TEXAS RESTAURANT PROMISE
COVID-19 HEALTH & SAFETY PLAN

(Updated June 17, 2020 with the Governor’s Protocols & Guidance for Restaurants in Bexar County and Other Regions Requiring Face Coverings)

3300 North Interstate Highway 35, Suite 610 | Austin, Texas 78705
www.txrestaurant.org
THE TEXAS RESTAURANT PROMISE
Supporting Guidance for Restaurant Reopening

Updated: 6/17/20

Section 1 – Introduction

What is the Texas Restaurant Promise?
The Texas Restaurant Promise is the product of weeks of collaboration between the Texas Restaurant Association, restaurants of all sizes, and health officials across the nation to develop guidelines that would enable restaurants to safely reopen their dining spaces during the COVID-19 recovery. When customers see the Texas Restaurant Promise endorsement, they can be certain that the restaurant is taking a leadership role in protecting their community. The Texas Restaurant Promise also empowers customers to learn what they can do to help keep everyone safe. With restaurants and customers working together, we can make the restaurant industry as vibrant as it was prior to the impact of COVID-19. For more information, please visit txrestaurant.org/WelcomeBack.

Does the Texas Restaurant Promise align with the Minimum Standard Health Protocols announced by Governor Abbott and issued by the Texas Department of State Health Services?
Yes. TRA was grateful to see that the Minimum Standard Health Protocols for Restaurants mirror the guidelines in the Texas Restaurant Promise. Further, we have updated the specific language in the Texas Restaurant Promise to ensure it aligns with the Minimum Standard Health Protocols.

Although the Texas Restaurant Promise is not legally enforceable, the Minimum Standard Health Protocols it reflects came directly from the State and therefore should be followed by all restaurants and customers. TABC may enforce the Minimum Standard Health Protocols by suspending licenses.

Does the Texas Restaurant Promise align with the order that Bexar County and others are adopting to require businesses to post a health and safety policy that requires people to wear a face covering when they’re on the business’ property?
Yes. The good news is that restaurants following the Texas Restaurant Promise have been posting a health and safety policy all along because that’s exactly what the Texas Restaurant Promise is! As leaders in customer service and safety, restaurants have been and continue to lead on this issue.

If your restaurant is in Bexar County or one of the other regions that has adopted a face covering requirement, then please make sure you post the Texas Restaurant Promise we’ve created specifically for these regions.

Do the Minimum Standard Health Protocols limit how many customers I can serve at one time?
Yes. The occupancy limit is 75% for restaurants that have less than 51% of their gross sales from alcoholic beverages. Restaurants that exceed this threshold for alcoholic beverage sales are considered bars and cannot exceed 50%. For more information about this category, please review the Texas Bar Promise.
Employees and contractors are not counted towards the occupancy limit. Also, the occupancy limit only applies inside; outside, there is no occupancy limit, but the restaurant must comply with the social distancing requirements.

Are there other requirements in the Minimum Standard Health Protocols that we should be aware of?
Yes. Restaurants should familiarize themselves with the Minimum Standard Health Protocols for Restaurants and for Restaurant Customers, which have several additional requirements including:

- If a buffet is offered, have employees serve food to customers.
- Use contactless payment or have both parties sanitize their hands after the payment process.
- Have employees and contractors maintain at least 6 feet of separation from other individuals and, when distancing is not feasible, rigorously practice other sanitation measures.
- Follow specific guidelines about when employees with signs or symptoms of COVID-19 may return to work (see below).
- Regularly and frequently clean restrooms, and document the cleanings.
- Ensure social distancing is maintained at the bar between parties, staff, and bar items such as clean glassware and ice.
- Clean and sanitize restaurants daily.

Please be sure to review the Minimum Standard Health Protocols here: https://open.texas.gov/.

What do the Minimum Standard Health Protocols require for restaurants with video game equipment or other interactive amusements?

