

*"Welcome Back,
We Missed You"*

THE NEBRASKA RESTAURANT PROMISE

The restaurant industry has an outstanding track record of protecting our employees and guests. To ensure everyone's safety as we welcome you back into our dining rooms, we ask that we make the following promises to each other:

OUR PROMISE TO YOU

- We will continue to be a leader in safe sanitation practices with all team members certified in safe food handling and a certified manager on every shift.
- All staff will pass a health check and complete a health survey prior to each shift.
- All indoor and outdoor seating options will comply with the appropriate social distancing guidelines.
- Hand sanitizer or hand washing stations will be available upon entry and exit.
- We will clean and sanitize common areas regularly.
- All tables and chairs will be cleaned and sanitized after every use.
- Place settings, utensils, menus, and condiments will either be single-use or will be cleaned and sanitized after every use.
- We will post the Nebraska Restaurant Promise at our entrances so everyone understands the steps we must all take to keep our communities safe.

**WE'RE ALL IN
THIS TOGETHER**

YOUR PROMISE TO US

- If you have been exposed to COVID-19 recently or have symptoms of COVID-19 (including a fever, cough, or shortness of breath), please help us keep everyone safe by using our contactless delivery options.
- If you have underlying health conditions or are otherwise concerned about contracting COVID-19, please feel free to use our contactless delivery options.
- If you have any questions about the Nebraska Restaurant Promise, please ask for a manager who will be happy to assist you.



More about the Nebraska Restaurant Promise:

In partnership with the Nebraska Restaurant Association, elected officials and health officials across the State, restaurant owners and operators make the commitments above to earn this endorsement during the COVID-19 recovery period. When customers see this endorsement, they can be certain that the restaurant is taking all necessary steps to protect their employees and customers and is committed to playing a leadership role in protecting our communities. For more information, please visit

www.NebraskaDining.org

Restaurant In-Room Dining Reopening Guidelines

The following requirements found in the most recently issued Directed Health Measures (DHM) must be followed at all times if a restaurant provides dine-in service:

- Limit of 50% of maximum occupancy rating at a time
- Each dining party must maintain a minimum of six (6) feet of separation from each dining party
- Maximum of six individuals in each dining party (groups larger than six will need to split into multiple tables)
- Self-serve buffets and salad bars are prohibited. Restaurant staff must serve food directly to customers or implement buffet orders from the customer table. No customer self-service
- Each dining party must be seated at individual tables. Bar and counter seating are not permitted
- Patrons may only consume alcohol on premise if also consuming a meal

In addition to the requirements found in the DHM as outlined above, restaurants are asked to adhere to the following [guidelines](#) developed by the Division of Public Health and the Nebraska Restaurant Association.

- Post this document at entry to the facility.
- All employees should wear face coverings ([cloth mask](#)) that are washable and must be laundered or replaced daily. Employees must wash hands before and after putting on the face mask and after every time they touch it.
- Whenever possible, restaurant staff should not perform multiple roles (Example – servers should not also take money). Ensure proper training for food employees with new or altered duties and that they apply the training according to established procedures.
- Disinfect tables and chairs after each customer use using an [EPA-registered disinfectant](#).
- Disinfect all high touch surfaces at least once every four (4) hours.
- Complete employee pre-screening (e.g., take temperature and assess for any symptoms consistent with COVID-19) prior to starting work.
- Consider using stickers after fever check and a confidential symptoms log. Communicate daily with staff that they must immediately inform a manager if they feel sick or experience any symptoms, including, but not limited to: onset of fever, cough, or shortness of breath.



- Employees who are well but who have a sick family member at home with COVID-19 (either lab-confirmed or clinical diagnosis) should notify their supervisor prior to the start of their work shift. The employer should consult with their [local health department](#) to assess whether there was an exposure to the family member at home (example: if the individual takes care of the sick family member) or if there is no exposure (example: individual resides in a separate room and bathroom) before determining if it is appropriate to come into work or needs to self-quarantine. Continue to monitor employee health during their shift for COVID-19 [symptoms](#) (including, but not limited to: fever, cough, shortness of breath). If an employee becomes sick at work, send them home immediately and then clean and disinfect surfaces in their workplace. Other employees and customers at the facility with close contact (within 6 feet) of the sick employee during this time should be considered exposed. Instruct sick employees to stay home and follow the CDC's [What to Do If You Are Sick](#) precautions and consult with their local health department on additional guidance.

