**Phase I Café Re-opening Plan**

**The following plan is targeted to start Wednesday September 16 (pending Board approval)**

**Summary:**

**Operating under the current guidelines and directives issued by the County of Marin and the State of California, I feel we can move forward and provide food and beverage services inside MTC. See below the current State and County guidelines:**

**Restaurants**

**Current Status**

**As of July 13, 2020**, **Restaurants and other food service facilities** are allowed to operate under the [Shelter In Place order](https://coronavirus.marinhhs.org/stay-home-order-effect-marin-county), but only to provide the following services:

* Carry Out
* Delivery
* Limited Seated Outdoor Dining\*

While indoor seating at restaurants and other food establishments was once allowed in Marin County, California State Governor Gavin Newsom banned indoor seating on July 5 (and reinforced July 13) due to an uptick in cases, increased hospitalizations and outbreaks throughout the state of California and in Marin County. There is no current target for reopening ­­ indoor dining.

Additionally, **wineries, tasting rooms, bars, brewpubs, breweries, and pubs** must close all operations both indoor and outdoor, unless they are offering sit-down, outdoor dine-in meals.  Alcohol can only be sold in the same transaction as a meal.

**What steps does my restaurant need to do to ensure a safe opening for outdoor dining?**

Restaurants may offer outdoor dining if they adhere to the following guidelines:

* Space all tables at least six feet apart.
* Place tape or markings at least six feet apart in any area where members of public may form a line.
* Encourage reservations or advise people to call in advance to confirm seating/serving capacity. Consider a phone reservation system that allows people to queue or wait in cars and enter only when a phone call, text, or other method, indicates that a table is ready.
* Limit tables to no more than 6 people; all who share a table must be within the same household group.
* Utilize expanded outdoor seating where possible along right of ways or other outdoor areas as approved by local jurisdictions.

**How can I ensure my restaurant is clean and sanitary for my customers?**

Restaurants may offer outdoor dining if they adhere to the following sanitation guidelines:

* Ensure that all utensils and food-ware are properly washed, rinsed and sanitized. Manual sanitization: submerge in rinse solution with 100 ppm chlorine sanitizer for a minimum of 30 seconds or a solution of 200 ppm of quaternary ammonium for at least one minute. Mechanical sanitization in the final rinse at: utensil surface temperature of 160 F; or contact with 50 ppm chlorine solution for at least 30 seconds; or contact with 25 ppm iodine solution for at least 30 seconds. If this cannot be reasonably accommodated, only single-service utensils or food-ware should be used.
* Remove dirty linens from dining tables from dining areas in sealed bags.
* Thoroughly clean each customer dining location and condiments after each use.
* Restrooms must be cleaned and disinfected every hour.

**How does my restaurant ensure that high-touch items are safe?**

There are several ways that restaurant personnel and customers should limit exposure to high-touch items for their safety.

* Provide disposable or digitally available menus. If not, disinfect menus between use.
* Provide table settings (napkins, cutlery, glassware, etc.) to customers only as requested. Pre-roll utensils in napkins prior to use by customers and store in a clean container.
* Discontinue tableside food preparation and presentation such as food item selection carts and conveyor belts, guacamole preparation, etc.
* Provide takeout containers as needed and require customers to pack their own leftovers. Customers are not permitted to bring their own bags, mugs, or other reusable items from home.
* Do not leave mints, candies, snacks, and toothpicks out; provide only as  requested.
* Encourage contactless payment systems.

**May customers bring their own cutlery, glassware, napkins, etc. for their own safety?**

Customers are not permitted to bring their own bags, mugs, or other reusable items from home.

**Does the restaurant wait staff have to wear masks/face coverings and gloves to serve food?**

Yes, restaurant wait staff must wear face coverings, since they work in a space where food is prepared or packaged for sale or distribution to others.

All restaurant personnel must also wear gloves when handling items contaminated by body fluids such as moving items used by customers (dirty cups, plates, napkins, etc.) or handling trash bags. When utilizing gloves, restaurant personnel must wash hands before putting on and after removing gloves and change gloves frequently.