- Assign at least one employee or contractor full time to disinfect the video games and other interactive amusements. Continuous disinfecting is needed to protect customers.
- Disinfect all gaming equipment before and after customer use.
- Provide equipment disinfecting products throughout facility for use on equipment.
- Ensure only one player can play a game at a time.
- Provide for at least 6 feet of separation between games.

What do the Minimum Standard Health Protocols require for restaurants offering valet parking services?

- Take the temperature of each employee or contractor at the beginning of each shift.
- Utilize the following personal protective equipment for employees and contractors:
  - Cloth face coverings over the nose and mouth, or, if available, non-medical grade face masks over the nose and mouth.
  - Single-use disposable gloves that are changed between every interaction with customers and/or vehicles.
- Vehicle door handles, ignition switch, steering wheel, and shift knob should be wiped with disinfectant as the valet employee enters and exits the vehicle.
- All workstations and work equipment should be cleaned at the start and the end of each shift, as well as every hour during the shift. These workstations should include the valet podium, key storage locker, tablets, fee computers, receipt printers, etc.
- Valet parking operators should employ contactless payment whenever possible.
- For high volume operations, appropriate physical distancing indicators should be established to ensure customers maintain at least six feet of distance as they wait for their vehicle.
Where possible, alternative parking options should be provided for customers who are uncomfortable with valet parking.

Wash or disinfect hands upon entering a business and after any interaction with employees, other customers, or items in the business.

Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees, contractors, and customers.

Have employees and contractors maintain at least 6 feet of separation from other individuals.

Did the Governor’s new order change the regulatory waivers around alcohol and retail to-go sales?
No. Existing regulatory waivers allowing for food, alcohol, and retail to-go sales continue to apply regardless of if a business can reopen its dining space under Governor Abbott’s executive order.

Who can participate in the Texas Restaurant Promise?
Any restaurant that is reopening its dining spaces is encouraged to participate. Bars, taverns, nightclubs, and similar businesses are encouraged to adopt the Texas Bar Promise.

How long will this program last?
Throughout the duration of the COVID-19 recovery efforts. Overtime, these efforts should help customers regain trust and comfort dining in restaurants.

The Texas Restaurant Recovery Task Force
Working together with the Texas Restaurant Association, the following members make up the Texas Restaurant Recovery Task Force:

Tommy Van Wolfe, Raising Cane’s  Lisa Perini, Perini Ranch  Aaron White, Brinker
Mark Maguire, Maguire’s Restaurant  Susan Connelly, Darden  Ellis Winstanley, El Arroyo
Cameron James, LaTrelle’s Mgmt  Mike Rizzo, Pappas  Dawn Lafreeda, Denny’s Franchisee
Melissa Doolin-Koehne, Black Box Intelligence

The Texas Restaurant Promise also incorporates content developed by the National Restaurant Association Reopening Guidance Task Force, which includes the following members:

Frank Yiannas, Food Policy & Response, FDA  Dr. Benjamin Chapman, North Carolina State University
Dr. Mark Moorman, Office of Food Safety, FDA  Patrick Guzzle, Idaho Department of Health
Dr. David McSwane, Conference for Food Protection  Greg Cocchiarella, Industry Relations, Ecolab
Dr. Donald Schaffner, Rutgers University  Larry Lynch, National Restaurant Association

Section 2 – Preparing to Reopen

What steps should restaurants take to prepare to safely reopen their dining spaces?

Restaurants should rehire and retrain staff to ensure:

- All employees are certified in safe food handling as required by Texas law.
- All employees are trained on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette.
- Certified managers will be available for every shift.
– All food items that are out of date should be discarded.
– Restaurants should procure enough cleaning supplies, hand sanitizer/soap, and any other supplies needed to reopen safely.
– Restaurants should thoroughly clean and disinfect the facility, especially the dining areas and other spaces that have been closed.
– Restaurants should modify their layout or use signage and other equipment to comply with social distancing requirements.

