HEALTH OFFICER ORDER NO. 2020-8.2
COUNTY OF SANTA BARBARA

FOR THE CONTROL OF COVID-19
STAY WELL AT HOME ORDER
DEFINED ESSENTIAL BUSINESSES AND DEFINED LOWER-RISK BUSINESSES
WITHIN SANTA BARBARA COUNTY

Health Officer Order No. 2020-8.2
Supersedes and Replaces Health Officer Order No. 2020-8.1

Effective Date: May 21, 2020, 9:00am PDT

(The underlined language is changed from HO 2020-8.1)

Please read this Order carefully. Violation of or failure to comply with this Order may constitute a misdemeanor punishable by fine of up to $1,000, imprisonment, or both. (Health and Safety Code §§ 101029, 120295 et seq.) Violators are also subject to civil enforcement actions including fines or civil penalties per violation per day, injunctive relief, and attorneys’ fees and costs.

WHEREAS, on March 4, 2020, Governor Newsom declared a state of emergency for conditions caused by a novel coronavirus, COVID-19, and on March 11, 2020, the World Health Organization declared COVID-19 a global pandemic, and on March 12, 2020, the County of Santa Barbara declared a local emergency and a local health emergency in relation COVID-19 in the community; and

WHEREAS, in the County of Santa Barbara as well as throughout California and the nation, there are insufficient quantities of critical healthcare infrastructure, including hospital beds, ventilators and workers, capable of adequately treating mass numbers of patients at a single time – should the virus spread unchecked; and

WHEREAS, in direct response to the lack of healthcare infrastructure, governments across the nation are taking actions to slow the spread of COVID-19 in order to “flatten the curve” of infection and reduce the numbers of individuals infected at any one time by minimizing situations where the virus can spread; and

WHEREAS, in furtherance of this effort, on March 19, 2020, Governor Newsom issued Executive Order N-33-20, which is attached hereto as Attachment F and incorporated by this reference, requiring all persons residing in the State to remain in their homes or places of residence, except as needed to maintain the continuity of operations for critical infrastructure (the “State Stay-at-Home Order”); and

WHEREAS, also on March 19, 2020, the State Public Health Officer ordered all individuals living in the State of California to stay home or at their place of residence, except as needed to maintain continuity of operations for the federal critical infrastructure sectors, which was updated on March 28, 2020, attached hereto as Attachment G and incorporated by this reference; and
WHEREAS, on March 20, 2020, the State Public Health Officer designated a list of Essential Critical Infrastructure Workers, to help state, local, tribal, and industry partners as they work to protect communities, while ensuring continuity of functions critical to protect public health and safety, which was updated on March 22, 2020, attached hereto as Attachment H and incorporated by this reference; and

WHEREAS, on May 4, 2020, Governor Newsom issued Executive Order N-60-20, which is attached hereto as Attachment I and incorporated by this reference, to allow reopening of lower-risk businesses and spaces (“Stage Two Resilience Roadmap”) and to allow a County to pursue a variance to move further into the stage upon notification and certification through submission of a written attestation to the California Department of Public Health (CDPH); and

WHEREAS, on May 20, 2020, the CDPH approved and posted to the State’s website the County of Santa Barbara’s Variance Attestation allowing the County to move further into the Stage Two Resilience Roadmap to include dine-in restaurants and retail; and

WHEREAS, the County Health Officer intends to define and specify jobs and functions within the Essential Critical Infrastructure Workers, and to further implement the Stage Two Resilience Roadmap, for the County of Santa Barbara; and

WHEREAS, the County Health Officer finds: (1) the County has received repeated reports that some businesses described herein refuse to comply with the State Stay-at-Home Order; (2) the reported activities are inconsistent with the State Stay-at-Home Order and/or the Stage Two Resilience Roadmap; (3) guidance for these businesses is required to prevent the potential increased spread of COVID-19 which would add strain to the County of Santa Barbara health care system; (4) without the guidance and restrictions described herein some businesses are likely to continue to impair efforts at mitigating the spread of the illness both within the County and statewide; and (5) distinctions made in this Order are to minimize the spread of COVID-19 that could occur through proximity and duration of contact between individuals.

WHEREAS, the intent of this Order is to order businesses in the County of Santa Barbara regarding operations under the State Stay-at-Home Order and the Stage Two Resilience Roadmap, and to slow the spread of COVID-19 to the maximum extent possible. All provisions of this Order should be interpreted to effectuate this intent.

ACCORDINGLY, UNDER THE AUTHORITY OF CALIFORNIA HEALTH AND SAFETY CODE SECTIONS 101040, 101085, AND 120175, TITLE 17 CALIFORNIA CODE OF REGULATIONS SECTION 2501, THE HEALTH OFFICER OF THE COUNTY OF SANTA BARBARA ORDERS:

1. This Order 2020-8.2 is effective 9:00 a.m. (PDT) May 21, 2020 and continuing until 5:00 p.m. (PDT), on June 30, 2020 or until it is extended, rescinded, superseded, or amended in writing by the County of Santa Barbara Health Officer (“Health Officer”). This Order applies in the incorporated and unincorporated areas of Santa Barbara County (“County”).
2. **Social Distancing Protocol.** All defined essential businesses and defined lower-risk businesses shall implement social distancing protocol, except when closer contact is required for fire, law enforcement, first responders, childcare, adult or senior care, care to individuals with special needs, and patient care. Social distancing is: 1) maintaining at least a six-foot distance from all individuals who are not part of the same household or living unit; and 2) not gathering in groups.

All defined essential businesses and defined lower-risk businesses must prepare and post a "Social Distancing Protocol", Attachment E, for each of their facilities in the County frequented by the public or employees. The Social Distancing Protocol must be posted at or near the entrance of the relevant facility and shall be easily viewable by the public and employees. A copy of the Social Distancing Protocol must also be provided to each employee performing work at the facility. All defined essential businesses and defined lower-risk businesses shall implement the Social Distancing Protocol, and shall designate a specific on-duty employee to monitor and enforce compliance with the Social Distancing Protocol at all times the business is open to the public. Defined essential businesses and defined lower-risk businesses shall provide evidence of its implementation to any authority enforcing this Order upon demand.

