on the labels.

To Disinfect (general surfaces):

- i. Use diluted household bleach solutions, if appropriate for the surface.
- ii. Follow manufacturer’s instructions for application and proper ventilation.
- iii. Check to make sure the product’s expiration date has not passed.
- iv. Never mix household bleach with ammonia or any other cleanser.
- v. Properly diluted, unexpired household bleach is effective against coronaviruses.
- vi. Prepare a bleach solution by mixing:
 - 5 tablespoons (1/3 cup) bleach per gallon of water or 4 teaspoons bleach per quart of water
 - After applying to a table let the table completely air dry before use.

To Sanitize (food service prep areas):

- Facilities must follow the retail food code laws regarding sanitizing when cleaning food contact surfaces.
- 1 tablespoon bleach per gallon of water

If you have questions or need technical assistance, please call Sheridan County Public Health Department at 765-3432. Thank you for protecting our community from COVID-19.

If you suspect Coronavirus, contact your medical provider.

For a link to this document and other local information: <https://www.co.sheridan.mt.us/>

TO RETURN YOUR WRITTEN PLANS:

“Facility Plan for Social Distancing and Reducing Shared Contact Surfaces”

“Facility Plan for Cleaning, Sanitizing & Disinfecting”

- FAX to 406.765.3495
- Scan and email to Cam Shipp, RS, at cshipp_coenv@nemont.net
- Drop off at the Sheridan County Public Health Department, Sheridan County Courthouse, Plentywood
- Mail to:

Sheridan County Public Health Department
Cam Shipp, RS
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