



ALERT: Stay Informed

In alignment with the State’s recommendations, San Francisco began reopening at the State’s Yellow Tier starting May 6, 2021, to allow some additional activities and increased capacity for others. The decision to reopen balances the public health risks of COVID-19 transmission with the public health risks of economic and mental health stress.

Even though COVID-19 case rates have come down, and more people are vaccinated, there remains a risk that people who you come into contact with may have COVID-19. Most COVID-19 infections are caused by people who have no symptoms of illness and to date, only about 50% of people you may come into contact within San Francisco are fully vaccinated. We have also seen surges in other parts of the country and the world, increasingly impacting younger adults. Therefore, the opening of sectors does not necessarily signify that these activities are “safe” but getting fully vaccinated can help us get there.

We have made our best efforts to create guidance to help these activities and sectors provide safer environments for workers and the public. However, this requires that everyone do their part to make these activities as safe as possible, including wearing a well-fitted mask that covers your mouth and nose in all recommended settings (refer to Face Covering Health Order and Gatherings Directives for more information), avoiding indoor settings to the extent possible, maintaining at least 6 feet distance from those you don’t live with, getting tested and isolating if you are ill, and complying with additional health protocols required of open businesses. People at risk for severe illness from COVID-19 — such as older adults, people with health risks, and those who live with or care for them are urged to get fully vaccinated. If you are fully vaccinated (i.e., 14 days have passed since your final dose), you can feel safer about your own health risks when participating in activities permitted by our state and local health departments. However, please consider the possible risk your exposure may have on those around you, especially those you live with and those who are unvaccinated, when you take part in activities that involve people outside your household

San Francisco Department of Public Health Guidance

Notice of Suspension or Restrictions of Indoor and Outdoor Activity

ISSUED: 6/2021

San Francisco continues to experience a rapid and significant surge in COVID-19 cases with current projections to reach our hospital and healthcare systems. In accordance with the State’s recent tiered stay at home order, San Francisco will remain at the yellow tier to allow the economy to begin reopening. Accordingly, the Health Officer is hereby suspending or restricting indoor and outdoor activities and gathering. The goal of this order is to reduce transmission and other activities associated with the transmission of COVID-19 that have not been implemented by other applicable public health orders, and any new changes will take effect by the end of 2021. If the surge in case continues, the Health Officer may further restrict or suspend other activities currently allowed under these orders (Order 120-17).

Background: The Health Officer hereby suspends or restricts the capacity limits of the activities as shown in the table below. Capacity of individual businesses may be subject to change based on the current tier of the State’s Stay at Home Order (SHTO). These suspensions or restrictions amend any related orders, directives, or guidance. All impacted persons and entities are required to adhere to any new orders and any other orders published by the Health Officer and comply with all applicable Health Orders and Directives.

Activity and Associated Risk of Exposure	Applicable Order	Restrictions and Additional Order	Change as of effective date
Retail (Shopping Mall)	Order 120-17, Order 120-18, Order 120-19	Order 120-17, Order 120-18, Order 120-19	Order 120-17, Order 120-18, Order 120-19
Dining	Order 120-17, Order 120-18, Order 120-19	Order 120-17, Order 120-18, Order 120-19	Order 120-17, Order 120-18, Order 120-19
Spa or Fitness Center	Order 120-17, Order 120-18, Order 120-19	Order 120-17, Order 120-18, Order 120-19	Order 120-17, Order 120-18, Order 120-19
Recreational Services (Indoor)	Order 120-17, Order 120-18, Order 120-19	Order 120-17, Order 120-18, Order 120-19	Order 120-17, Order 120-18, Order 120-19

Business Capacities and Activities Table or BCAT

The Health Officer ordered suspensions or restrictions on capacity limits of the activities as shown in the table. These suspensions or restrictions amend any related orders, directives, or guidance. All impacted people and entities are required to adhere to these new limits and must otherwise continue to monitor and comply with all applicable Health Orders and Directives.

Refer to the BCAT (English, Chinese, Spanish, Tagalog, Vietnamese, Russian) for all current restrictions, limitations and suspensions.



Please be advised this document will not be updated beyond the date noted below. Refer to Directive [2020-16](#) and [Business Capacities and Activities Table](#) for current San Francisco regulations and allowances.