Completion and posting of the Social Distancing Protocol, Attachment E, is required for compliance with this Order. The Social Distancing Protocol must explain how the defined essential business or defined lower-risk business is achieving the following:

a. Limiting the number of persons who can enter into the facility and work areas at any one time to ensure that persons in the facility and work areas can easily maintain a minimum six-foot distance from one another at all times;

b. Where lines may form at a facility, marking increments of six feet, at a minimum, establishing where individuals must stand to maintain adequate social distancing;

c. Providing hand sanitizer, soap and water, or other effective disinfectant at or near the entrance of the facility and in other appropriate areas for use by the public and employees and in locations where there is high-frequency employee interaction with the public (e.g., cashiers);

d. Providing for contactless payment systems, or if not feasible to do so disinfect payment systems for the next customer by disinfecting all payment portals, keypads, pens, and styluses after each use;

e. Regularly cleaning and disinfecting other high-touch surfaces;

f. Posting a sign at the entrance of the facility and work area informing the public and employees that they should avoid entering the facility if they have a cough or fever; maintain a minimum six-foot distance from one another;
sneeze and cough into their elbow; and not shake hands or engage in unnecessary physical contact; and

g. Any additional social distancing measures being implemented.

3. Unless otherwise ordered by the Health Officer, people may leave their residences: (a) to obtain or perform essential services (such as grocery shopping, medical visits, or to work in defined essential businesses); (b) for outdoor recreation; or, (c) to obtain goods or services, or to perform work for, defined lower-risk businesses. People who leave their residences for any of these approved reasons still must comply with social distancing requirements at all times.

4. Defined essential businesses that may remain open with social distancing are listed in Attachment A, as attached hereto and incorporated by this reference. These defined essential businesses may be open now, but must self-certify in accordance with Section 6 below no later than June 5, 2020. This list may be amended from time to time, as required for our region’s response to COVID-19.

5. Defined essential businesses and defined lower-risk businesses that may open or remain open with modified operations and social distancing are listed in Attachment B, as attached hereto and incorporated by this reference. These defined essential businesses and defined lower-risk businesses may continue to operate with curbside pickup or delivery only, or may open more fully upon self-certification. This list may be amended from time to time, as required for our region’s response to COVID-19.

6. Self-Certification Required: Defined essential businesses and defined lower-risk businesses are required to review State and local guidance. Local guidance is available at https://recovery.sbc.org/reopen-your-business. To self-certify, defined essential businesses and defined lower-risk businesses must perform a detailed risk assessment; implement a COVID-19 prevention plan and keep the plan on-site; complete an industry specific checklist; complete an attestation and self-certify that the site can operate safely; and post the self-certification at the location.

7. Businesses that must close physical locations are listed in Attachment C, as attached hereto and incorporated by this reference. Businesses listed in Attachment C may continue to provide services so long as those services can be provided remotely and without individuals physical present at the business location. Maintenance to prevent property damage of the businesses listed in Attachment C is allowed. This list may be amended from time to time, as required for our region’s response to COVID-19.

This Health Officer Order No. 2020-8.2 supersedes and replaces Health Officer Order No. 2020-8.1 that was effective May 8, 2020.

This Order is issued as a result of the worldwide pandemic of COVID-19 which has infected at least 4,996,634 individuals worldwide, in 212 countries and territories,
including 1,520 cases, and 11 deaths in the County, and is implicated in over 338,120 worldwide deaths.

This Order is issued based on evidence of increasing transmission of COVID-19 both within the County and worldwide, scientific evidence regarding the most effective approach to slow transmission of communicable diseases generally and COVID-19 specifically, as well as best practices as currently known and available to protect the public from the risk of spread of or exposure to COVID-19.

This Order is issued because of the propensity of the virus to spread person to person and also because the virus physically is causing property loss or damage due to its proclivity to attach to surfaces for prolonged periods of time.

This Order is intended to reduce the likelihood of exposure to COVID-19, thereby slowing the spread of COVID-19 in communities worldwide. As the presence of individuals increases, the difficulty and magnitude of tracing individuals who may have been exposed to a case rises exponentially.

This Order is issued in accordance with, and incorporates by reference: the March 4, 2020 Proclamation of a State Emergency issued by Governor Gavin Newsom; the March 12, 2020 Declaration of Local Health Emergency and Proclamation of Emergency based on an imminent and proximate threat to public health from the introduction of novel COVID-19 in the County; the March 17, 2020 Resolution of the Board of Supervisors ratifying the County Declaration of Local Health Emergency and Proclamation of Emergency regarding COVID-19; the guidance issued on March 11, 2020 by the California Department of Public Health regarding large gatherings of 250 people or more; Governor Gavin Newsom’s Executive Order N-25-20 of March 12, 2020 preparing the State to commandeer hotels and other places of temporary residence, medical facilities, and other facilities that are suitable as places of temporary residence or medical facilities as necessary for quarantining, isolating or treating individuals who test positive for COVID-19 or who have had a high-risk exposure and are thought to be in the incubation period; the March 13, 2020 Presidential Declaration of a National Emergency due to the national impacts of COVID-19; the guidance issued on March 15, 2020 by the Centers for Disease Control and Prevention, the California Department of Public Health, and other public health officials through the United States and around the world recommending the cancellation of gatherings involving more than fifty (50) or more persons in a single space at the same time; the March 16, 2020 order of the State Public Health Officer prohibiting all gatherings with expected presence above ten (10) individuals; Governor Newsom’s Executive Order N-33-20 of March 19, 2020 ordering all persons to stay at home to protect the health and well-being of all Californians and to establish consistency across the state in order to slow the spread of COVID-19; the March 22, 2020, Presidential Declaration of a Major Disaster in California beginning on January 20, 2020 under Federal Emergency Management Agency (FEMA) Incident DR-4482-CA; and, Governor Newsom’s Executive Order N-60-20 of May 4, 2020 to allow reopening of lower-risk businesses and spaces (“Stage Two”), and then to allow reopening of higher-risk businesses and spaces (“Stage Three”), and directing the Public Health Officer to establish criteria and procedures to determine whether and how particular local jurisdictions may implement public health measures that depart from the statewide directives of the State Public Health Officer.
This Order is made in accordance with all applicable State and Federal laws, including but not limited to: Health and Safety Code sections 101040 and 120175; Health and Safety Code sections 101030 et seq., 120100 et seq.; and Title 17 of the California Code of Regulations section 2501.

If any provision of this Order or the application thereof to any person or circumstance is held to be invalid by a court of competent jurisdiction, the remainder of the Order, including the application of such part or provision to other persons or circumstances, shall not be affected and shall continue in full force and effect. To this end, the provisions of this Order are severable.

The violation of any provision of this Order constitutes a threat to public health. Pursuant to Government Code sections 26602 and 41601 and Health and Safety Code sections 101029 and 120295, the Health Officer requests that the Sheriff and all chiefs of police in the County ensure compliance with and enforce this Order.

Copies of this Order shall promptly be: (1) made available at the County Public Health Department; (2) posted on the County Public Health Department’s website (publichealthsbc.org); and (3) provided to any member of the public requesting a copy of this Order.