**What resources are available to restaurants trying to rehire employees?**
Please consider this Q&A, which summarizes a webinar with the Texas Workforce Commission: [https://txrestaurant.org/news/faqs-restaurants-rehiring-employees](https://txrestaurant.org/news/faqs-restaurants-rehiring-employees).


### Section 3 – Restaurant Responsibilities & Options Once Reopened

**How do restaurants participate in the Texas Restaurant Promise?**
Restaurants must agree to the commitments in the Texas Restaurant Promise to protect their employees and customers. One of the commitments is that the restaurant will post the promise at their entrance so everyone knows what is needed to keep our communities safe.

**What are some best practices restaurants can, but are not specifically required to follow, in order to comply with the commitments in the Texas Restaurant Promise?**
Importantly, restaurants are already experts in safe food handling and sanitation, and so many of their routine practices will go a long way towards fulfilling the commitments in the Texas Restaurant Promise. For example, continuing to follow the FDA’s Food Code will form a base to combat the risks related to the spread of COVID-19.

Additional strategies will be appropriate for different restaurants at different times, but the following are ideas that can be implemented or adapted to fit a restaurant’s needs:
– Designate a single employee per shift—ideally with a clearly identifiable uniform or badge for customers to recognize—to oversee safety and sanitation measures.
– Have an employee manage and control access to the restaurant, including opening doors to prevent customers from touching door handles.
– Allow or require employees to wear gloves and/or face coverings and other protective equipment in keeping with public health guidelines related to preventing cross-contamination.
– When able, use physical barriers to separate tables, booths, and bar stools.
– For tables that are unable to be moved, physically block off and/or remove seats so they are clearly not in use.
– Use signage and/or floor markings to help customers comply with social distancing guidelines in common areas.
– Encourage contactless payment options.
Leverage technology solutions like mobile ordering and text on arrival for seating.
Temporarily close or have employees manage topping bars, drink stations, and other communal serving areas.

**What kinds of questions should a restaurant ask its employees to perform the health screening?**
Yes or no questions/statements like these can help strike the balance between obtaining the necessary health information and respecting privacy concerns. Employees and contractors should complete a simple pre-shift screening that includes answering questions like:

- Do you have any of these new or worsening symptoms: cough, shortness of breath or difficulty breathing, chills, repeated shaking with chills, muscle pain, headache, sore throat, loss of taste or smell, diarrhea, feeling feverish, or a measured temperature greater than or equal to 100.0 degrees Fahrenheit?
- Have you had close contact with a person who is lab confirmed to have COVID-19?
- Are you currently waiting for the results of a COVID-19 test?
- Have you traveled outside Texas over the last 14 days?
- I understand my responsibility to not come to work if I have symptoms of COVID-19 or have recently come into close contact with someone who has COVID-19.
- I understand my responsibility to comply with [the restaurant’s] health and sanitation standards.

**What if an employee or contractor fails the health screening?**
Here are the requirements from the Minimum Standard Health Protocols:

- Do not allow employees or contractors with new or worsening signs or symptoms listed above to return to work until:
  - In the case of an employee or contractor who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed since recovery (resolution of fever without the use of fever-reducing medications); and the individual has improvement in symptoms (e.g., cough, shortness of breath); and at least 10 days have passed since symptoms first appeared; or
  - In the case of an employee or contractor who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or
  - If the employee or contractor has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional’s note clearing the individual for return based on an alternative diagnosis.
What if I learn an employee or contractor has COVID-19?
TRA compiled state and CDC guidance on this topic, as well as cleaning/disinfection instructions, here: https://txrestaurant.org/sites/default/files/What%20to%20do%20if%20someone%20is%20diagnosed%20with%20COVID%20after%20being%20in%20your%20restaurant.pdf.

How should participating restaurants communicate the commitments of the Texas Restaurant Promise?
It’s vital that restaurants communicate the commitments directly to their employees and monitor compliance. Restaurants should also take steps to communicate their enrollment in the Texas Restaurant Promise by posting the required notice at entrances, and if the restaurant uses a website or social media, through those channels as well.