**Interim Guidance:
Dining And Drinking During the COVID-19 Pandemic – Indoor and Outdoor
Updated May 6, 2021**

AUDIENCE: All restaurants, bars, breweries, wineries, distilleries, and their patrons.

NOTICE: This guidance was developed by the San Francisco Department of Public Health (SFPDH) for local use. It will be posted at www.sfdcp.org/foodfacilities. Guidance in this document may be revised due to changes in the COVID-19 risk level tier for San Francisco as assigned by the California Department of Public Health.

Please see the associated changes in the [Business Capacities and Activities Table \(BCAT\)](#) at the top of this document.

BACKGROUND: With modified operations restaurants, bars, breweries, wineries, and distilleries are allowed to open. As used in this guidance, “dining establishments” refers to restaurants, bars, breweries, wineries, and distilleries. All dining establishments are required to adhere to these guidelines and must monitor and comply with all applicable Health Directives (including Health Officer Directive 2020-16, and any amendments), which are posted at www.sfdph.org/directives.

See the Indoor Dining Service section for information about seating capacity and the [BCAT](#) ([English](#), [Chinese](#), [Spanish](#), [Tagalog](#), [Vietnamese](#), [Russian](#)) for the most current restrictions

Summary of revisions since 4/14/2021

- Highlighted that SFPDH does not recommend temperature measurement. This practice may still be a requirement by the State or regulatory agency
- Removes household limit for indoor dining.
- Bars may open indoors with restrictions. Allows self-serve options like buffets, salad bars and frozen yogurt with limitations.
- Patrons drinking and dining outdoors may remove masks if they remain at least 6 feet from other groups.

GENERAL REQUIREMENTS

Capacity Limits

The BCAT lists the current capacities and requirements for restaurants, bars, wineries, breweries and distilleries.

- Bars and restaurants selling alcohol must have any relevant permits.



Prepare and Post a Health and Safety Plan and Social Distancing Protocol

Each dining establishment must complete a Health and Safety Plan and post it in a public location, and on the dining establishment's website, if applicable. **Compliance with this requirement of the directive is required to maintain your food permit or Liquor License.** The Health and Safety Plan is in a checklist format and serves as a reminder of all the best practices that your business needs to follow including universal requirements such as requiring face coverings, [signage](#), and enforcing six foot distances between people. A Social Distancing [Protocol](#) must also be completed and posted. The template is available at www.sfdph.org/dph/alerts/files/C19-07-Appendix-A.pdf.

COVID-19 BASICS

People at risk for severe illness with COVID-19, such as unvaccinated [older adults](#) and unvaccinated people with certain **medical conditions**, as well as those **who live with or care** for them are strongly **discouraged** from participating in activities with other people **outside** their **household** where taking protective measures of wearing face masks and social distancing may be difficult, especially indoors or in crowded spaces.

How Does Covid-19 Spread?

Our current understanding is that COVID-19 is mostly spread from person-to-person in the air through virus-containing droplets in the breath of someone with COVID-19. These droplets enter the air when a person breathes. Even more droplets can get in the air when infected people talk, sing, cough, or sneeze. People with COVID-19 may have no symptoms and can still be breathing out virus-containing droplets that can infect others. Transmission can occur through:

- Larger droplets. These larger droplets are sometimes called “ballistic droplets” because they travel in straight lines and are pulled down by gravity. People nearby, usually within 6 feet, are infected when they breathe in these droplets or if the droplets land in their eyes, nose, or mouth.
- Smaller droplets or infectious particles. These can float in the air for a period of time and/or travel beyond 6 feet on indoor air currents, especially in enclosed spaces with poor ventilation. People sharing the same space are infected when they breathe in these smaller droplets and particles or the droplets or particles land on their eyes, nose, or mouth – even if they are further than 6 feet away. These droplets are sometimes referred to as “aerosols” or “bioaerosols”.

COVID-19 can also spread if a person touches their eyes, nose or mouth after touching a contaminated surface (also known as a fomite), however this is less common.