IT IS SO ORDERED:

[Signature]

Henning Ansorg, M.D.
Health Officer
Santa Barbara County Public Health Department
These defined essential businesses may be open now, but must self-certify in accordance with Section 6 below no later than June 5, 2020.

1. Agriculture and related businesses and industries
2. Airlines
3. Alarm and security companies
4. Animal boarding, pet supply, grooming, rehabilitation and veterinary services, necessary for the health of the animal
5. Auto repair, parts and service
6. Banks and other financial services
7. Blood donation centers
8. Businesses that supply supplies or items required to work from home.
9. Cemeteries/mortuaries funeral parlor and internment services
10. Community gardens for food production
11. Convenience stores
12. Distribution and delivery of essential consumer or business goods
13. Domestic violence shelters
14. Drug stores
15. Dry cleaners and laundromats
16. Electricians
17. Essential Government services
18. Exterminators
19. Farmer's markets, produce stands
20. Faith-based services:
   a. May be provided through streaming or other technology; or
   b. If provided in person all of the following protocols are followed:
      i. all activity must occur outdoors;
      ii. all persons attending the activity must be inside a motor vehicle occupied only by persons from the same household or living unit, not exceeding five persons;
      iii. all motor vehicles at the gathering must maintain at least a minimum distance of six feet from all other vehicles
      iv. all persons must remain in the vehicle in which they arrived at all times
during the event;

v. no restroom facilities shall be made available to persons at the facility during the event; and

vi. no tangible items of any kind, including food products, may be transferred to persons in the motor vehicles.

c. Notwithstanding the above, one or more persons, not exceeding five, may enter nearby buildings as necessary to put on the presentation.

d. May operate offices for administrative support to the faith-based services similar to Section 26 in this Attachment A.

21. Food and goods delivery services

22. Food banks and other organizations that provide assistance to the disadvantaged

23. **Food preparation facilities:** Food facility workers may not work while ill. “Food facility” or “food facilities” means all licensed food facilities, as defined by Section 113789 of the Health and Safety Code. No food facility worker or volunteer may work or volunteer in a food facility with symptoms of COVID-19.

   a. The symptoms requiring exclusion from a food facility as defined by the Santa Barbara County Health Officer are found in Attachment A.

   b. Food facility workers or volunteers who have had symptoms of COVID-19 as defined by the Santa Barbara County Health Officer (Attachment A) shall return to work only when they have been free of symptoms for at least 72 hours without medication AND at least ten (10) days have elapsed since the onset of symptoms.

   c. The Health Officer recommends food facility operators actively screen all workers and/or volunteers, including those from outside services (such as HVAC, plumbing, or electrical contractors) for COVID-19 symptoms upon each individual’s arrival at the food facility. Individuals who exhibit symptoms consistent with COVID-19 as defined by the Santa Barbara County Health Officer in Attachment D shall be immediately excluded from the facility.

24. Gas stations

25. Grocery stores

26. Hardware stores

27. Healthcare providers-doctors, dentists, mental health professionals, nurses, hospice and those who provide administrative support to such facilities

28. Home-based healthcare

29. Home repair and maintenance (plumbers, electricians, pool service, repairs)

30. Homeless service providers, shelters

31. Hospitals, clinics, and medical offices

32. Information technology support (e.g., providers, repair shops)

33. Liquor stores

34. Mailing and shipping services

35. Manufacturing of essential consumer and business goods

36. Media

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Attachment A*
37. Moving companies (to move individuals, families, belongings to new residence)
38. Online wholesale or retail sales
39. **Outdoor activities:** provided persons comply with social distancing requirements, such as, for example, visiting or walking through botanical gardens, walking, hiking, running, bicycling, pleasure driving, and working around their places of residence, including gardening.
40. Pharmacies
41. Professional services (legal, insurance, title, accounting, mortgage brokers, payroll, and others as needed to assist with legally mandated or essential services)
42. Property management
43. Public transit, buses
44. Railroads
45. Ranching and related businesses and industries
46. Re-entry or rehabilitation facilities
47. Residential care facilities
48. Solid waste facilities and haulers
49. Storage facilities
50. Trucking and moving services
51. Utility providers: water, power, gas, cable, internet, cell service
52. Wholesale food facilities
ATTACHMENT B

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Defined essential businesses and defined lower-risk businesses that may remain open with modified operations and social distancing, or open more fully with self-certification.

These defined essential businesses and defined lower-risk businesses may continue to operate with curbside pickup or delivery only, or may open more fully upon self-certification.

1. Antique stores
2. Auto dealerships, and test drives accompanied by sales persons are allowed with social distancing; phone, online, and delivery when possible.
3. Archery ranges, shooting ranges
4. Bookstores
5. Bicycle repair shops
6. Campground and RV parks to provide accommodations for persons who wish to engage in outdoor activity, public and private campgrounds may operate provided they strictly enforce social distancing requirements.
7. Cannabis retailers
8. Car washes
9. Childcare facilities which are overseen by State Department of Social Services, Community Care Licensing and must follow Provider Information Notices available at https://cdss.ca.gov/inforesources/child-care-licensing
10. Clothing stores
11. Craft stores
12. Construction, architecture, engineering services related to housing, care facilities, and essential infrastructure may continue (workplace safety plans shall be in place, including those for disease transmission prevention).
13. Drive-in theaters
14. Florists
15. **Food Facilities and Restaurants: Take-Out, Delivery Only:**
   a. All licensed food facilities, as defined by Section 113789 of the Health and Safety Code, (referred to as “food facility” or “food facilities”) may prepare and offer food that is provided to customers via delivery service, via pick-up for takeout dining, and via drive-thru.
   
   b. **Procedures for take-out restaurants and entities.** Licensed food facilities that opt to prepare and offer food via delivery service, pick-up, or drive-thru must comply with the following procedures:
      i. **Containers required.** All food must be completely contained in a suitable container before being transferred to a customer. For example,
ice cream cones are not allowed; ice cream scoops in a covered container are allowed. A slice of pizza on a paper plate is not allowed; a slice of pizza in a covered box or securely wrapped in aluminum foil is allowed.

ii. Facial covers required. “Facial covers” means a cloth cover that fully covers the tip and nostrils of the nose and the mouth. All food workers shall wear protective facial covering while engaged in food preparation, serving, and kitchen maintenance activities. Facial covers shall be provided by the employer and shall be maintained in a clean and sanitary manner.

iii. Must consume food away from premises. The exception for take-out food activities is designed to enable persons who are confined to their places of residence to obtain prepared food to take back to their places of residence for consumption. The take-out food shall not be consumed anywhere within the line-of-sight of a person standing in front of the facility that sold the food. No on-site dining, whether inside or outside (including shared patios, courtyards, or food courts) is permitted. Facilities shall remove, rearrange, or otherwise make unavailable for use all tables, chairs, or other customer seating, or dining fixtures on their premises.

c. Six-foot spacing must be maintained. Licensed food facilities that provide and offer food to consumers for pick up must require patrons who are ordering food and beverages to be and remain at least six (6) feet apart from each other while inside the facility. All persons waiting in line or otherwise congregating outside a food facility selling food via take-out, delivery, or drive-thru shall maintain a distance of at least six feet from all other persons. Food facilities shall be responsible for assuring that the six-foot social distancing requirement is observed at all times.

d. Violators subject to permit suspension. Food facilities not adhering to this Order may be subject to immediate permit suspension and mandatory closure for the duration of this Order, including extensions of this Order.

