Stay at Home 2.0

Restaurant and Food Service Guidance

May 21\textsuperscript{th}, 2020 11:00 AM

Location: Zoom webinar

NH DIVISION OF Public Health Services
Improving health, preventing disease, reducing costs for all Department of Health and Human Services
Your Hosts...

• **Matt Cahillane**, MPH, Program Manager
  NH DHHS/DPHS/Bureau of Public Health Protection

• **Colleen Smith**, MS, Administrator/Food Protection
  Section/Bureau of Public Health Protection

• **Sophia Johnson**, MPH, Health Officer Specialist
  NH DHHS/DPHS/Bureau of Public Health Protection
Agenda

• 1. Introduction and Webinar Overview - Matt
• 2. How to Assess Risk – Matt
• 3. Review of Timeline - Matt
• 4. Restaurant and Food Service Guidance - Colleen
• 5. Understanding the Role of the Health Officer - Sophia
• 6. Open Discussion Session – All participants
How It Spreads

Direct Exposure via Person-to-Person and Droplets

• The primary route of exposure
• While in close contact with one another
• Via respiratory droplets from infected person who talks, coughs, sneezes.
• Droplets enter the body via landing on the mouth, nose, or eyes of people

Indirect Exposure via Contaminated Surfaces

• A secondary route
• Via touching a surface then touching their own mouth, nose, eyes.

CDC says: “The virus that causes COVID-19 is spreading very easily and sustainably between people.”

How to Prevent the Spread (CDC)

- Know how it spreads (droplets & surfaces)
- Wash hands often
- Keep your distance
- Cover your mouth & nose
- Cover the cough and sneezes
- Clean and disinfect
How to Support Reopening

• Triage and prioritize
• If needed, visit sites and inspect
• Assess health risks
• Educate and inform
• Pursue compliance
• Collaborate with fire and police.
• Resolve health risks
Risk Assessment: COVID-19

• Review the State Guidance
  – Organized by type of person, tasks, or work area
• Call responsible party, review the guidance, request materials, if needed plan to visit
• First, focus on droplet spread
  – Distance, Barriers, Time
• Second, focus on indirect spread
• Next, estimate the level of risk
  – Do they control the spread? Yes – No – Not sure
# Timeline for Re-Opening

<table>
<thead>
<tr>
<th>Date</th>
<th>Industry</th>
</tr>
</thead>
</table>
| As of May 1st | • Public and Private Campgrounds  
                  • New Hampshire State Park  
                  • Manufacturing |
| May 4th    | • Certain Health Care Services Guidance                                   |
| May 11th   | • Retail Stores  
                  • Drive-in Movie Theater, Golf Courses  
                  • Barbers and Hair Salon |
| May 18th   | • **Restaurants** (plus equestrian, daycare, attractions...)               |
| May 31     | • Decision Day: Reverse, Continue or Expand                                |

Information on Industry Specific Guidance can be found here:  
Restaurant Guidance

Employee Protection

• Follow Universal Guidelines
• Provide ServSafe COVID-19 training or its equivalent as soon as possible
• Build social distancing into food service operations to maintain a safe distance of at least 6 feet between employees and customers
• Employees **shall** wear cloth or mask face coverings over their nose and mouth when in direct contact with customers

Consumer Protection Phase 1

• Outdoor dining permitted
• Outdoor areas must be able to be cleaned/disinfected
• Outdoor space must be clearly delineated and distanced from people walking by.
  – If expansion is in a shared space, coordinate and seek approval from local authorities
• No more than (6) guests per table.
• Tables spacing are at least 6 feet apart.

Consumer Protection Phase 1:

- Reservations or call ahead seating is recommended.
- Reservations should be staggered to prevent congregating in waiting areas.
- Bar seating areas should remain closed.
- Signage must be prominently posted throughout the venue to ask customers if they are experiencing COVID-19.

- Customers should be asked to wear a cloth face covering when:
  - Entering facility
  - Exiting facility
  - Getting up to use restroom
  - Not necessary while a customer is seated and dining outdoors.

Restaurant Guidance Continued

Business Process Adaptations:

• Disinfect all front-of-house surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours
• Use disposable menus or sanitize between each use
• Use of ‘self-serve’ utensils, plates or napkins, are not allowed.

• Sanitize all tabletop items after each table turns (or use disposables)
• Disinfect chairs after each table use
• No self-serve buffets or appetizers, condiments on a counter, or beverage station re-use
• No catering or large-group functions allowed
**STAY AT HOME 2.0**

Reopening Guidance for NH Restaurants

- Post a sign for customers asking if they are experiencing COVID-19 symptoms.
- If possible, require touchless payment.
- Use walk-up service only for pick up of meals.
- Employees should be screened to make sure that they are well prior to work and shall wear face masks as well as maintain distance of 6 feet away from others when possible.

- Guests should wear masks when moving in and out of the food establishments.
- Reservations or call ahead seating and preordering is recommended to promote social distancing.
- Provide hand sanitizer with >60% alcohol.