Covid-19 Prevention

- **[Wash your hands often with soap and water](#)**. If soap and water are not available, use a hand sanitizer that contains at least 60% ethanol or 70 % isopropanol.
- **[Avoid Close Contact](#)**. To the greatest extent, maintain at least six feet of social distancing between yourself and the people who don't live in your Household.
- **[Wear a Face Covering](#)**. Cover your mouth and nose with a Face Covering when indoors and in crowded public settings .
- Routinely **[clean and disinfect](#)** frequently touched surfaces.



- **Monitor Your Health Daily.** Be alert of symptoms such as fever, cough, shortness of breath, or other symptoms. If you are experiencing any of these symptoms, stay home, and get tested.

CA Notify - Help Slow the Spread the COVID-19

CA Notify (canotify.ca.gov) is an app you can add on your smartphone. It uses Bluetooth technology to recognize when you and your phone have been in close proximity to others infected with COVID-19 to help stop the spread of the virus in our community.

If you are using **CA Notify** and you test positive, your diagnosis will not be shared with others. However, if other people were in close contact with you are also enrolled in the app, they will be told they had an exposure. They will be told the date of the exposure, but not the time, location or identity.

If you are using **CA Notify** and you were exposed to someone who tested positive and they entered their result into the app, you will be told the date of the exposure, but not the time, location or identity.

CA Notify is available through Apple and Google. See canotify.ca.gov for more information.

COVID-19 vaccine is here

The vaccine is one of the most important ways to end the pandemic. The FDA, CDC, and California's own Scientific Safety Review Workgroup have reviewed data from clinical trials to ensure the safety and effectiveness of COVID-19 vaccines. **We strongly encourage all persons to get vaccinated.** The first vaccines approved in the US are about 95% effective in preventing sickness from COVID-19, however we do not know how well they prevent infections that do not cause symptoms. This means that we do not know how common it is for a person who got the vaccine to carry the virus and transmit to others, including [those who have increased risk for severe illness or death](#). Therefore, it is still very important for those who are vaccinated, and for the rest of the population who waits for their vaccines, to continue using all the tools available to help stop this pandemic: wear a mask that covers your mouth and nose when outside your home if you are **unvaccinated**, avoid get-togethers/gatherings, avoid being indoors with people you don't live with, stay at least 6 feet away from others, and wash your hands after touching shared objects or after touching your face. Find out more about the vaccine, including where and when to get it at: sf.gov/covidvax

If you have received the COVID-19 vaccine, please read more about whether you need to quarantine at: sfcdcp.org/quarantineaftervaccination. For information on safer social interactions for vaccinated individuals is at: sfcdcp.org/lifeaftervaccine

PREPARE

The Role of Ventilation

Good ventilation controls droplets and infectious particles to prevent COVID-19 transmission by:

- removing air containing droplets and particles from the room,
- diluting the concentration of droplets and particles by adding fresh, uncontaminated air,
- filtering room air, removing droplets and particles from the air.

Make Necessary Ventilation Improvements, If Feasible, Including:

- Open windows to increase natural ventilation with outdoor air when health and safety allow. When possible, consider also leaving room doors slightly open to promote flow of outdoor air through the indoor space.



- Do not prop or wedge open fire doors. Continue to follow fire and building safety requirements.
- If open windows pose a risk of falls for children, use window locks to keep windows from opening more than 4 inches, or other safety devices to prevent falls.
- If your program has an HVAC system (sometimes called mechanical ventilation, forced air, or central air), follow the recommendations in SFDPH Ventilation Guidance. Prioritize maximizing the intake of outdoor air and minimizing recirculated air during the COVID19 pandemic. Recommendations include:
 - Make sure the HVAC system is checked by a professional and is working properly.
 - Open outdoor air dampers and close recirculation dampers (“economizers”). This will maximize the amount of outdoor air that the HVAC system takes in and minimize the amount of indoor air that is recirculated.
 - If you can use higher-efficiency air filters without reducing airflow or damaging your HVAC system, use air filters rated MERV13 or better.
 - Disable “demand-control ventilation controls” so fans keep running even when a room doesn’t need to be heated or cooled.
 - Keep the HVAC system running even when the building is not being used, if you can. If your HVAC system has a timer, set it to run, at a minimum, from 1-2 hours before the building opens until 2-3 hours after everyone has left the building, including custodial staff.
- Consider using portable air cleaners (“HEPA filters”).
- If the establishment uses pedestal fans or hard mounted fans, adjust the direction of fans to minimize air blowing from one individual’s space to another’s space.