16. Food Facility and Restaurants: Dine-In:

a. All licensed food facilities, as defined by Section 1133789 of the Health and Safety Code, (referred to as food facility or food facilities) may only prepare or offer food dine-in services in conformance with the requirements and standards specified in California Department of Health COVID-19 Industry Guidance: Dine in Restaurants dated May 12, 2020, attached hereto as Attachment J and incorporated by this reference.

b. Attestation and self-certification: A food facility or food facilities may offer dine-in service only after completing the self-certification described in Section 6 of this Order.

c. Violators subject to permit suspension. Food facilities not adhering to the this Order may be subject to immediate permit suspension and mandatory closure for the duration of this Order, including extensions of this Order.

17. Golf Courses, Public and Private: to provide accommodations for persons who wish to golf as a form of outdoor activity, public and private golf courses may
operate provided they strictly enforce social distancing requirements and enforce the following additional protocols:

a. Only single occupant motorized carts are allowed and each cart must be sanitized before next use;

b. No more than four golfers are allowed per group and each group must be stable (i.e., persons may not substitute in or out of the group);

c. A distance of at least 30 feet shall be maintained between groups of golfers at all times;

d. All ball washers shall be covered and flag pins shall be removed and the cup on each green shall be inverted or otherwise installed to eliminate high-frequency touch services on the greens and tees;

e. Persons may use a driving range provided that range balls are properly sanitized before distribution to customers (stand-alone golf driving ranges may also operate);

f. Practice putting greens shall remain closed;

g. The "Pro Shop" or similar facility designed for the sale of golf-related equipment and supplies can be opened upon self-certification; and

h. The snack shop(s) and restaurant(s) can be opened for in-room dining, in accordance with Food Facilities and Restaurant Restrictions referenced in this Attachment B, Section 16.

18. Gun Shops and shooting range
19. Home and furnishing stores
20. Hotels and motels, bed and breakfasts, agricultural homestays and short-term rentals for occupancy related to defined essential business, not vacation or leisure.

21. Housekeeping, janitorial, and sanitation services
22. Jewelry stores
23. Landscape services
24. Music stores
25. Pawn Shops
26. Second hand and thrift stores
27. Shoe stores
28. Sporting goods stores

29. Swimming Pools and Spas Outdoors Only:

a. Regardless of the size or volume of a pool, public pools and spas located outdoors, including those in a home owner’s association (HOA), apartment complex, hotel, motel, country or private club, county or city pool, and gym or fitness club may allow individuals of a single living unit at one time (one household at a time), limited to six individuals from the single living unit, to swim, or to use the deck area and pool restrooms and showers.

b. Notwithstanding the one living unit per pool restriction described above, pools with clearly delineated lanes for swimming laps may allow one swimmer in
each lane; lap swimmers must observe social distancing of at least 6 feet from individuals from other households at all times, and lounging on deck or in the pool enclosure shall not be permitted when individuals from more than one living unit are using the lap pool. Lanes for swimming shall be of standard width and be clearly marked by approved means.

c. A community center, gym, or fitness club with a pool or spa must keep all other areas closed in compliance with this Order.

d. Medical or therapy pools that provide medically prescribed, medically necessary supervised therapy may continue to operate. Therapy sessions should employ social distancing standards of at least six feet at all times possible.

e. Public and semi-public pools and spas located indoors must remain closed.

f. Deck or pool enclosure furniture including tables, chairs, benches and chaise lounges shall be removed, roped off, or otherwise rendered unusable by pool users.

g. The pool operator shall comply with the Social Distancing Protocols required in this Order, and shall arrange for frequent cleaning and disinfection of high-touch surfaces at the pool, including handrails, grab rails, gate latches, locks, and restroom and shower fixtures.

h. Pools and spas located at a single-family residence, which shall be used only by members of the household residing at the single-family residence, may remain open.

i. Splash pads, saunas and steam rooms shall remain closed, except for those located at a single-family residence and used only by members of the household residing at the single-family residence.

30. Smoke and tobacco shops; and on-site smoking lounges

31. Real estate sales and marketing: Upon self-certification, limited open houses with individual groups of no more than 5 from the same living unit and the realtor inside at one time

32. Rideshare, taxis, Uber, Lyft may transport non-symptomatic riders only; must provide social distancing of six or more feet including while in the vehicle; must follow recommended cleaning/precautions for sanitizing following each ride.

33. Recyclers, including electronics recyclers

34. Schools: public and private distance learning and/or administration only.

a. Graduations may be provided through streaming or other technology; or

b. Outdoor graduations may be provided in person if all of the following protocols are followed:

i. All activity must occur outdoors. Inside ceremonies are prohibited;

ii. All persons attending the activity must be inside a motor vehicle occupied only by persons from the same household or living unit, not exceeding five persons;

iii. All motor vehicles at the gathering must maintain at least a minimum distance of six feet from all other vehicles;

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Attachment B
iv. All persons must remain in the vehicle in which they arrived at all times during the event;

v. No restroom facilities shall be made available to persons at the facility during the event; and

vi. No tangible items of any kind, including food products, may be transferred to persons in the motor vehicles.

c. Notwithstanding the above, one or more persons, not exceeding five, may enter nearby buildings as necessary to put on the presentation.

d. Protection against COVID-19:

i. Vulnerable individuals shall not attend.

ii. Individuals with symptoms of COVID-19 as described in Attachment D of this Order, as well as individuals who should self-isolate due to exposure to a COVID-19 case or a positive COVID-19 test, shall not attend.

iii. Nothing shall be handed out such as diplomas, awards, medals, programs.

iv. Sharing or exchanging materials of any kind must not occur for example throwing graduation caps, "sign-in" practices, gifts, flowers.