Section 4 – Customer Responsibilities & Options

Why are customers included within the Texas Restaurant Promise?
Customers are included because we all have a responsibility to follow public health authority guidance to prevent the spread of COVID-19. By partnering together, we can keep everyone safe.

What additional steps can customers take to prevent the spread of COVID-19?
The Minimum Standard Health Protocols for Restaurant Customers encourages customers to:
− Minimize in-person contact with people who are not in the same household,
− Consider wearing a face covering or mask,
− Wash or sanitize hands frequently, including upon entering the restaurant, after interacting with others, and after the payment process, and
− Take extra precautions if you are at a higher risk of COVID-19.

What can restaurants do to help customers meet their obligations?
Restaurants are encouraged to maximize the use of contactless delivery options and advertise those options to potential customers. Publicizing information about the Texas Restaurant Promise should also increase customer compliance.

Section 5 – Additional Resources & Next Steps

What resources and support are available related to the Texas Restaurant Promise?
TRA will share information about the Texas Restaurant Promise with elected officials, the public, allied groups, and the media to assure the public and policymakers that Texas restaurants stand ready to reopen safely in keeping with these commitments. TRA will also be available to help answer questions and provide support to restaurants as they reopen their dining spaces.

Also, the National Restaurant Association has made its ServSafe Food Handler Program available to all restaurants free of charge through May 31. These trainings can be found at:
  - ServSafe Takeout: COVID-19 Precautions
  - ServSafe Delivery: COVID-19 Precautions
- ServSafe Food Handler


More resources for restaurants that are reopening their dining spaces: [https://www.txrestaurant.org/news/coronavirus-guidance-resources](https://www.txrestaurant.org/news/coronavirus-guidance-resources)
Section 6 – Supporting Information
MORE ABOUT THE TEXAS RESTAURANT PROMISE

Led by the Texas Restaurant Association, a task force made up of chain and independent restaurants, and health officials provided Governor Abbott and his team with a recommended set of guidelines to support the reopening of Texas restaurants. The guidelines above have been updated and tie directly to the Minimum Standard Health Protocols enacted by Governor Abbott, effective May 1st, 2020. With restaurants and their customers working together to follow the guidelines above, we can begin to reopen Texas restaurants and partner to keep employees and customers safe. For more information about the Texas Restaurant Promise, please visit:

www.txrestaurant.org/WelcomeBack

Employee Name: ___________________________________________ Date: __________________

Shift: _____________ Manager: ____________________________ Approved to work: ___ Yes ___ No

DAILY COVID-19 EMPLOYEE HEALTH SCREENING

Do you, the above-named employee, currently suffer from any of the following signs/symptoms:

[ ] Cough  [ ] Headache  [ ] Sore throat
[ ] Shortness of breath or difficulty breathing  [ ] Loss of taste or smell
[ ] Chills  [ ] Diarrhea
[ ] Repeated shaking with chills  [ ] Muscle Pain
[ ] Known close contact with a person who is lab confirmed to have COVID-19
[ ] Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit

Have you had close contact with a person who is lab confirmed to have COVID-19? [Yes / No]

Are you currently waiting for the results of a COVID-19 test? [Yes / No]

Have you traveled outside Texas over the last 14 days? [Yes / No]

I understand my responsibility to not come to work if I have symptoms of COVID-19 or have recently come into close contact with someone who has COVID-19. [Yes / No]

I understand my responsibility to comply with [the restaurant’s] health and sanitation standards. [Yes / No]

Thank you for completing this health screening. Your honest answers are very important to ensure the health and safety of our customers and employees.
RETURNING EMPLOYEE GUIDELINES

Employees or contractors with new or worsening signs or symptoms as listed above are not allowed to return to work until:

- In the case of an employee or contractor who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed since recovery (resolution of fever without the use of fever-reducing medications); and the individual has improvement in symptoms (e.g., cough, shortness of breath); and at least 10 days have passed since symptoms first appeared; or

- In the case of an employee or contractor who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or

- If the employee or contractor has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional’s note clearing the individual for return based on an alternative diagnosis.

