Reopening Dining Checklist
During a Pandemic

**Venue**
- Markings indicating 6-foot distancing at tables and entry
- Post COVID 19 signs and symptoms and infection control precautions
- Use disposable or laminated menus that can be disinfected
- Only use centerpieces if easily cleaned and disinfected between service/seatings
- Preset tables with tablecloths, beverage ware & wrapped silverware. Clear off after each service
- Keep dining times at 1 hour
- No table-side preparation, action stations or self-service buffets
- No activities that add exposure such as singing or piano playing

**Staff & Service**
- Require masks except when eating or drinking
- Use condiment packets or individual containers that can be sanitized after each use—discourage sharing
- Maintain 3-foot social distance by servers—residents have masks on while ordering.
- Sanitize hands (ABHS) between residents, and whenever contamination occurs
- Encourage touchless payment for visitors and sanitize any pens or other equipment after each use
- Leftover containers provided only upon request

**Cleaning & Disinfecting**
- Disinfect each dining location before and after every use
- Disinfect highly touched surfaces after each meal
- ABHS at each entrance, exit, and point of sales
- Wash, rinse, and sanitize reusable items after each use

**Ventilation**
- Open windows and doors to ventilate areas
- Use air purifiers /HEPA filter for smaller dining venues
- Allow 15 minutes of ventilation between services
- Properly maintain HVAC system

3/12/2021