35. Swap meet and flea markets

36. Tennis and/or pickleball Outdoors Only: to provide accommodations for persons who wish to play tennis and/or pickleball as a form of outdoor activity, public and private tennis and pickleball courts may operate, provided that individuals strictly follow social distancing requirements and the following additional protocols:

a. Only outdoor courts may operate.

b. Clubhouses, pro shops, lounge areas, spectator seating, and other parts of the club or courts are allowed to operate upon self-certification.

c. Types of play allowed:

i. Singles play (two individuals on the court at one time) may be played with people from the same household or living unit or with people from different households.

ii. Doubles play (four individuals on the court at one time) shall only be played with individuals residing in the same household or living unit. Individuals residing in separate households are restricted to singles play only.

d. Protection against COVID-19:

i. Individuals with symptoms of COVID-19 as described in Attachment D of this Order, as well as individuals who should self-isolate due to exposure to a COVID-19 case or a positive COVID-19 test, shall not play.

ii. Wash hands or use an alcohol-based hand sanitizer (consisting of at least 60% alcohol) before and after play.

iii. Disinfect equipment and shared surfaces (such as gate or enclosure handles, racquets, ball containers, water bottles) before and after play. Do not share racquets or any other equipment such as wristbands, grips, hats or towels.

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iv. Players from different households should provide their own tennis or pickleball balls, and should avoid touching or handling tennis or pickleball balls brought or touched by players from other households.

e. Congregating in or around the courts is not allowed. Players shall arrive and depart from the courts promptly. Benches, tables and chairs located at the courts must be removed or otherwise made unavailable for use.

f. **On-site consumption of food is allowed. Drinking fountains shall be closed or made unavailable for use. Players may supply their own drinking water for use during play.**

g. Players shall maintain the required minimum 6 feet of physical distancing between players at all times.

37. **Toy stores**

38. **Trophy shops and trophy businesses**
BUSINESSES THAT MUST CLOSE PHYSICAL LOCATIONS

1. Amphitheaters, concert halls, performing arts centers
2. Amusement parks
3. Arcades
4. Arenas
5. Art galleries
6. Banquet halls
7. Barbers, hair salons, and hairdressers
8. Bars that do not serve food
9. Body piercing parlors and body art facilities
10. Bowling alleys
11. Casinos and cardrooms
12. Climbing gyms
13. Dance halls or studios, dances
14. Day spas and massage parlors, except those required for medical necessity
15. Fairs, public exhibitions
16. Fitness centers, gyms, community centers
17. Health clubs, yoga centers, martial arts studios
18. Historical sites
19. Libraries
20. Live performance venues
21. Movie theaters
22. Museums
23. Music events, concerts
24. Nail salons, manicurist, and pedicurist, except those required for medical necessity, such as treatment for diabetes, or persons taking prescribed blood thinners
25. Nightclubs that do not serve food
26. Pool and billiards lounges
27. Private social clubs
28. Raceways
29. Recreation Centers
30. Rodeos, public equestrian events
31. Roller skating rinks, roller derby

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Attachment C
32. Sports stadiums and facilities
33. Tattoo parlors, tattoo businesses, tattoo artists
34. Trampoline and bounce houses
35. Water parks and aquatic centers, unless able to meet requirements described in Attachment B, section 24 swimming pools. Diving boards, slides, flumes, splashpads, or other water attractions must remain closed.

36. **Wineries, breweries, and tap rooms, except for:**
   a. Venues that as of March 16, 2020 were authorized to provide off sale beer and wine to be consumed off premises; or
   b. Venues that include meals provided by a full kitchen should follow Sections for Food Facilities and Restaurant Requirements and food preparation facilities.

37. Zoos
ATTACHMENT D

HEALTH OFFICER ORDER NO. 2020-8.2
COUNTY OF SANTA BARBARA

COVID-19 SELF-EVALUATION

The County Health Officer has defined COVID-19 symptoms as follows:

Mild to Moderate Symptoms Related to or Other Respiratory Illness such as:

- Sore Throat
- Runny Nose
- Fever
- Chills
- Not Feeling Well
- Sneezing
- Coughing

Gastro-Intestinal symptoms such as:

- Soft Stool
- Stomach Cramps
- Loss of smell and/or taste
ATTACHMENT E

Social Distancing Protocol

Businesses need to complete Social Distancing Protocol or similar COVID-19 protection plan described in CDPH industry guidance and checklists required by the state for all businesses prior to reopening.

Business name: __________________________ Facility Address: __________________________

Approximate gross square footage of space open to the public: __________________________

**Defined essential businesses and defined lower-risk businesses must implement all applicable measures listed below, and be prepared to explain why any measure that is not implemented is inapplicable to the defined essential business or defined lower-risk business.**

**Signage:**

- □ Signage at each public entrance of the facility to inform all employees and public that they should: avoid entering the facility if they have a cough or fever; maintain a minimum six-foot distance from one another; sneeze and cough into a cloth or tissue or, if not available, into one’s elbow; and not shake hands or engage in any unnecessary physical contact.

- □ Signage posting a copy of the Social Distancing Protocol at each public entrance to the facility.

**Measures To Protect Employee Health (check all that apply to the facility):**

- □ Everyone who can carry out their work duties from home has been directed to do so.

- □ All employees have been told not to come to work if sick.

- □ All desks or individual work stations are separated by at least six feet.

- □ Break rooms, bathrooms, and other common areas are being disinfected frequently, on the following schedule:
  - □ Break rooms: __________________________
  - □ Bathrooms: __________________________
  - □ Other: __________________________

- □ Disinfectant and related supplies are available to all employees at the following location(s):
  - □ Hand sanitizer effective against COVID-19 is available to all employees at the following location(s): __________________________
  - □ Soap and water are available to all employees at the following location(s): __________________________
  - □ Copies of this Protocol have been distributed to all employees.

- □ Optional—Describe other measures: __________________________

**Measures To Prevent Crowds From Gathering (check all that apply to the facility):**

- □ Limit the number of public in the store at any one time to __________________________, which allows for public and employees to easily maintain at least six-foot distance from one another at all practicable times.

- □ Post an employee at the door to ensure that the maximum number of persons in the facility set forth above is not exceeded.

Health Officer Order 2020-8.2, County of Santa Barbara
Attachment E
Placing per-person limits on goods that are selling out quickly to reduce crowds and lines. Explain: ___________________________________________________________

Optional—Describe other measures: ______________________________________

Measures To Keep People At Least Six Feet Apart (check all that apply to the facility)

☐ Placing signs outside the store reminding people to be at least six feet apart, including when in line.
☐ Placing tape or other markings at least six feet apart in customer line areas inside the store and on sidewalks at public entrances with signs directing customers to use the markings to maintain distance.
☐ Separate order areas from delivery areas to prevent persons from gathering.
☐ All employees have been instructed to maintain at least six feet distance from the public and from each other, except employees may momentarily come closer when necessary to accept payment, deliver goods or services, or as otherwise necessary.