Employees or contractors with known close contact to a person who is lab-confirmed to have COVID-19 may not return to work until the end of the 14 day self-quarantine period from the last date of exposure. However, there is an exception for restaurant workers who are asymptomatic because restaurants are critical infrastructure.
Interim Guidance for Implementing Safety Practices for Critical Infrastructure Workers Who May Have Had Exposure to a Person with Suspected or Confirmed COVID-19

To ensure continuity of operations of essential functions, CDC advises that critical infrastructure workers may be permitted to continue work following potential exposure to COVID-19, provided they remain asymptomatic and additional precautions are implemented to protect them and the community.

A potential exposure means being a household contact or having close contact within 6 feet of an individual with confirmed or suspected COVID-19. The timeframe for having contact with an individual includes the period of time of 48 hours before the individual became symptomatic.

Critical Infrastructure workers who have had an exposure but remain asymptomatic should adhere to the following practices prior to and during their work shift:

- **Pre-Screen:** Employers should measure the employee's temperature and assess symptoms prior to them starting work. Ideally, temperature checks should happen before the individual enters the facility.

- **Regular Monitoring:** As long as the employee doesn't have a temperature or symptoms, they should self-monitor under the supervision of their employer's occupational health program.

- **Wear a Mask:** The employee should wear a face mask at all times while in the workplace for 14 days after last exposure. Employers can issue facemasks or can approve employees' supplied cloth face coverings in the event of shortages.

- **Social Distance:** The employee should maintain 6 feet and practice social distancing as work duties permit in the workplace.

- **Disinfect and Clean work spaces:** Clean and disinfect all areas such as offices, bathrooms, common areas, shared electronic equipment routinely.

If the employee becomes sick during the day, they should be sent home immediately. Surfaces in their workspace should be cleaned and disinfected. Information on persons who had contact with the ill employee during the time the employee had symptoms and 2 days prior to symptoms should be compiled. Others at the facility with close contact within 6 feet of the employee during this time would be considered exposed.

Employers should implement the recommendations in the Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 to help prevent and slow the spread of COVID-19 in the workplace. Additional information about identifying critical infrastructure during COVID-19 can be found on the DHS CISA website or the CDC’s specific First Responder Guidance page.
Texas

RESTAURANT INDUSTRY AT A GLANCE

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

49,666
Eating and drinking place locations in Texas in 2019

1,349,500
Restaurant and foodservice jobs in Texas in 2020 = 10% of employment in the state

And by 2030, that number is projected to grow by 16.9%
= 228,100 additional jobs, for a total of 1,577,600

$70.6 billion
Estimated sales in Texas’s restaurants in 2019

HOW BIG IS AMERICA'S RESTAURANT INDUSTRY?

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<th>LOCATIONS</th>
<th>1 MILLION+ serving millions every day</th>
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<tr>
<td>SALES</td>
<td>$863 BILLION = 4% of the U.S. GDP</td>
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<tr>
<td>EMPLOYMENT</td>
<td>15.6 MILLION PEOPLE = 10% of the nation's workforce</td>
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# Texas’s Restaurants

**Jobs and Entrepreneurial Opportunities in Every Community**

### U.S. Senators

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### U.S. Representatives

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**Total**

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<th>Establishments</th>
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*Texas’s 1,113,500 eating-and-drinking-place jobs represent the majority of the state’s total restaurant and foodservice workforce of 1,349,500 jobs, with the remainder being non-restaurant foodservice positions.*
Handwashing and Hand Sanitizer Use
at Home, at Play, and Out and About

Germs are everywhere! They can get onto hands and items we touch during daily activities and make you sick. Cleaning hands at key times with soap and water or hand sanitizer is one of the most important steps you can take to avoid getting sick and spreading germs to those around you.