- Create a [response plan](#) for any instance of an employee with a suspected or confirmed case of COVID-19. If needed, consult your [local health department](#) for additional guidance.
- Create employees “contact pods” that only work together and redesign workflow to eliminate cross-pod interactions that meet the close contact criteria (contact within six (6) feet for several minutes or more). Close contacts of a COVID-19 positive individual are required to self-quarantine. Working in “contact pods” may reduce the number of employees that must self-quarantine for 14 days in the event that an employee is diagnosed with COVID-19.
- Whenever possible, practice social distancing between staff. Redesign workflow, designate tasks and workstations to specific employees or contact pods to minimize comingling and maximize social distancing.
- Create and implement an enhanced cleaning/[sanitizing](#) schedule for all food contact surfaces, and cleaning/[disinfecting](#) of non-food contact surfaces using an [EPA-registered disinfectant](#). Increase disinfection frequency of commonly touched surfaces throughout entire facility (both front and back-of-house) such as door handles, credit card machines, bathrooms, etc. Although the food code does not emphasize front-of-house sanitation, COVID-19 requires enhanced cleaning/disinfection of any frequently touched but non-food contact surface, in addition to enhanced sanitization of food contact surfaces.
- Enhance employee safety training, emphasizing hygiene etiquette (avoid touching your eyes, nose, and mouth), and proper hand hygiene including washing hands for at least 20 seconds, especially after going to the bathroom, before eating, and after any sneezing or coughing, or after touching high touch surfaces (e.g., door handles, chairs, and tables).
- If an employee needs to remove their face mask and set it down (either to take a drink or eat), they should disinfect the surface the mask was placed on. Again, employees should wash their hands before and after putting on their face mask.
- Have hand sanitizer and sanitizing products readily available for employees and customers. If possible, have an automated, touchless hand sanitizing station to avoid frequent touching of hand sanitizer device. Have employees use hand sanitizer between customers.
- Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers. Facilitate and designate social distancing for those waiting to enter your establishment.
- If possible, provide distinct walking lanes to minimize close contact as customers are being seated to conform with social distancing practices. For example, in a table/booth layout, central tables can be removed, and markings can be installed designating the path for seating.
- Pool tables, dart boards, shuffle board, arcades and other gaming areas in a restaurant must be kept closed.
- If possible, implement partition walls to separate high traffic walking areas from tables and customers.
- Implement touchless payment or pay-at-table options if possible.
- Implement digital menu boards or tablets with anti-microbial screens in lieu of paper menus. If digital options are not available, switch to single use menus.
- For restaurants without touchless payment, consider disinfection of the credit card upon return to the customer.
- Consider cleaning and disinfection of the POS terminal between transactions or when a different employee uses it.



COVID-19 REOPENING GUIDANCE RESTAURANT RESPONSE

INITIAL SUBJECT MATTER EXPERT TEAM

Frank Yiannas, Deputy Commissioner, Food Policy, FDA

Dr. Mark Moorman, Director, Food Safety, FDA

Dr. David McSwane, Executive Director, Conference for Food Protection

Dr. Benjamin Chapman, Professor, Food Science, North Carolina State University

Dr. Donald Schaffner, Distinguished Professor, Food Science, Rutgers University

Patrick Guzzle, Idaho Department of Health, Past Chairman, CFP

Greg Cocchiarella, Vice President, Industry Relations, Ecolab

The restaurant industry has a history of focus on creating a safe experience for guests and employees alike.

At the heart of that food safety culture is the FDA's own Food Code which has, for decades, directed restaurant operating procedures related to food safety. While the Food Code's purpose is to prevent and reduce the incidence of foodborne illness, the requirements of the code related to sanitation and personal hygiene form a base to combat the risks related to the spread of COVID-19.

The Food Code becomes the basis for local, state and federal regulators to develop their own rules to ensure consistency with national food regulatory policy.

Among the requirements of the Food Code that apply today are:

- Prohibiting sick employees in the workplace
- Strict handwashing practices that include how and when to wash hands
- Strong procedures and practices to clean and sanitize surfaces
- The person in charge of a food service facility must be a certified food safety manager
- The person in charge must be onsite at all times during operating hours

For over 30 years the National Restaurant Association's ServSafe program has provided training in safe food management practices for both managers and food handlers.