Email Ventilation questions to: dph.doc.ventilation@sfdph.org

Train Personnel

Ensure that all personnel are trained on the following protocols:

- Health and Safety Plan, Social Distancing, and Screening Protocols. Share information on [COVID-19, how to prevent it from spreading](#), and which [underlying health conditions](#) may make individuals more susceptible to contracting the virus.
- How to monitor social distancing and offer gentle reminders to patrons to maintain social distance, and wear Face Coverings. Patrons should maintain a distance of six feet if they are not in the same group while waiting in line for pick up, waiting to be seated, or waiting in line for the restrooms. Personnel should remind patrons that dancing, and other congregations, for example, standing and mingling away from their tables, is not permitted.
- Appropriate personal protective equipment, including the proper way to wear face coverings and use protective gloves.
- Cleaning and disinfection techniques, and the importance of disinfecting frequently touched surfaces. See [CDC Guidance on cleaning](#).



- De-escalation with patrons who do not comply with policies and provide resources to personnel to address anxiety, stress, and mental health. Examples of trainings include de-escalation training from the National Restaurant Association. (www.servsafe.com/freecourses) Recognize the fear in returning to work, communicate transparently, listen, and survey regularly.
- Employer or government-sponsored sick leave and other benefits the personnel may be entitled to receive that would make it financially easier to stay at home (see Paid sick leave in San Francisco). Remember that personnel cannot be fired due to COVID-19 results or needed time off for recovery. To access the links in this Guidance, please view it at www.sfc-dcp.org/foodfacilities

Coordinate your Efforts

Assign a COVID-19 Worksite Safety Monitor who will:

- act as the staff liaison and single point of contact for Personnel at each site for questions or concerns around practices, protocols, or potential exposure.
- serve as a liaison to SFPD. The liaison should train staff to advise patrons, if necessary, that the dining establishment will refuse service to the customer if they fail to comply with safety requirements.
- ensure patrons' compliance with all aspects of the Health Safety Plan, such as wearing masks, preventing congregations or crowding, and generally maintaining social distance.
- When the designated Site Safety Monitor is not on duty (off work, sick or on vacations), assign another staff member to ensure compliance.

Mandatory Metering System

Ensure maximum Capacity Levels specified in the Business Capacities and Activities Table are not exceeded.

- Develop and implement a written procedure to track the number of persons entering and exiting the facility to ensure at or below allowable capacity.
- Consider designating personnel to monitor restaurant capacity.
- Consider increasing the number of on-premises staff to prevent crowding situations during busy hours.

Create a Safer Space

You may need to change the physical layout of your business to help social distancing for patrons and personnel. Modifications to consider include creating separate entrances and exits, marking spaces with tape or other decals to indicate six-foot distances, and erecting transparent shields around high patron contact areas such as checkout counters.

- Redesign layout to allow for proper social distancing. Space workstations at least six feet apart.
- Create separate spaces for vendor pickups and/or deliveries, take-out, and dine-in protocols. To the greatest extent possible, create separate paths for dine-in patrons, for payment and/or pickup if possible. Introduce clear signage for take-out versus dine-in areas. All lines should be formed outside.



- Create sufficient space to enable the customer to stand at least six feet away from the cashier while items are being paid for, or provide a physical barrier, for example, Plexiglas large enough to prevent transmission of respiratory droplets between the patron and the cashier.
- Discontinue open seating and standing areas. Close areas where patrons may congregate, or it is difficult to maintain social distance. Create markings that indicate 6-foot distancing for patrons in various settings (e.g. waiting to order, waiting for restroom, ordering take-out, or waiting to be seated). Paths to restroom, pick-up/take out counters, and entrances/exits must be clearly marked.
- Post signage reminding patrons of the need to wear face coverings when indoors except while eating and drinking.
- Make sanitizer available at point of sales area and exits/entrances.