There are important differences between washing hands with soap and water and cleaning them with hand sanitizer. For example, alcohol-based hand sanitizers don’t kill ALL types of germs, such as a stomach bug called norovirus, some parasites, and *Clostridium difficile*, which causes severe diarrhea. Hand sanitizers also may not remove harmful chemicals, such as pesticides and heavy metals like lead. Handwashing reduces the amounts of all types of germs, pesticides, and metals on hands. Knowing when to clean your hands and which method to use will give you the best chance of preventing sickness.

When should I use?

**Soap and Water**
- Before, during, and after preparing food
- Before eating food
- Before and after caring for someone who is sick
- Before and after treating a cut or wound
- After using the bathroom, changing diapers, or cleaning up a child who has used the bathroom
- After blowing your nose, coughing, or sneezing
- After touching an animal, animal food or treats, animal cages, or animal waste
- After touching garbage
- If your hands are visibly dirty or greasy

**Alcohol-Based Hand Sanitizer**
- Before and after visiting a friend or a loved one in a hospital or nursing home, unless the person is sick with *Clostridium difficile* (if so, use soap and water to wash hands).
- If soap and water are not available, use an alcohol-based hand sanitizer that contains at least 60% alcohol, and wash with soap and water as soon as you can.

* Do NOT use hand sanitizer if your hands are visibly dirty or greasy: for example, after gardening, playing outdoors, or after fishing or camping (unless a handwashing station is not available). Wash your hands with soap and water instead.
How should I use?

Soap and Water
- **Wet** your hands with clean running water (warm or cold) and apply soap.
- **Lather** your hands by rubbing them together with the soap.
- **Scrub** all surfaces of your hands, including the palms, backs, fingers, between your fingers, and under your nails. Keep scrubbing for 20 seconds. Need a timer? Hum the “Happy Birthday” song twice.
- **Rinse** your hands under clean, running water.
- **Dry** your hands using a clean towel or air dry them.

Alcohol-Based Hand Sanitizer
Use an alcohol-based hand sanitizer that contains at least 60% alcohol. Supervise young children when they use hand sanitizer to prevent swallowing alcohol, especially in schools and childcare facilities.
- **Apply.** Put enough product on hands to cover all surfaces.
- **Rub** hands together, until hands feel dry. This should take around 20 seconds.

**Note:** Do not rinse or wipe off the hand sanitizer before it’s dry; it may not work as well against germs.

For more information, visit the CDC handwashing website, [www.cdc.gov/handwashing](http://www.cdc.gov/handwashing).
Restaurants may operate for dine-in service up to 50% of the total listed occupancy inside the restaurant; outdoor dining is not subject to an occupancy limit; and restaurant employees and contractors are not counted towards the occupancy limitation. Effective June 12, 2020 restaurants may operate for dine-in service up to 75% of the total listed occupancy inside the restaurant. This applies only to restaurants that have less than 51% of their gross sales from alcoholic beverages. Restaurants may continue to provide to-go or delivery services.

The following are the minimum recommended health protocols for all restaurants choosing to operate in Texas. Restaurants may adopt additional protocols consistent with their specific needs and circumstances to help protect the health and safety of all employees, contractors, 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 them 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 Texas. 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, public health guidance cannot anticipate every unique situation. Restaurants should stay informed and take actions based on common sense and wise judgment that will protect health and support economic revitalization. Restaurants should also be mindful of federal and state employment and disability laws, workplace safety standards, and accessibility standards to address the needs of both workers and customers.

**Health protocols for serving your customers:**

- Groups maintain at least 6 feet of distance from other groups at all times, including while waiting to be seated in the restaurant. The 6 feet of distance between groups seated at different tables is not required if the restaurant provides engineering controls, such as a partition, between the tables.
  - A booth may be next to another booth as long as a partition is constructed between the booths, and that partition is at least 6 feet tall above ground level.
  - Tables should generally be at least 6 feet apart from any part of another table. However, a restaurant may have tables at least 4 feet apart from any part of another table, provided the restaurant uses a partition between the tables that is at least 6 feet tall and 6 feet wide.