In addition, ServSafe provides an independently developed certification examination for food safety managers following standards adopted by the Conference for Food Protection. The Conference for Food Protection is one of the recognized organizations that collaborates with the FDA in the development of the Food Code.

The purpose of this guidance is to build on the already established best practices and requirements to address specific health and safety concerns related to the spread of COVID-19 and the planned opening of communities according to rules to be determined by state and local officials.

Operators should address this guidance as it relates to their existing policies and procedures as they received instructions on what will be permitted during their phase of opening.

ONGOING GUIDANCE | EMPLOYERS

- State and local officials may need to tailor the application of opening criteria to local circumstances (e.g., metropolitan areas that have suffered severe COVID outbreaks, rural and suburban areas where outbreaks have not occurred or have been mild).
- To prepare for compliance to opening procedures, operators should update existing policies and operating procedures in accordance with CDC/FDA/EPA guidance in accordance with local and state officials regarding:
 - Social distancing and protective equipment
 - Employee Health
 - Cleaning/Sanitizing/Disinfecting
- This document will serve to provide minimum basic guidance for use by operators to modify their policies and procedures. Guidance is designed to provide you with a summary of recommended business practices that can be used to mitigate exposure to the COVID-19 virus. Using your existing policies gleaned from the Food Code, ServSafe training as well as partnerships with local health officials now combined with this base guidance to build additional policies will serve as a path forward to opening safely.

OPENING | OPERATING GUIDANCE

FOOD SAFETY

- Discard all food items that are out of date.
- Where salad bars and buffets are permitted by local/state officials, they must have sneeze guards in place, utensils changed, washed and sanitized frequently and appropriate barriers in place to open areas. Alternatively, cafeteria style {worker served} is permissible with appropriate barriers in place.
- If providing a “grab and go” service, stock coolers to no more than minimum levels.
- Ensure the ServSafe certification of the person in charge is up-to-date and provide food handler training to refresh employees.

CLEANING AND SANITIZING

- Thoroughly detail clean and sanitize entire facility, especially if it has been closed. Focus on high contact areas that would be touched by both employees and guests. Do not overlook seldom-touched surfaces. Follow sanitizing material guidance to ensure effective cleaning and to protect surfaces.
- Avoid all food contact surfaces when using disinfectants
- Between diners, clean/sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops and common touch areas. Single use items should be discarded. Consider rolled silverware and eliminating table presets.
- Remove lemons and unwrapped straws from self-service drink stations
- Clean and sanitize reusable menus. If paper menus are in use, they should be discarded after each customer use.
- Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house. Avoid all food contact surfaces when using disinfectants.
- Check restrooms regularly and clean and sanitize based on frequency of use.
- Make hand sanitizer readily available to guests. Consider touchless hand sanitizing solutions.

MONITOR EMPLOYEE HEALTH AND PERSONAL HYGIENE

- Per existing FDA Food Code requirements, employees who are sick should remain home.
- If an employee should become ill or present signs of illness the operator should identify that during a pre-work screening and follow their established policies on when they are allowed to return to work. At a minimum to follow, CDC guidelines: self-isolate for seven days from the onset of symptoms and be symptom free for 3 days without medication.
- Taking employees' temperatures is at the operators' discretion. The CDC has not mandated taking an employee's temperature and any operator who chooses to do so should engage health officials first and adopt policies aligned with proper procedures. CDC guidance on a minimum temperature indicative for fever is 100° F.
- Per CDC recommendations, face coverings have been shown as an effective tool to mitigate risk from both symptomatic and as asymptomatic individuals. This mitigation is especially critical in close environments where establishments have challenges maintaining a 3 to 6-foot clearance. In some states and local jurisdictions face coverings are required by government officials. In all cases, those coverings worn by employees should be kept clean in accordance with CDC guidance. CDC provides overall cleaning guidance [HERE](#). Employers requiring face coverings should develop a policy based on CDC guidance.
- Train all employees on the importance and expectation of increased frequency of hand washing, the use of hand sanitizers with at least 60% alcohol, and, clear instruction to avoid touching hands to face.