PROTECT PERSONNEL

Screening, Encourage Testing and Vaccination

- **Conduct wellness checks for everyone (employees, vendors, and delivery staff) before they enter the building.** Screening instructions for personnel is found at www.sfgdcp.org/screening-handout. Establishments must include those who answer yes to any of the questions on the above form.
 - **SFDPH does not recommend that organizations conduct pre-entry temperature measurements to identify potential cases of COVID-19**, but State and other regulatory agencies may still require these measures. **Temperature measurements** have limited effectiveness in preventing spread of COVID-19. SFDPH continues to recommend that people monitor themselves for COVID-19 [symptoms at home](#) and if they have symptoms, they should **stay home, except to get tested, and** seek medical care when necessary. Review industry-specific regulations, as applicable, to determine if on-site temperature measurements might be compulsory for you or your organization, and if so, how to conduct them in a manner that satisfies requirements and [protects screeners](#).
- **Encourage COVID-19 testing.** Many people with COVID-19 do not know they are sick because they have no symptoms, yet they can still infect others. Testing for COVID-19 is available in San Francisco. Healthcare providers in San Francisco are REQUIRED to test anyone with COVID-19 symptoms (see sfgdcp.org/covid19symptoms). If you want to get tested when you have no symptoms, health insurers in California are REQUIRED to pay for testing for essential workers including restaurant workers. If you choose to get tested when you have no symptoms, do not get tested more frequently than once every 2 weeks. If you are uninsured, you can get tested at CityTestSF (sf.gov/citytestsf).
- If you are feeling ill with cold or flu-like symptoms, you **MUST** get tested for COVID-19 and have a negative result before being allowed to go back to work (see sfgdcp.org/screen and sfgdcp.org/rtw). If you are feeling ill, get tested and DO NOT enter a business or organization unless it is for core essential needs (such as food, housing, health care, etc.) that you cannot obtain by any other means.



- **Take all possible steps to prevent getting sick.** Wear a face covering, practice good hand hygiene, stay physically distant from others (at least six feet), and do not approach the dining table until patrons are masked.
- Post signage informing employees how to report COVID-19 health order violations.
- Post signage providing employees with **information about how they can get a COVID-19 vaccination.**
- Strongly encourage all personnel to get a COVID-19 vaccination and a flu shot.

Require Masks and Other Protective Equipment

Everyone must wear face coverings indoors at all times except when actively eating or drinking. This includes both personnel (vendors, delivery drivers) and patrons. While outdoors, masking is no longer required for patrons unless going indoors for any reason (e.g., use a restroom). Personnel must wear masks outdoors when interacting with the public.

Servers and other “front-of-house” staff must wear a well-fitted mask, and may choose to wear a more protective mask (“respirator”) instead of cloth face covering for increased protection while working indoors – especially if they are at high risk of having severe disease if they get COVID-19 (see www.sfgdcp.org/maskingupdate; and www.sfgdcp.org/vulnerable). Check for **NIOSH-approval** of N95 Respirators if you are going to buy them. *If you use an N95 Respirator with a valve, you must cover the valve with an additional face covering.*

SIGNAGE

Dining establishments **must** post signage stating the following. Sample signage will be available at sf.gov/outreach-toolkit-coronavirus-covid-19.

Several key signage requirements include:

Ventilation Checklist - Review the San Francisco Department of Public Health (SFDPH) Ventilation Guidance www.sfgdcp.org/COVID-ventilation and keep an annotated copy available. Ventilation guidance from recognized authorities such as the Centers for Disease Control, ASHRAE, or the State of California may be used instead.

- Post signage at public entrances and in all breakrooms indicating which of the following systems are used:
 - All available windows and doors accessible to fresh outdoor air are kept open
 - Fully operational HVAC systems
 - Appropriately sized portable air cleaners in each room
 - None of the above
- If the dining establishment cannot implement any of these three measures due to smoke or other conditions, the establishment must temporarily close until one of the two other ventilation measures are implemented.





- Doors and Windows required to be kept closed for fire/life safety purposes are exempt. For example, fire doors must remain closed. Make sure open windows do not create falling hazards especially for children

Conspicuously post signage around the Dining Establishment – including at all primary public entrances – reminding people to adhere to physical distancing, hygiene, and Face Covering Requirements and to stay at home when they feel ill. Posted signage must include a standalone sign bearing the message: that (1) COVID-19 is transmitted through the air and the risk is much higher indoors and (2) unvaccinated older adults and unvaccinated individuals with health risks should avoid indoor settings with crowds. Examples of signs can be found at sf.gov/outreach-toolkit-coronavirus-covid-19. Post signage reminding Patrons and Personnel that COVID-19 can be spread by individuals who do not feel sick or show outward symptoms of infection.