- Make a hand sanitizing station available upon entry to the restaurant.

- No tables of more than 10 people.

- **Dining:**
  - Do not leave condiments, silverware, flatware, glassware, or other traditional table top items on an unoccupied table
  - Provide condiments only upon request, and in single use (non-reusable) portions.
  - Use disposable menus (new for each patron)
  - If a buffet is offered, restaurant employees serve the food to customers.

- Contactless payment is encouraged. Where not available, contact should be minimized. Both parties should wash or sanitize hands after the payment process.
MINIMUM STANDARD HEALTH PROTOCOLS

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Health protocols for your employees and contractors:

☐ Train all employees and contractors on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette.

☐ Screen employees and contractors before coming into the restaurant:
  ☐ Send home any employee or contractor who has any of the following new or worsening signs or symptoms of possible COVID-19:
    - Cough
    - Shortness of breath or difficulty breathing
    - Chills
    - Repeated shaking with chills
    - Muscle pain
    - Headache
    - Sore throat
    - Loss of taste or smell
    - Diarrhea
    - Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit
    - Known close contact with a person who is lab confirmed to have COVID-19

☐ Do not allow employees or contractors with new or worsening signs or symptoms listed above to return to work until:
  - In the case of an employee or contractor who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed since recovery (resolution of fever without the use of fever-reducing medications); and the individual has improvement in symptoms (e.g., cough, shortness of breath); and at least 10 days have passed since symptoms first appeared; or
  - In the case of an employee or contractor who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or
  - If the employee or contractor has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional’s note clearing the individual for return based on an alternative diagnosis.

☐ Do not allow an employee or contractor with known close contact to a person who is lab-confirmed to have COVID-19 to return to work until the end of the 14 day self-quarantine period from the last date of exposure (with an exception granted for healthcare workers and critical infrastructure workers).

☐ Have employees and contractors wash or sanitize their hands upon entering the restaurant, and between interactions with customers.

☐ Have employees and contractors maintain at least 6 feet of separation from other individuals. If such distancing is not feasible, measures such as face covering, hand hygiene, cough etiquette, cleanliness, and sanitation should be rigorously practiced.
Consistent with the actions taken by many restaurants across the state, consider having all employees and contractors wear cloth face coverings (over the nose and mouth). If available, employees and contractors should consider wearing non-medical grade face masks.

**Health protocols for your facilities:**

- Take steps to ensure 6 feet social distancing is maintained at the bar between individual patrons, between patrons and wait staff, and between patrons and bar items such as clean glassware and ice. Such separation may be obtained by ensuring bartenders remain at least 6 feet from customers at the bar, such as by taping off or otherwise blocking bartenders from being within 6 feet of a seated customer, or the use of engineering controls, such as dividers, to keep individuals and/or the bar separate from other individuals.

- Consider having an employee or contractor manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles.

- Regularly and frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs.

- Regularly and frequently clean restrooms, and document the cleanings.

- Disinfect any items that come into contact with customers.

- Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees, contractors, and customers.

- Consider placing [readily visible signage](#) at the restaurant to remind everyone of best hygiene practices.

- Clean and disinfect the area used for dining (table, etc.) after each group of customers depart, including the disinfecting of tables, chairs, stalls, and countertops.

- Clean and sanitize restaurants daily.

- For restaurants with more than 10 employees and/or contractors present at one time, consider having an individual wholly or partially dedicated to ensuring the health protocols adopted by the restaurant are being successfully implemented and followed.

- TABC staff should monitor restaurants throughout the state of Texas to ensure compliance with these protocols. TABC has the authority to suspend any license that poses an immediate threat or danger to public safety. Failure to follow these protocols may result in a 30-day license suspension for the first infraction, and a 60-day suspension for a second infraction.