MONITOR SOCIAL DISTANCING

- Update floor plans for common dining areas, redesigning seating arrangement to ensure at least 6-feet of separation from seating to seating. Limit party size at tables to no more than the established guideline maximums approved recommended by CDC or approved by local and state government. Where practical, especially in booth seating, physical barriers are acceptable. Consider a reservations-only business model or call-ahead seating to better space diners.
- Where the volume of people in an operation (guest and employee) is directed by government on the size of the establishment, the total square footage of the facility should be used to determine the total area, both front and back of house.
- Remind third-party delivery drivers and any suppliers of your internal distancing requirements.
- Post signage on entrance door that no one with a fever or symptoms of COVID-19 is to be permitted in the restaurant.

MONITOR SOCIAL DISTANCING (CONTINUED)

- Limit contact between wait staff and guests and, where face coverings are not mandated, consider requiring wait staff with direct customer contact to wear face coverings as recommended by the CDC.
- If practical, physical barriers such as partitions or Plexiglas barriers at registers are acceptable.
- Use technological solutions where possible to reduce person-to-person interaction: mobile ordering; mobile access to menus to plan-in-advance; text on arrival for seating; contactless payment options.
- Provide hand sanitizer for use by guests including contactless hand sanitizing stations and post signage reminding guests about social distancing and thanking them for their patience as you work to ensure their safety.
- Do not allow guests to congregate in waiting areas or bar areas. Design a process to ensure guest separation while waiting to be seated. This can include floor markings, outdoor distancing, waiting in cars, etc. Consider an exit from the facility separate from the entrance. Determine ingress/egress to and from restrooms to establish paths that mitigates proximity for guests and staff.
- Where possible, workstations should be staggered to avoid employees standing directly opposite one another or next to each other. Where six feet of separation is not possible, consider spacing options that include other mitigation efforts (e.g., face coverings) with increased frequency of cleaning and sanitizing surfaces.
 - Note: Face coverings may be required by government officials and/or restaurant operators to mitigate the distancing gap. If not mandated, face coverings are recommended by CDC and when worn they should be cleaned daily according to CDC guidance cited above.
- Establish limit numbers to reduce contact in employee break rooms.
- With larger staffs, use communication boards to or digital messaging to convey pre-shift meeting information.

SOURCES:

<https://restaurant.org/Covid19>

<https://www.whitehouse.gov/openingamerica/#criteria>

https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/cleaning-disinfection.html?CDC_AA_refVal=https://www.cdc.gov/coronavirus/2019-ncov/prepare/cleaning-disinfection.html

Nebraska

RESTAURANT INDUSTRY AT A GLANCE

Restaurants are a driving force in Nebraska's economy. They provide jobs and build careers for thousands of people, and play a vital role in local communities throughout the state.



4,113

Eating and drinking place
locations in Nebraska in 2018



96,900

Restaurant and foodservice jobs
in Nebraska in 2019 = 9% of
employment in the state



\$3.3 billion

Estimated sales in Nebraska's
restaurants in 2018

**AND BY 2029, THAT
NUMBER IS PROJECTED
TO GROW BY 7.5%**

= 7,300 additional jobs,
for a total of 104,200

HOW DOES THE
RESTAURANT INDUSTRY
IMPACT THE
NEBRASKA ECONOMY?

Every dollar spent in the tableservice segment
contributes \$1.79 to the state economy.

Every dollar spent in the limited-service segment
contributes \$1.59 to the state economy.



FOR MORE INFORMATION: Restaurant.org • Nebraska-Dining.org

Nebraska's Restaurants

JOBS AND ENTREPRENEURIAL OPPORTUNITIES IN EVERY COMMUNITY

U.S. SENATORS

Deb Fischer (R)
Ben Sasse (R)

EATING AND DRINKING PLACES:

Establishments
in the state

Employees
in the state*

4,113

71,900

U.S. REPRESENTATIVES

1 Jeff Fortenberry (R)
2 Don Bacon (R)
3 Adrian Smith (R)

EATING AND DRINKING PLACES:

Establishments
in the state

Employees
in the state*

1,307

22,849

1,462

25,557

1,344

23,495

TOTAL

4,113

71,900

*Nebraska's 71,900 eating-and-drinking-place jobs represent the majority of the state's total restaurant and foodservice workforce of 96,900 jobs, with the remainder being non-restaurant foodservice positions.



FOR MORE INFORMATION: Restaurant.org • Nebraska-Dining.org

Source: National Restaurant Association, based on data from the Bureau of Labor Statistics & U.S. Census Bureau, 2018