**Do restaurant personnel and wait staff have to practice physical distancing while serving customers?**

Restaurant personnel should follow these guidelines while serving customers:

* All restaurant workers should minimize the amount of time spent within six feet of guests and other personnel.
* Limit the number of personnel who serve individual parties. Consider assigning the same employee to each party for the entire experience (as long as there is no conflict with mandatory meal and rest break laws).

**If my restaurant offers only outdoor dining, do I have to make my indoor restrooms available to my customers? Is it safe?**

Yes, restrooms must be made available to your patrons as required by state law even if the restrooms are located indoors but the restrooms must be cleaned and disinfected every hour.

**Do the cooks and dishwashers have to wear PPE while at work?**

All individuals working in any space where food is prepared or packaged for sale or distribution to others must wear face coverings as required under the Health Officer Order for Face Coverings.  In addition, Marin County Environmental Health Services offers guidance for food facilities. If your facility is offering take-out or delivery options, you should follow EHS’s [Food Safety for Food Delivery and Pick-up guidance](https://www.marincounty.org/-/media/files/departments/cd/ehs/health/coronavirus--revised-guidance-for-food-facilities-april-20.pdf?la=en). Consult [Environmental Health Service’s website](https://www.marincounty.org/depts/cd/divisions/environmental-health-services/) for additional updates as the Shelter In Place order continues.

Restaurants must require their employees, contractors, owners, and volunteers to wear a Face Covering at the workplace and when performing work off-site any time the employee, contractor, owner, or volunteer is:

* Interacting in person with any member of the public.
* Working in any space visited by members of the public, such as by way of example and without limitation reception areas, grocery store or pharmacy aisles, service counters, public restrooms, cashier and checkout areas, waiting rooms, service areas, and other spaces used to interact with the public, regardless of whether anyone from the public is present at the time.
* Working in any space where food is prepared or packaged for sale or distribution to others.
* Working in or walking through common areas such as hallways, stairways, elevators, and parking facilities.
* In any room or enclosed area when other people (except for members of the person’s own household or residence) are present.

**Can restaurants offer self-service options to customers?**

No. Self-service buffets, salad bars, or beverage stations are not allowed at this time. Use of self-service machines, such as frozen yogurt machines, are not allowed.

**Can restaurants continue to offer takeout options to customers?**

Yes. Takeout food items should be made available using existing contactless pick-up and delivery protocols.

**May I dine with my friends and people who are not members of my household?**

Not right now. Table size is limited to no more than 6 people; all who share a table must be within the same household group.

**Do customers have to wear a mask/face covering while dining?**

Yes, customers must wear a face covering at all times unless actively eating or drinking, as required by the Health Officer Order for Face Coverings. Customers must also wear a face covering when they are moving throughout the restaurant, such as when going to the restroom and entering or leaving the restaurant area

**Outline for Café re-opening plan:**

1. **The Front Deck patio will be set up for outdoor dining with 6 to 8 tables and umbrellas with 4 chairs per table. Each table will have a Green/Red placard that indicates if the table is ready for use or needs to be sanitized.**
2. **To use this area, you will be required to order food and beverage. This area will not be open to social gathering specifically.**
3. **On the patio will be an outdoor refrigerated prep station and bbq where hot and cold sandwiches and salads will be made to order for take out or to eat at the patio.**
4. **Alcoholic beverages must be accompanied with a food order if they are to be consumed on the patio. (see regulations outlined above)**
5. **Alcoholic beverages can still be taken to go as long as they are consumed outside the club.**
6. **Planned hours of operation will be Wednesday through Friday from 1pm to 8:30pm and 11am to 4:30pm on Weekends.**
7. **All food operations will be under Jose’s direction. The other staff will provide support for cleaning and sanitizing tables after each use.**
8. **Tables will be first come basis.**
9. **Players will be required to wash their hands prior to entering the patio area. A new portable hand wash station will be set up just as you enter the patio on the west side adjacent to court 2 walkway.**
10. **To minimize transfer, all prep and delivery products will be disposable and recyclable products per regulations.**
11. **Players will be required to wear masks when using the patio unless actively eating or drinking per State Face Mask mandate.**

**There is one item in the regulations that if we open, we will be in violation of the requirement that limits your group to household members only. Are we willing to move forward with this plan knowing that we are opening to use by players in multiple households sitting at the same table?**