

Re-Opening Plan

Establishment Name(s): _____

Establishment Address: _____

Owner / operator: _____

Please initial each item below indicating your understanding of the requirement.

Plan to increase the distance between patrons or groups of patrons to an acceptable distance:

_____ There must be **tangible evidence of actions** to optimize the distance between patrons or groups of patrons.

_____ Examples of acceptable actions to meet this requirement include but are not limited to:

- Removing half or more tables from a dining area and spreading remaining tables throughout the available seating space.
- Removal of chairs from every other table.
- Blocking entrance to every other booth (e.g., by visible tape).
- Affixing a sign on every other table or booth stating clearly that it is closed and not available for patrons' use.
- No table may accommodate more than ten (10) patrons and tables cannot be combined to accommodate more than ten (10) patrons.
- For bar areas, physically making two bar stools unavailable between every available bar stool (e.g., remove seats or affix an object large enough to make the seat unusable).
- For gaming areas, disabling machines to allow at least 6 feet between players.
- Plans and processes are in place to limit waiting areas to no more than ten (10) people.
- How to distance different groups within your multi-use establishment (e.g., visqueen wall between restaurant and bar with limitations, separate entrances for establishment).

_____ Examples of unacceptable actions to meet this requirement include but are not limited to:

- A sign or statement to the effect of "We will seat patrons apart from one another" **without definitive action.**
- A sign or statement to the effect of "Please practice social distancing and sit apart from other patrons or groups" **without definitive action.**
- Closing one section of the establishment but keeping the same concentration of in-use tables and booths within the section that is open.

Employee illness requirements:

_____ Employees who have fever, cough, or shortness of breath will not be allowed to work until symptoms are resolved.

Plan for enhanced cleaning:

_____ There must be an enhanced cleaning plan available to all staff.

_____ The plan must include at least the following components:

- Frequency of cleaning (e.g., before opening, hourly for gaming machines, after each patron / group of patrons).
- Extent of cleaning (e.g., table tops, chair seats and backs, arm rests, gaming machines).
- Cleaning products including type of cleaning product and type of cleaning cloth used.

_____ A plan for limiting self-service operation or buffet-type service must include specific guidelines for the process and frequency of replacing used serving utensils and cleaning surfaces, including "sneeze guards" and the buffet table.

_____ There must be a training plan for all existing and new staff on cleaning protocols. Records of training must be retained by the owner / operator and be made available to the Health Officer or his designee upon request.

_____ A copy of the re-opening plan approval notification from the Health Officer must be placed on every exterior entrance to the establishment.

Attestation:

By my signature below, on behalf the establishment(s) identified on this plan, I commit to comply with the plan shown above, as approved by the Stillwater County Health Officer. I acknowledge that failure to comply with the approved plan may result in closure by order of the Health Officer for an indeterminate time.

Name: _____

Signature: _____

Title: _____

Date: _____

Please return complete plan to Josh Juarez, Registered Sanitarian:

- E-mail: jj Suarez@stillwatercountymt.gov
- Phone: 406-322-8055

Reviewed and Approved:

Stillwater Unified Command