### Customer Interaction:

- Parties should maintain 6 feet between other parties
- Make hand sanitizing stations available to entry
- No table of more than 10 people
- Do not leave condiments, utensils, flatware, or glassware on an unoccupied tables
- Provide condiments only upon request, and in single use portions
- Use disposable menus
- Contactless payment is encouraged
- When not seated, patrons must wear a face covering

### Facility Protocols:

- Consider having an employee or contractor manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles
- Frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs
- Regularly clean restrooms and document the cleanings
- Place readily visible “Health Prevent Disease” signage at the restaurant to remind everyone of best hygiene practices
- Clean and disinfect the area used for dining after each group of customers
- Consider maintaining a customer log for contact tracing

### Employee Health:

- Train all employees on appropriate cleaning and hygiene practices
- Screen employees before entering the restaurant, and send those home who are sick
- Have employees wash or sanitize their hands upon entering the restaurant, and between customer interactions
- Employees should maintain at least 6 feet from others to the greatest extent feasible
- All employees should wear fabric face coverings over the nose and mouth

For more information [AustinTexas.gov/COVID19](https://AustinTexas.gov/COVID19)