- Posted signage describing risks associated with dining. This includes signage advising patrons dining outdoors is generally safer than dining indoors, recommending unvaccinated older adults and unvaccinated people with chronic conditions or compromised immune system and those who live with them not to dine out at this time, and that outdoor dining is generally safer with an at least six feet distance between seated patrons than closer arrangements using a barrier.
- Post signage informing patrons that they must be seated at tables to consume food or beverages, and that they must be at least six feet away from Patrons at other tables at all times.
- Post signage at indoor tables reminding patrons to wear Face Coverings when interacting with staff (ordering or paying) and at all other times when they are not eating or drinking.
- Indoor Dining establishments offering alcoholic beverage service must post signage informing Patrons that they may not drink or carry open containers beyond the premises.
- Sign templates can be found at: sf.gov/outreach-toolkit-coronavirus-covid-19

DINING AND BAR SERVICE – ALL ESTABLISHMENTS

Welcome Patrons

- Eating establishments **must - screen all patrons upon entry with the questions about COVID-19 symptoms and exposure to COVID-19**. Facilities must ask the questions and relay the information found at: www.sfdcp.org/screeningvisitors. Facilities must exclude those who answer yes to any of the questions on the above form.
- Advise Patrons of current **face covering requirements**. Facial coverings must be worn indoors at all times, except when eating or drinking. Patrons are no longer required to wear facial coverings outdoors, unless going indoors for any reason (e.g., use a restroom).

Adapt Reservation and Seating Process

- **Encourage reservations to limit crowds**. For current restrictions to group reservation, please refer to the [BCAT](#).
- Dining out with only members of your household helps to reduce your risk. People in the same party seated at the same table do not have to be six feet apart. See the [BCAT](#) for current restrictions.
- **Larger group reservations outdoors** at multiple tables are allowed. See Health Officer Directive No. 2020-16, or the [BCAT](#) for current restrictions.



- Restaurants may also **book dining spaces as private events outdoors or indoors** with assigned seating or a guest list. See Section 28 of the Stay-Safer-At-Home Order or the [BCAT](#) for current restrictions.
- **All Patrons must be seated at a table to eat or drink.** Standing between tables or gathering in other areas of the dining establishment is not permitted. Patrons are not allowed to stand, gather, dance, or circulate between tables.
- Patrons may **not** be served food or beverages while waiting to be seated.
- **Plan customer seating arrangements** assigning each customer group to promote distancing.
- All members of a patron group must be present before seating and they must be seated as a group. Consider having **Patrons seat themselves** by displaying table numbers. Have a greeter behind plexiglass assigning Patrons tables.
- **Keep Personnel schedule records** in order to facilitate contact tracing.
- **Limit the number of staff serving each party** to reduce possible contacts. Ideally, one person should serve each table.
- Personnel and patrons may **cook their meals at their table indoors** using hotpots, fondues, grills, etc.
- Self-serve options like salad bars, buffets, and frozen yogurt may offered only if the establishment implements a metering system to prevent mingling and crowding in those areas.

OUTDOOR DINING AND BAR SERVICE

Promote Outdoor Seating

- **If possible, prioritize outdoor seating areas for your Patrons.** Increasing evidence shows the COVID-19 virus can spread through the air. Fresh air is important, and outdoor settings are safer than indoor ones.
- **Patrons dining or drinking outdoors must remain outdoors** and may enter the establishment only to access a bathroom, to access an outdoor space that is only accessible by traveling through the restaurant, or to order or pickup food at an indoor counter.

Create a Safer Space

- **Barriers:** Dining establishments may install impermeable physical barriers between outdoor service tables to further protect Patrons and Personnel. The minimum six-foot distance between seated patrons must be maintained.
 - Outdoor dining establishments that were open before December 6, 2020 (i.e., when SF suspended outdoor dining) and placed outdoor barriers between tables in lieu of the 6-foot minimum distancing (in accordance with applicable permits and approvals), may continue to use barriers in lieu of 6-foot distancing.
- Barriers, area umbrellas, canopies, and other shade structures must allow the free flow of air through the area and must be consistent with guidance in Section 4.c of the Stay-Safer-At-Home Order.
- Food trucks may provide outdoor dining following this guidance. Use visual cues to reinforce social distancing for people in line. Do not allow customer lines to interfere with sidewalk



pedestrian traffic. Food trucks may provide temporary seating areas that must follow the safety protocols for outdoor dining.