Optional—Describe other measures: ______________________________________

Measures To Prevent Unnecessary Contact (check all that apply to the facility):

☐ Preventing people from self-serving any items that are food-related.
  ☐ Lids for cups and food-bar type items are provided by staff, not to customers to grab.
  ☐ Bulk-item food bins are not available for self-service use.
☐ Not permitting customers to bring their own bags, mugs, or other reusable items from home.
☐ Providing for contactless payment systems or, if not feasible, sanitizing payment systems regularly. Describe: _______________________________________________________

Optional—Describe other measures (e.g. providing senior-only hours): ________________

Measures To Increase Sanitization (check all that apply to the facility):

☐ Disinfecting wipes that are effective against COVID-19 are available near shopping carts and shopping baskets.
☐ Employee(s) assigned to disinfect carts and baskets regularly.
☐ Hand sanitizer, soap and water, or effective disinfectant is available to the public at or near the entrance of the facility, at checkout counters, and anywhere else inside the store or immediately outside where people have direct interactions.
☐ Disinfecting all payment portals, keypads, pens, and styluses after each use.
☐ Disinfecting all high-contact surfaces frequently.
☐ Optional—Describe other measures: ______________________________________

* Any additional measures not included here should be listed on separate pages, which the business should attach to this document.

You may contact the following person with any questions or comments about this protocol:

Name: ___________________________  Phone number: ___________________________

Health Officer Order 2020-8.2, County of Santa Barbara
Attachment E
COVID-19
INDUSTRY GUIDANCE:
Dine-In Restaurants

May 12, 2020

covid19.ca.gov
OVERVIEW

On March 19, 2020, the State Public Health Officer and Director of the California Department of Public Health issued an order requiring most Californians to stay at home to disrupt the spread of COVID-19 among the population.

The impact of COVID-19 on the health of Californians is not yet fully known. Reported illness ranges from very mild (some people have no symptoms) to severe illness that may result in death. Certain groups, including people aged 65 or older and those with serious underlying medical conditions, such as heart or lung disease or diabetes, are at higher risk of hospitalization and serious complications. Transmission is most likely when people are in close contact with an infected person, even if that person does not have any symptoms or has not yet developed symptoms.

Precise information about the number and rates of COVID-19 by industry or occupational groups, including among critical infrastructure workers, is not available at this time. There have been multiple outbreaks in a range of workplaces, indicating that workers are at risk of acquiring or transmitting COVID-19 infection. Examples of these workplaces include long-term care facilities, prisons, food production, warehouses, meat processing plants, and grocery stores.

As stay-at-home orders are modified, it is essential that all possible steps be taken to ensure the safety of workers and the public.

Key prevention practices include:
- ✓ physical distancing to the maximum extent possible,
- ✓ use of face coverings by employees (where respiratory protection is not required) and customers/clients,
- ✓ frequent handwashing and regular cleaning and disinfection,
- ✓ training employees on these and other elements of the COVID-19 prevention plan.

In addition, it will be critical to have in place appropriate processes to identify new cases of illness in workplaces and, when they are identified, to intervene quickly and work with public health authorities to halt the spread of the virus.

PURPOSE

This document provides guidance for dine-in restaurants, brewpubs, craft distilleries, breweries, bars, pubs, and wineries to support a safe, clean environment for workers and customers. The guidance is not intended to revoke or repeal any employee rights, either statutory, regulatory or collectively bargained, and is not exhaustive, as it does not include county health orders, nor is it a substitute for any existing safety and health-related regulatory requirements such as those of Cal/OSHA. Stay current on changes to public health guidance and state/local orders as the COVID-19 situation continues. Cal/OSHA has more comprehensive guidance on their Cal/OSHA Interim General Guidelines on Protecting Workers from COVID-19 webpage. The U.S. Food and Drug Administration has guidance for restaurants and the CDC has additional requirements in their guidance for businesses and employers.
- Brewpubs, breweries, bars, pubs, craft distilleries, and wineries should remain closed until those establishments are allowed to resume modified or full operation unless they are offering sit-down, dine-in meals. Alcohol can only be sold in the same transaction as a meal.

- Dine-in restaurants, brewpubs, breweries, bars, pubs, craft distilleries, and wineries that provide sit-down meals should follow the restaurant guidance below and should continue to encourage takeout and delivery service whenever possible.

- Brewpubs, breweries, bars, pubs, craft distilleries, and wineries that do not provide sit-down meals themselves, but can contract with another vendor to do so, can serve dine-in meals provided both businesses follow the guidance below and alcohol is only sold in the same transaction as a meal.

- Venues that are currently authorized to provide off sale beer, wine, and spirits to be consumed off premises and do not offer sit-down, dine-in meals should follow the guidance for retail operations and offer curbside sales only, until local and/or statewide rules allow additional retail activity.

- Producers of beer, wine, and spirits should follow the guidance for manufacturing operations.

- This guidance is not intended for concert, performance, or entertainment venues. Those types of establishments should remain closed until they are allowed to resume modified or full operation through a specific reopening order or guidance. Establishments that serve full meals must discontinue this type of entertainment until these types of activities are allowed to resume modified or full operation.
Workplace Specific Plan

- Establish a written, worksite-specific COVID-19 prevention plan at every location, perform a comprehensive risk assessment of all work areas, and designate a person at each establishment to implement the plan.

- Identify contact information for the local health department where the restaurant is located for communicating information about COVID-19 outbreaks among employees or customers.

- Train and communicate with employees and employee representatives on the plan.

- Regularly evaluate the establishment for compliance with the plan and document and correct deficiencies identified.

- Investigate any COVID-19 illness and determine if any work-related factors could have contributed to risk of infection. Update the plan as needed to prevent further cases.

- Identify close contacts (within six feet for 15 minutes or more) of an infected employee and take steps to isolate COVID-19 positive employee(s) and close contacts.

- Adhere to the guidelines below. Failure to do so could result in workplace illnesses that may cause operations to be temporarily closed or limited.

Topics for Employee Training

- Information on COVID-19, how to prevent it from spreading, and which underlying health conditions may make individuals more susceptible to contracting the virus.

- Self-screening at home, including temperature and/or symptom checks using CDC guidelines.

- The importance of not coming to work if employees have a frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, or if they or someone they live with have been diagnosed with COVID-19.

- To seek medical attention if their symptoms become severe, including persistent pain or pressure in the chest, confusion, or bluish lips or face. Updates and further details are available on CDC’s webpage.
- The importance of frequent handwashing with soap and water, including scrubbing with soap for 20 seconds (or using hand sanitizer with at least 60% ethanol or 70% isopropanol when employees cannot get to a sink or handwashing station, per CDC guidelines).

- The importance of physical distancing, both at work and off work time (see Physical Distancing section below).