- Clean/disinfect tables and chairs between guests.
- Space tables so that parties can be at least 6 feet apart. No more than 6 customers can be seated at a table at one time.
- Sanitize any shared condiments in between customer seating.
- Indoor seating not permitted.
Alcohol and Liquor

• Outdoor service also applies to:
  – Certain Cocktail Lounge licenses, pursuant to RSA 178:22
  – Brew Pub licenses, pursuant to RSA 178:13
  – Liquor Manufacturer licenses, pursuant to RSA 178:6
  – Beverage Manufacturer licenses, pursuant to RSA 178:12
  – Wine Manufacturer licenses, pursuant to RSA 178:8
  – On-Premises Cigar, Beverage and Liquor Licenses, pursuant to RSA 178:20-a

• If an existing liquor license wants to serve in a new outdoor location effective 5/18/20, they need to send an email informing the liquor commission of their intent

• Contact: reopen@liquor.nh.gov.
The Role of the Health Officer

- **Know** the Law
  - RSA 141-C Communicable Disease
  - RSA 128 Town Health Officers
- **Respond** to Complaints
- **Assess** the Risk and **Reduce** Droplet Transmission
- **Educate**
- **Work** with Fire Department, Local Code Enforcement, and Local Law Enforcement

*Local health officers have a leadership role in certain State health laws and local codes relating to rental housing standards, health nuisances, and certain health inspections. There may be opportunities to reduce the spread of communicable diseases via improved assessment and enforcement of these existing laws.*
Your Resources

• **DPHS HOLU’s Weekly Webinar Series**
• **Guidance Compliance Checklists**
• **Listserv Messages**
• **Questions regarding tents**
• **Stay-At-Home 2.0 Guidance**
• **Legal Interpretation of health Officers Role in COVID-19 (NH Municipal Association)**


• **Weekly EOC Call for Locals**
  – Participant Dial-In 800-356-8278
  – Code: 985396
• **EOC Call Center**
  – (603)-271-2231
• **DPHS HOLU Unit**:  
  – healthofficer@dhhs.nh.gov
  – (603)-271-4072
Open Discussion

We want to hear your feedback!
## Risk Assessment: COVID-19

### Risk of Exposure to Provider and Staff

<table>
<thead>
<tr>
<th>Elements of Personal Protective Equipment (PPE) Worn by Provider/Staff</th>
<th>Patient Wearing Surgical Mask</th>
<th>Patient not wearing mask or intermittently pulling off mask</th>
</tr>
</thead>
<tbody>
<tr>
<td>No PPE</td>
<td>MEDIUM</td>
<td>HIGH</td>
</tr>
<tr>
<td>○ Respirator* ○ Eye Protection ○ Gown/Gloves</td>
<td></td>
<td></td>
</tr>
<tr>
<td>No Respirator</td>
<td>MEDIUM</td>
<td>HIGH</td>
</tr>
<tr>
<td>○ Respirator* ● Eye Protection ● Gown/Gloves</td>
<td></td>
<td></td>
</tr>
<tr>
<td>No Eye Protection</td>
<td>LOW</td>
<td>MEDIUM</td>
</tr>
<tr>
<td>● Respirator* ○ Eye Protection ● Gown/Gloves</td>
<td></td>
<td></td>
</tr>
<tr>
<td>No Gown/Gloves (unless prolonged body contact)</td>
<td>LOW</td>
<td>LOW</td>
</tr>
<tr>
<td>● Respirator* ● Eye Protection ○ Gown/Gloves</td>
<td></td>
<td></td>
</tr>
</tbody>
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Risk Assessment: COVID-19

Checklist for Assessment of Compliance to Executive Order #40
Universal Guidelines for All New Hampshire Employers and Employees
Version: 5/20/2020 11:20 PM

The following checklist allows a Health Officer or other Inspector to complete an informal compliance check of adherence to COVID-19 re-opening guidelines as outlined in Executive Order #40 issued on May 1st 2020. You may complete the checklist by phone, observe at a distance, or visit the site with appropriate PPE. As the situation evolves, the executive order may be amended or changed, so check the following website for updates: [https://www.covidguidance.nh.gov/sites/g/files/ehbemt381/files/files/inline-documents/guidance-universal.pdf](https://www.covidguidance.nh.gov/sites/g/files/ehbemt381/files/files/inline-documents/guidance-universal.pdf)

<table>
<thead>
<tr>
<th>☑️</th>
<th>Risk Assessment Topic Area</th>
<th>Response (circle one)</th>
<th>Comments or Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>Step 1: Assess Employer and Employee Compliance</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1. There is a written policy for all employees who are sick or not feeling well are required to stay home, and employees notify their supervisor.</td>
<td>Yes – No – Not sure</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2. There is a written process for screening all employees reporting for work for COVID-19</td>
<td>Yes – No – Not sure</td>
<td></td>
</tr>
</tbody>
</table>