**If you have video game equipment or other interactive amusements:**

- Assign at least one employee or contractor full time to disinfect the video games and other interactive amusements. **Continuous disinfecting is needed to protect customers.**

- Disinfect all gaming equipment before and after customer use.

- Provide equipment disinfecting products throughout facility for use on equipment.
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- Ensure only one player can play a game at a time.
- Provide for at least 6 feet of separation between games.

**Health protocols for valet parking services:**

- Take the temperature of each employee or contractor at the beginning of each shift.
- Utilize the following personal protective equipment for employees and contractors:
  - Cloth face coverings over the nose and mouth, or, if available, non-medical grade face masks over the nose and mouth
  - Single-use disposable gloves that are changed between every interaction with customers and/or vehicles
- Vehicle door handles, ignition switch, steering wheel, and shift knob should be wiped with disinfectant as the valet employee enters and exits the vehicle.
- All workstations and work equipment should be cleaned at the start and the end of each shift, as well as every hour during the shift. These workstations should include the valet podium, key storage locker, tablets, fee computers, receipt printers, etc.
- Valet parking operators should employ contactless payment whenever possible.
- For high volume operations, appropriate physical distancing indicators should be established to ensure customers maintain at least six feet of distance as they wait for their vehicle.
- Where possible, alternative parking options should be provided for customers who are uncomfortable with valet parking.
- Wash or disinfect hands upon entering a business and after any interaction with employees, other customers, or items in the business.
- Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees, contractors, and customers.
- Have employees and contractors maintain at least 6 feet of separation from other individuals.
The following are the minimum recommended health protocols for all restaurant customers in Texas. These minimum health protocols are not a limit on the health protocols that individuals may adopt. Individuals are encouraged to adopt additional protocols consistent with their specific needs and circumstances to help protect the health and safety of all Texans.

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 them 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 Texas. 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, public health guidance cannot anticipate every unique situation. Individuals should stay informed and take actions based on common sense and wise judgment that will protect health and support economic revitalization.

Health protocols for restaurant customers:

☐ In a restaurant, minimizing in-person contact is difficult, and wearing face coverings or masks is not feasible while at a table. For this reason, tables at restaurants should not exceed 10 individuals including members of the same household or those that traveled together to the restaurant.

☐ When individuals go to a restaurant, individuals should, to the extent possible, minimize in-person contact with others not in the individual’s household. Minimizing in-person contact includes maintaining 6 feet of separation from individuals. When maintaining 6 feet of separation is not feasible, other methods should be utilized to slow the spread of COVID-19, such as wearing a face covering or mask, washing or sanitizing hand frequently, and avoiding sharing utensils or other common objects.

☐ Self-screen before going into a restaurant for any of the following new or worsening signs or symptoms of possible COVID-19:

☐ Cough
☐ Shortness of breath or difficulty breathing
☐ Chills
☐ Repeated shaking with chills
☐ Muscle pain
☐ Headache
☐ Sore throat
☐ Loss of taste or smell
☐ Diarrhea
☐ Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit
☐ Known close contact with a person who is lab confirmed to have COVID-19

☐ Wash or disinfect hands upon entering a restaurant and after any interaction with employees, other customers, or items in the restaurant.

☐ Customers should wash or sanitize their hands after the payment process.

☐ Consistent with the actions taken by many individuals across the state, consider wearing cloth face coverings (over the nose and mouth) when not at the table, or when within 6 feet of another person who is not a member of the individual’s household. If available, individuals should consider wearing non-medical grade face masks.
Individuals aged 65 or older are at a higher risk of COVID-19. To the extent possible, maintain at least 6 feet of distance from individuals aged 65 and older. Individuals aged 65 and older should stay at home as much as possible.

Carry hand sanitizer, and use it regularly while at the restaurant, especially after contact with individuals outside the household.