- Proper use of face coverings, including:
  - Face coverings do not protect the wearer and are not personal protective equipment (PPE).
  - Face coverings can help protect people near the wearer, but do not replace the need for physical distancing and frequent handwashing.
  - Employees should wash or sanitize hands before and after using or adjusting face coverings.
  - Avoid touching the eyes, nose, and mouth.
  - Face coverings should be washed after each shift.

- Information on employer or government-sponsored leave benefits the employee may be entitled to receive that would make it financially easier to stay at home. See additional information on government programs supporting sick leave and worker’s compensation for COVID-19, including employee’s sick leave rights under the Families First Coronavirus Response Act and the Governor’s Executive Order N-51-20, and employee’s rights to workers’ compensation benefits and presumption of the work-relatedness of COVID-19 pursuant to the Governor’s Executive order N-62-20.

**Individual Control Measures and Screening**

- Provide temperature and/or symptom screenings for all workers at the beginning of their shift and any vendors, contractors, or other workers entering the establishment. Make sure the temperature/symptom screener avoids close contact with workers to the extent possible. Both screeners and employees should wear face coverings for the screening.

- If requiring self-screening at home, which is an appropriate alternative to providing it at the establishment, ensure that screening was performed prior to the worker leaving the home for their shift and follows CDC guidelines, as described in the Topics for Employee Training section above.
• Encourage workers who are sick or exhibiting symptoms of COVID-19 to stay home.

• Employers should provide and ensure workers use all required protective equipment, including face coverings and gloves where necessary.

• Employers should consider where disposable glove use may be helpful to supplement frequent handwashing or use of hand sanitizer; examples are for workers who are screening others for symptoms or handling commonly touched items. Workers should wear gloves when handling items contaminated by body fluids.

• Face coverings are strongly recommended when employees are in the vicinity of others. Workers should have face coverings available and wear them when at work, in offices, or in a vehicle during work-related travel with others. Face coverings must not be shared.

• Establishments must take reasonable measures, including posting signage in strategic and highly-visible locations, to remind the public that they should use face coverings and practice physical distancing while waiting for service and take-out.

• Servers, bussers, and other workers moving items used by customers (dirty cups, plates, napkins, etc.) or handling trash bags should use disposable gloves (and wash hands before putting them on and after removing them) and provide aprons and change frequently.

• Dishwashers should use equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields. Dishwashers must be provided impermeable aprons and change frequently. Reusable protective equipment such as shields and glasses should be properly disinfected between uses.

Cleaning and Disinfecting Protocols

• Perform thorough cleaning in high traffic areas, such as customer waiting areas and lobbies, break rooms, lunch areas and creas of ingress and egress including host stands, entry ways, stairways, stairwells, escalators, handrails, and elevator controls. Frequently disinfect commonly used surfaces including doors, door handles, crash bars, light switches, waiting area chairs, credit card terminals, ATM PIN pads, receipt trays, bus tubs, serving trays, water pitcher handles, phones, toilets, and handwashing facilities.
- Frequently clean items touched by patrons, especially those that might attract contact from children including candy and toy vending machines, decorative fish tanks, display cases, decorative fountains, etc.

- Clean touchable surfaces between shifts or between users, whichever is more frequent, including but not limited to working surfaces, phones, registers, touchpads/touchscreens, tablets, timeclocks, appliances, kitchen and bar utensils and implements, oven doors, grill and range knobs, carts and trolleys, keys, etc.

- Avoid sharing audio equipment, phones, tablets, laptops, desks, pens, and other work supplies wherever possible. Never share PPE.

- Discontinue shared use of audio headsets and other equipment between employees unless the equipment can be properly disinfected after use. Consult equipment manufacturers to determine appropriate disinfection steps, particularly for soft, porous surfaces such as foam earmuffs.

- Provide time for workers to implement cleaning practices during their shift. Cleaning assignments should be assigned during working hours as part of the employees’ job duties.

- Procure options for third-party cleaning companies to assist with the increased cleaning demand, as needed.

- Equip spaces such as dining rooms, bar areas, host stands, and kitchens with proper sanitation products, including hand sanitizer and sanitizing wipes to all staff directly assisting customers.

- Ensure that sanitary facilities stay operational and stocked at all times and provide additional soap, paper towels, and hand sanitizer when needed.

- When choosing cleaning chemicals, employers should use products approved for use against COVID-19 on the Environmental Protection Agency (EPA)-approved list and follow product instructions. Use disinfectants labeled to be effective against emerging viral pathogens, diluted household bleach solutions (5 tablespoons per gallon of water), or alcohol solutions with at least 70% alcohol that are appropriate for the surface. Provide employees training on manufacturer’s directions and Cal/OSHA requirements for safe use. Workers using cleaners or disinfectants should wear gloves as required by the product instructions.

- Restaurants should increase fresh air circulation by opening windows or doors, if possible to do so.

- Consider installing portable high-efficiency air cleaners, upgrading the building’s air filters to the highest efficiency possible, and making other modifications to increase the quantity of outside air and ventilation in all working areas.
• Provide disposable menus to guests and make menus available digitally so that customers can view on a personal electronic device, if possible. If disposable menus cannot be provided, properly disinfect menus before and after customer use. Consider options for customers to order ahead of time.

• Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc. These should be supplied individually to customers as needed. Do not leave card stands, flyers, napkin holders, or other items on tables.

• Suspend use of shared food items such as condiment bottles, salt and pepper shakers, etc. and provide these foods in single serve containers, if possible. Where this is not possible, shared items such as condiment bottles, shakers, etc., should be supplied as needed to customers and disinfected after each use.

• Pre-roll utensils in napkins prior to use by customers. Employees must wash hands before pre-rolling utensils in napkins. The pre-roll should then be stored in a clean container. After customers are seated, the pre-roll should be put on the table by an employee who recently washed their hands.

• Reusable customer items including utensils, food ware, breadbaskets, etc., must be properly washed, rinsed, and sanitized. Cleaned flatware, stemware, dishware, etc., must be properly stored away from customers and personnel until ready for use. Use disposable items if proper cleaning of reusable items is infeasible.

• Takeout containers must be filled by customers and available only upon request.

• Dirty linens used at dining tables such as tablecloths and napkins should be removed after each customer use and transported from dining areas in sealed bags. Employees should wear gloves when handling dirty linens.

• Thoroughly clean each customer dining location after every use. This will include disinfecting tables, chairs, booster seats, highchairs, booths, etc. and allowing adequate time for proper disinfection, following product instructions. Many EPA-approved disinfectants require minimal contact time (seconds to one minute) against human coronavirus.

