Restaurants

1. Bars shall remain closed, including those that are part of restaurants, (restaurants will be able to sell alcohol with food/meal orders only).
2. Continuing take-out and delivery is highly encouraged.
3. Screen employees every shift. Screen for fever, dry cough, and shortness of breath. Exclude any employees with symptoms or any with close contact with anyone exhibiting symptoms.
4. Require the use of gloves for cleaning and sanitizing. Reusable impermeable gloves can be hand washed and sanitized between uses.
5. Require masks or cloth face coverings for any employees with public facing jobs.
6. Appoint one employee per shift to monitor staff and public for adherence to suggested safety measures.
7. Post high visibility signage advising patrons of recommended safety measures, including distancing requirements, the importance of handwashing, and sneeze/cough etiquette.
8. Require patrons to wear face coverings when entering, exiting, or accessing restrooms.
9. Limit the number of patrons in the establishment. Limit the number of people in a single party to immediate family or cohesive units no larger than 8. Remove some tables to accommodate 6 ft apart distancing.
10. In each confined indoor space, in order to achieve 6 ft social distancing, the limit is 50% of the posted occupancy code limit ensuring a minimum 28 square feet per person not to exceed more than 175 people at any given time. (ADDED LANGUAGE REQUIRED BY STATE)
12. Follow strict cleaning guidelines, including sanitizing high touch areas more frequently than normal including restrooms. Thoroughly clean surfaces before sanitizing, and deep clean both front and back of house twice per week.
13. Consider supplying hand sanitizer or wipes at each table for use by patrons.
14. Modify the menu to encourage distancing in kitchens.
15. Discontinue reuse of condiments, offer single service instead.
16. Use menu boards or single service menus.
17. Implement a touchless pay system, if possible.
18. Encourage the use of reservations.
Places of worship

1. Continue online services as much as possible to accommodate the needs of high-risk individuals.
2. When offering on-site services:
   a. Operate with strict physical distancing practices.
   b. Spread congregation out so there is at least six (6) feet distance between families throughout building.
   c. In each confined indoor space, in order to achieve 6 ft social distancing, the limit is 50% of the posted occupancy code limit ensuring a minimum 28 square feet per person not to exceed more than 175 people at any given time. (ADDED LANGUAGE REQUIRED BY STATE)
   d. Physical contact such as handshakes will be suspended and safer alternatives explored.
   e. Implement or maintain one-way entry/exit and aisles when possible.
   f. Practices involving communally-shared items such as offering plates and communion elements will be suspended and safer alternatives explored.
   g. Hand sanitizer will be available during all meetings.
   h. Encourage employees and the public to wear cloth face coverings.
   i. Disallow people from attending if they are experiencing any symptoms.
   j. Perform frequent cleaning and disinfection of bathrooms and high-touch surfaces.
Private Residences Renting for Less than 30-Days

1. Keep a copy of the driver’s license, or other sufficient identification of the head of household for each group checking in, for 60 days for the purposes of epidemiological tracking by the health department, if needed. Logs will be made available to the Silver Thread Public Health District when necessary for case investigation.


3. Face coverings are required to be worn by employees at all times during their shift, while interacting with the public and provide cleaning services.

4. Strongly recommend use of face coverings by guests at all times in indoor common areas per Executive Order D 2020 044.

5. Enforce 6-foot social distancing guidelines in all common areas. All public and private gatherings are limited to no more than ten (10) individuals.

6. Keep all meeting rooms and hot tubs closed.

7. Maintain a cleaning log with date and location available for inspection.

8. Post and maintain signage to remind groups to stand at least 6 feet apart and avoid congregating in common areas.

9. Food service shall follow guidance offered in this document.

10. Encourage digital check-in and checkout.

11. For those checking in digitally, conduct a verbal basic health screening of all members of each party upon checking in, including self-assessment of symptoms identified as COVID-19.

12. For in-person check-ins, conduct basic health screening of all members of each party upon checking in, including self-assessment of symptoms identified as COVID-19 and conduct a visual check.

13. Consider installing a plexiglass partition in areas coming into close contact with guests, i.e. registration.

14. If an individual has tested positive for COVID-19 and/or has developed symptoms of COVID-19, including early or mild symptoms (such as cough and shortness of breath), they should be in isolation (staying away from others) until they have had no fever for at least seventy-two (72) hours (that is three full days of no fever without the use of medicine that reduces fevers), other symptoms have improved (such as cough or shortness of breath) and at least ten (10) days have passed since symptoms first appeared.

15. Both guests and lodging owners need to be made aware of the possibility that a guest may need to be isolated. If an individual who is a guest at a lodging facility is to be isolated due to testing positive for COVID-19 or developing symptoms of COVID-19, the lodging owner and guest must be prepared to extend the stay of the guest until isolation is no longer required for the guest.

16. Consider designating one staff member with proper training and protective equipment to attend to sick guests.
14. Decrease housekeeping services during guest stays to prevent transmission between rooms, encourage guests to bring their own linens when and where appropriate.
15. At such accommodations when linens are provided, cleaning a guest room entails providing a complete change of towels, linens, bedding, and guest consumable items and completely disinfecting all hard surfaces and high-touch areas with an EPA-registered chemical disinfectant.
16. Launder all exposed linens and cleaning supplies separately.
17. Provide guests with their own sanitation solutions or wipes.
18. When possible, rooms should have a 24-hour rest period prior to cleaning and new check-in, 48 hours would be ideal. As is possible consider spacing in occupancy by alternating rooms and closely spaced cabins.
19. For lodging with shared shower facilities, allow users at half capacity to help maintain distancing, or allow family units. Sanitize high touch areas once every 8 hours and more frequently when needed.
20. For shared toilet facilities, encourage normal hygienic protocols and sanitize high touch areas once every 8 hours and more frequently when needed.
21. Employees cannot be at work if symptomatic or feeling ill. Employees will conduct symptom checks with temperature at the beginning and end of shift. Logs will be kept and made available to the Silver Thread Public Health District when necessary for case investigation.