

Restaurant FAQ – May 11, 2020

Q. Are fraternal lodges allowed to open with Phase 1?

A. Fraternal organizations were explicitly closed by Executive Order 20-12. Until further notice, they should remain closed.

Q. Does phase 1 include bars?

A. Phase 1 allows all eating and drinking establishments to open. However, on-site consumption of food and drink must cease by 10 p.m.

Q. Question about mandate for all restaurant employee being required to wear face coverings. Why the new mandate given that we have not been required to during the current phase?

A. With customers eating in there is additional risk of transmission, in general. Also, the State of Oregon is trying to create consistent use of face coverings in all work environments where they are advisable.

Q. Question about outside seating, are there any distance limitations away from the building we are allowed to seat and serve guests?

A. The State guidance does not include a minimum or maximum distance. Restaurants should check with your local city or county to check if your changes comply with local code.

Q. Does the restaurant have to be set up so that customers entering a restaurant or walking through the restaurant to a table must maintain a 6ft safety barrier between themselves and other customers throughout their trip to the table?

A. There should be a six (6) foot buffer between any area where a customer is likely to linger (e.g., just inside the entrance or waiting for the restroom). If possible, the dining room should be set up to allow a six foot buffer at all times. However, in smaller restaurants where that is not feasible (e.g., would force the elimination of most capacity), it is acceptable for customers to briefly pass within six (6) feet of seated customers as they move to or from their table.

Q. Is the 6 ft rule from table to table? Or from seated customer to seated customer at another table?

A. From seated customer to seated customer.

Q. Do musicians count as staff or are they part of the 25 maximum?

A. There is not a 25-person maximum for restaurant occupancy. The maximum occupancy should be determined by the owner/manager based on the number of patrons that can be accommodated while maintaining six (6) foot distance.

Q. Does an employee have to stand 6 ft away when taking an order?

A. No, there is an exception for this purpose in the rule.

Q. Where are we supposed to obtain disinfectant sprays, wipes??

A. ORLA does maintain a list of cleaning product vendors:

<https://web.oregonrla.org/Cleaning-Products-Equipment>

Q. Where do we find guidance for tasting rooms?

A. Guidance for Restaurants/Bars/Breweries/Tasting Rooms/Distilleries is all found in the same document:

<https://sharedsystems.dhsoha.state.or.us/DHSForms/Served/1e2342B.pdf>

Q. Do we need to apply to reopen?

A. No. Counties must apply to move into Phase 1. Once the county enters Phase 1, restaurants will no longer be required to limit themselves to take-out/delivery. (If your OLCC license has lapsed due to non-payment, that needs to be brought current. Oregon Lottery will also need to inspect your VLT machines prior to activating them.)

Q. Can tasting rooms have outside music?

A. A single musician or duo (that are able to maintain physical distance from customers—and each other) that is meant to accompany a dining or tasting experience is allowable. This does not mean that tasting rooms can host musical concerts. The difference is between what is the main attraction—the music or the dining/tasting experience.

Q. If a table faces a wall (or other barrier), and therefore the customer's back is to the room, do we still need six feet behind the customer?

A. Yes.

Q. Linen napkins versus paper napkins. Linen company retrieves used linens once a week. What is the suggested preference?

A. Clean linen napkins are an acceptable practice. Pay careful attention to the storage of the used/dirty linens. Containing them in a plastic bag or other air tight container is advisable.

Q. Are there different regulations for those with ODA enforced food programs?

A. Generally the only differences are in the use of gloves. There is nothing in the guidelines that should interfere with your ODA compliance. *[NOTE GUIDANCE DOCUMENT REFERS TO AN ODA GLOVE ATTACHMENT THAT IS NOT ATTACHED.]*

Q. What are the rules for events in banquet spaces of hotels?

A. At this time those kinds of events are prohibited and will be regulated under forthcoming rules for venues. *[Outstanding question—could they be allowed in Phase 1 if there are 25 or fewer guests and physical distancing could be maintained?]*

Q. Would you suggest the silverware be rolled into the linen?

A. Yes, that is a good practice.

Q. Can tables be set in advance of customers being seated?

A. The guidance prohibits pre-setting the dining room. Setting a table immediately prior to seating a party, particularly if this minimizes interaction between staff and customers, is an acceptable practice.

Q. Who would be the best contact to request more clarification on recommendations?

A. Questions and requests for clarification on the state guidance should be submitted to [<HLO.Info@dhsoha.state.or.us>](mailto:HLO.Info@dhsoha.state.or.us) *[NOT SURE IF THIS IS THE BEST CONTACT!!! WILL FOLLOW UP]*. County public health offices may be able to help you understand the rules and figure out how to comply with that

guidance. ORLA is also a good source of information:
<https://www.oregonrla.org/contact-us.html>