• Close areas where customers may congregate or touch food or food ware items that other guests may use. Provide these items to guests individually and discard or clean and disinfect after each use, as appropriate. This includes but is not limited to:
  o Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc.
• Self-service machines including ice, soda, frozen yogurt dispensers, etc.

• Self-service food areas such as buffets, salsa bars, salad bars, etc.

• Discontinue tableside food preparation and presentation such as food item selection carts and conveyor belts, guacamole preparation, etc.

• Do not leave out after-meal mints, candies, snacks, or toothpicks for customers. Offer them with the check or provide only on request.

• Install hand sanitizer dispensers, touchless if possible, at guest and employee entrances and contact areas such as driveways, reception areas, in dining rooms, near elevator landings, etc.

• Discontinue use of shared entertainment items such as board games, pool tables, arcade games, vending machines, etc. Close game and entertainment areas where customers may share items such as bowling alleys, etc.

• Continue to follow existing codes regarding requirements for sanitizing (rather than disinfecting) food contact surfaces.

Physical Distancing Guidelines

• Prioritize outdoor seating and curbside pickup to minimize cross flow of customers in enclosed environments. Restaurants can expand their outdoor seating, and alcohol offerings in those areas, if they comply with local laws and regulations.

• Provide takeout, delivery, and drive through options for customers when possible.

• Encourage reservations to allow for time to disinfect restaurant areas and provide guidance via digital platforms if possible to customers for physical distancing while at the restaurant.

• Consider allowing dine-in customers to order ahead of time to limit the amount of time spent in the establishment.

• Ask customers to wait in their cars or away from the establishment while waiting to be seated. If possible, alert patrons through their mobile phones when their table is ready to avoid touching and use of "buzzers."

• Implement measures to ensure physical distancing of at least six feet between workers and customers. This can include use of physical partitions or visual cues (e.g., floor markings or signs to indicate to where employees and/or guests should stand).
• Install physical barriers or partitions at cash registers, bars, host stands, and other areas where maintaining physical distance of six feet is difficult.

• Any area where guests or employees queue should also be clearly marked for appropriate physical distancing. This includes check-stands and terminals, deli counters and lines, restrooms, elevator lobbies, host stands and waiting areas, valet drop off and pickup, and any other area where customers congregate.

• Physical distancing protocols should be used in any office areas, kitchens, pantries, walk-in freezers, or other high-density, high-traffic employee areas. Face coverings are required where employees cannot maintain physical distancing including in kitchens, storage areas, etc.

• Employee pre-shift meetings and trainings should be conducted virtually or in areas that allow for appropriate physical distancing between employees. Food, beverages, food ware, etc., should not be shared.

• Stagger employee breaks, in compliance with wage and hour regulations, to maintain physical distancing protocols.

• Consider offering workers who request modified duties options that minimize their contact with customers and other employees (e.g., managing inventory rather than working as a cashier or managing administrative needs through telework.

• Reconfigure office spaces, lobbies, beverage bars, kitchens and workstations, host stand areas, and other spaces wherever possible to allow for at least six feet of distance between people dining, working, and passing through areas for entry and exit.

• Remove tables and chairs from dining areas so that six feet of physical distance can be maintained for customers and employees. If tables, chairs, booths, etc., cannot be moved, use visual cues to show that they are not available for use or install Plexiglas or other types of impermeable physical barriers to minimize exposure between customers.

• Bar areas should remain closed to customers.

• Discontinue seating of customers where customers cannot maintain six feet of distance from employee work and food and drink preparation areas.

• Adjust maximum occupancy rules inside the establishment based on its size to limit the number of people inside and/or use impermeable barriers between service tables to protect customers from each other and employees. For outdoor seating, maintain physical distancing standards outlined above.

• Limit the number of patrons at a single table to a household unit or patrons who have asked to be seated together. People in the same
party seated at the same table do not have to be six feet apart. All members of the party must be present before seating and hosts must bring the entire party to the table at one time.

- Limit the number of employees serving individual parties, in compliance with wage and hour regulations.
- Face coverings are strongly encouraged for all employees, however, they are required for any employee (e.g., server, manager, busser, food runner, etc.) who must be within six feet of customers. All restaurant workers should minimize the amount of time spent within six feet of guests.
- Close breakrooms, use barriers, or increase distance between tables/chairs to separate workers and discourage congregating during breaks. Where possible, create outdoor break areas with shade covers and seating that ensures physical distancing.
- Reconfigure kitchens to maintain physical distancing in those areas where practical and if not practical stagers shifts if possible to do work ahead of time.
- Discourage food preparation employees from changing or entering others' work stations during shifts.
- Discourage employees from congregating in high traffic areas such as bathrooms, hallways, bar areas, reservation and credit card terminals, etc.
- Establish directional hallways and passageways for foot traffic, if possible, to eliminate employees from passing by one another.
- Require employees to avoid handshakes and similar greetings that break physical distance.
- Eliminate person-to-person contact for delivery of goods whenever possible. Designate drop-off locations to receive deliveries away from high traffic areas. Maintain physical distance of at least six feet with delivery drivers.
- Guests should enter through doors that are propped open or automated, if possible. Hand sanitizer should be available for guests who must touch door handles.
- Implement peak period queueing procedures, including a host to remind guests to queue with at least six feet of distance between parties outside or in waiting areas.
- Employees should not open the doors of cars or taxis.
- Takeout food items should be made available using contactless pick-up and delivery protocols.
• Avoid touching others’ pens and clipboards. If possible, install transfer-aiding materials, such as shelving and bulletin boards, to reduce person-to-person hand-offs.

### Considerations for Restaurants

• Display a set of clearly visible rules for customers and restaurant personnel at the restaurant entrance(s) that are to be a condition of entry. The rules could include instructions to use hand sanitizer, maintain physical distance from other customers, avoid unnecessary touching of restaurant surfaces, contact information for the local health department, and changes to restaurant services. Whenever possible, the rules should be available digitally, include pictograms, and included on/with menus.

• Guests and visitors should be screened for symptoms upon arrival, asked to use hand sanitizer, and to bring and wear a face covering when not eating or drinking. Appropriate signage should also be prominently displayed outlining proper face covering usage and current physical distancing practices in use at all entrances and throughout the property.

• Licensed restaurants may sell “to-go” alcoholic beverages, prepared drinks, and pre-mixed cocktails provided they are sold and delivered to customers in conjunction with the sale and delivery of a meal/meals.

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1Additional requirements must be considered for vulnerable populations. Dine-in restaurants, breweries, brewpubs, craft distilleries, and wineries that provide meals must comply with all Cal/OSHA standards and be prepared to adhere to its guidance as well as guidance from the Centers for Disease Control and Prevention (CDC) and the California Department of Public Health (CDPH). Additionally, employers should be prepared to alter their operations as those guidelines change.