



Alaska Cabaret, Hotel, Restaurant, and Retailers Association

COVID-19 Reopening Guidance A Guide for the Hospitality Industry

Bars Phases 3 & 4 Mitigation Plan

As outlined in Governor Dunleavy's Reopen Alaska Responsibly – Phase 3/4 Guidance, former mandates for bars are now advisories, meaning that the former requirements are now strong recommendations. Bars may continue to provide alcohol to-go services.

In accordance with Governor Dunleavy's Reopen Alaska Responsibly – Phase 3/4 Guidance, the following are the minimum recommended health and safety protocols for all bars choosing to reopen for on-premises service in Alaska. Bars may adopt additional protocols consistent with their specific needs and circumstances to help protect the health and safety of all employees and customers.

The virus that causes COVID-19 can be spread to others by infected persons who have few or no symptoms. Even if an infected person is only mildly ill, the people they spread it to may become seriously ill or even die, especially if that person is 65 or older with pre-existing health conditions that place her/him at higher risk. Because of the hidden nature of this threat, everyone should rigorously follow the practices specified in these protocols, all of which facilitate a safe and measured reopening of Alaska. The virus that causes COVID-19 is still circulating in our communities. We should continue to observe practices that protect everyone, including those who are most vulnerable.

Please note, reopening guidance cannot anticipate every unique situation. Bars should stay informed and take actions based on common sense and wise judgment that will protect health and support economic revitalization. Bars should also be mindful of federal and state employment laws and workplace safety standards.

Name of Establishment:

Premises Address:
Businesses should consider implementing applicable measures listed below and on the following pages, in order to prevent the spread of COVID-19.
SIGNAGE recommendations
☐ Signage is posted at each public entrance of the facility stating that any customer who has symptoms of COVID-19 must not enter the premises.
☐ Additional signage required by local government rules (describe):





Health protocols for EMPLOYEES





\square Break rooms, bathrooms, and other common areas are being disinfected frequently, on the following schedule:		
	→ Break rooms:	
	→ Bathrooms:	
	→ High-contact areas:	
	→ Other (describe):	
	Copies of this or any other written Mitigation Plan have been distributed to all employees.	
	Employees have been trained on all items included in the written Mitigation Plan, including appropriate cleaning and disinfecting, hand hygiene, and respiratory etiquette.	
	Optional – Describe other measures:	
	The total number of customers and employees in the establishment at any one time is limited, which allows for customers and employees to easily maintain at least six-foot distance from one another at all practicable times. Parties are encouraged to maintain at least 6-feet distance apart from other parties at all times, including while waiting to be seated or waiting for takeout orders. The policies and procedures used to prevent guests from congregating are as follows:	
	Guests are either encouraged to make reservations.	
	An employee manages and controls access to the establishment, to possibly include opening doors to prevent patrons from touching door handles.	
	Signs are placed outside the establishment reminding people to be at least six feet apart whenever possible and reminding them of best hygiene practices.	
	A separate area is designated for to-go orders to prevent customers from gathering.	
	All employees have been instructed to maintain at least six feet distance from customers and from each other, except employees may momentarily come closer when necessary to accept payment, deliver goods or services, or as otherwise necessary.	





\Box (If applicable) Customers are prevented from self-serving any items that are food-related.
\Box (If applicable) Lids for cups and food-bar type items are provided by staff and not available for customers to grab.
\Box Contactless payment systems are provided or, if not feasible, payment systems are sanitized regularly as follows:
☐ Hand sanitizer, soap and water, or effective disinfectant is available to the public at or near the entrance of the facility, in bathrooms, and anywhere else inside the establishment where people have direct interactions.
☐ Disposableware is used when available. No condiments, silverware, flatware, glassware, or other traditional tabletop or bartop items are left on unoccupied tables.
☐ (If applicable) Condiments are provided only upon request and in single-use portions or packages whenever possible. Reusable condiments are fully sanitized after each use.
☐ (If applicable) A menu board or disposable menus are used. Disposable menus are discarded after each customer use. Alternatively, reusable menus are used and thoroughly sanitized between parties.
☐ (If applicable) If a salad bar or buffet is offered, only employees serve the food to customers. No communal food is allowed among members from separate households.
☐ Tables are placed far enough apart to promote physical distancing between parties.
☐ Outdoor seating is provided, when possible.
☐ Patrons seated at the bar are encouraged to sit 6 feet apart from other patrons from different households.
☐ Alcohol service to diners for on-premises consumption will be conducted in compliance with all applicable laws and regulations pertaining to my license type.
☐ Through coverings or physical distancing, at least 6 feet of separation is maintained between patrons and any clean drinkware garnishes, ice, and other clean items used to serve customers.
□ Optional – Describe other measures:
Health protocols for the FACILITY
☐ All payment portals, pens, styluses, and other items that come into contact with customers are disinfected after each use.
☐ All high-contact surfaces (workstations, equipment, screens, and doorknobs) are sanitized frequently.
☐ All tables, chairs, and check presenters are fully cleaned and sanitized between every seating.





□ The entire facility has been thoroughly detail-cleaned and sanitized in compliance with CDC protocols before first reopening, and recurring cleaning and sanitization following the same protocols will occur at least once per week. Alternatively, the facility has been or will be remained closed for at least 72 consecutive hours prior to first reopening and at least every week
☐ In the event that an active employee is identified as being COVID-19 positive by testing, thorough cleaning and disinfecting will be conducted in compliance with CDC guidelines, or the establishment will be shut down for at least 72 consecutive hours.
□ 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 Mitigation Plan:
Name of Individual:
Phone Number: