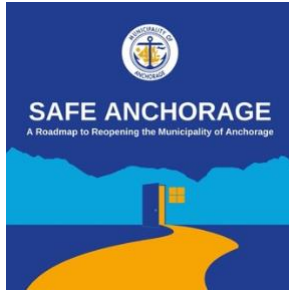


ATTACHMENT K



PHASE 2 OPERATING REQUIREMENTS

Sector: Bars

Business Type: Bars, Breweries

Description: Establishments that serve alcohol, including standalone bars and bars located within restaurants, hotels, resorts, and breweries (collectively “Bars.”)

RECOMMENDED SAFETY MEASURES

- Bars that have been able to utilize delivery or to-go services should continue.
- Encourage paperless transactions and offer to email receipts. Encourage customers to use credit/debit cards or other cashless payment options for services.
- Utilize different entry and exit points using one-way traffic, where possible.
- Fabric face coverings should be worn by all employees interacting with the public.
- Bars should use disposable tableware when available.
- High-risk population encouraged to stay home.
- Individual businesses may choose to be more restrictive.

REQUIRED SAFETY MEASURES

GENERAL

- Staff and customers must adhere to physical distancing protocols.
 - Physical distancing notification prominently posted and viewable to the public.
- Continue to follow all regulatory and legal standards required to operate.
- Bars must provide hand washing capability or hand sanitizer for customers.
- Frequent hand washing by employees is required, and adequate supply of soap, disinfectant, hand sanitizer, and paper towels must be available onsite.
 - Staff to follow Centers for Disease Control (CDC) guidance for COVID-19 hand hygiene. COVID-19 hygiene protocols do not supersede hand washing requirements in existing regulations, codes, and statutes.
 - Strict adherence to food safety standards required to operate a food service business.
- Develop COVID-19 Mitigation Plan that contains, at a minimum, the Operating Requirements in this document and other protocols to minimize direct contact between employees and customers, increase physical distancing, and protect staff and the public.
 - The COVID-19 Mitigation Plan must be kept on the business premises.

CAPACITY: INDOORS

- Groups limited to members of the same household only.

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- Limit maximum indoor capacity to 25 percent of maximum building occupancy, as required by law.
 - Only members of the same household may sit at the same table.
- Non-household customers seated at the bar should be seated at least six feet apart from other customers.

CAPACITY: OUTDOORS

- Groups limited to household members only.
- No more than 20 tables.
- Tables must be ten feet apart or greater, as measured from edge-to-edge.

OPERATIONS

- Walk-ins are permitted if a guest log is kept.
 - Businesses are required to maintain guest log records for 30 days.
 - Guest log must contain first and last name, and phone number.
 - The information in the guest log will not be shared unless needed for contact tracing.
- Entryway signage stating that any customer who has symptoms of COVID-19 must not enter the premises and notifying the public of the COVID-19 Mitigation Plan for the business.
- If used, bar staff must provide a new drink coaster between each beverage.
- Bars must sanitize or provide disposable menus if menus are provided.
- If food services are offered, Attachment E must be followed.
 - Additionally, no communal food is allowed among non-household members.
- Staff must fully sanitize applicable bar, tables, and seating after each patron or group.
- Hourly touch-point sanitization (workstations, equipment, screens, doorknobs, restrooms, etc.)
- Weekly cleaning and disinfecting of the premises must be conducted in compliance with [CDC protocols](#). In lieu of performing the CDC cleaning and disinfecting, the restaurant business may shut down for a period of at least 72 consecutive hours per week to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.

ALL EMPLOYEES AND STAFF

- Provide training for employees on COVID-19 and the COVID-19 Mitigation Plan for the business.
- Bars must conduct pre-shift screening and maintain staff screening log.
 - No employee displaying symptoms of COVID-19 will be permitted to be in the facility.
 - An employee who becomes sick while at work should be immediately sent home.
 - No person may work within 72 hours of exhibiting fever.
- Symptomatic or ill employees may not report to work.
- Employer must establish a plan for an Occurrence of COVID-19 in the workplace and include it in the COVID-19 Mitigation Plan. CDC guidance [here](#).

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IN THE EVENT OF OCCURRENCE

- When an active employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting must be performed as soon after the confirmation of a positive test as practical. In lieu of performing CDC cleaning and disinfecting, retail businesses may shut down for a period of at least 72 consecutive hours to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.
 - CDC protocols for Cleaning and Disinfection can be found [here](#) and [here](#).

QUESTIONS?

Email us with questions at: COVID-19-business@anchorageak.gov