Live Entertainment

Restaurants, outdoor and indoor, and outdoor bars may provide limited live entertainment. Do not allow entertainment that involves strenuous movement. All entertainment must follow the rules detailed below:

- Audience members must be a minimum of 6 feet away from performers. Whenever possible create a barrier or use visual cues to demarcate the performance area or stage.
- When performing outdoors all performers must maintain a minimum of 6 feet of physical distancing from other performers.
- When performing indoors all performers must be masked and maintain a minimum of 6-feet from other performers. Because wind musicians must remove their masks to perform they must replace their masks any time they are not playing.
- Outdoors, vocalists and speakers may perform with or without facial coverings. . Singing is a riskier activity that can produce floating aerosols, even when the singer is masked. Utilize amplification to allow vocalists to perform at a lower, safer volume level.
- Brass instrumentalists must empty their spit into absorbent material (paper, cloth) that must carefully dispose of after the performance or taken home by the performer.
- Musicians must never share instruments during a performance.
- Any number of performers may participate provided every performer is able to maintain the required physical distancing.
- If amplification is employed mixing boards and sound engineers must be placed at least 12 feet physically distant from the audience.
- Audience members must not enter the performance space; performers should not enter the audience space and should enter and exit the venue separately from the audience whenever possible.
 - Permissible live entertainment requires a [JAM permit](#).

INDOOR DINING AND BAR SERVICE

Reduce Seating Capacity

- **Dining and bar establishments must limit the number of patrons.** Please see the [BCAT](#) for current restrictions.
- **Ensure that seated patrons maintain at least six feet distance from other patrons seated at different service tables.** Use signage, ropes, removal of chairs, or other means to indicate which tables that are not available for use. For indoor establishments, impermeable barriers are not permitted as a substitute to maintaining six feet distance.
- **For establishments with multiple rooms, limit the capacity as noted in the [BCAT](#).** This capacity limit includes outdoor dining patrons who may need to enter the building to order food or use the restroom, and patrons who may need to enter the building to pick up food or takeout.



- **Post the occupancy limit** at the entrance to the building.

Create a Safer Space

- **Seating arrangements should spread Patrons throughout the available interior space** to allow for maximum distance between Patrons.
- **Discontinue seating patrons in areas where they cannot maintain at least six feet of distance from Personnel work areas**, such as certain checkout counters or food preparation areas.

BAR SERVICE

- Personnel must take all reasonable precautions to keep patrons from congregating in or near restrooms.
- Maximize ventilation in restrooms by propping open doors and opening windows when feasible.
- In larger restroom facilities, post signage establishing a maximum capacity for restrooms, create visual cues to promote physical distancing. Consider closing every other sink, stall and urinal.
- Discontinue open seating and standing areas. All members of a Patron group must be present before seating and hosts must bring the entire group to the table at one time.
- Patrons should remain seated to discourage unnecessary movement and must not join or mingle with Patrons outside of their group.
- Discontinue seating patrons and/or groups at bar counters where they cannot maintain at least six feet of distance from workstations or areas.
- Personnel should take and deliver orders to patrons to limit the number of people moving around shared spaces.
- Avoid providing bar service. If patrons must order from the bar, reconfigure the space so that bartenders, other personnel and patrons can maintain of distance of at least six feet from one another.
- Do not provide shared entertainment items such as board games, books, magazines, that are difficult to sanitize.
- Do not allow activities that encourage movement and shared items between customers, including trivia activities, mixers, pub crawls, etc.
- Do not allow services and activities that carry an increased risk of contamination from sharing and splashing and such as drinking games and/or contests, drop shots, etc.
- Close dance floors and discourage any activities that encourage large gatherings.
- Consider limiting excessive consumption of alcohol that could deter patrons' compliance with these guidelines.

CLEANING AND DISINFECTION

Refer to [CDC guidance](#) to decide how frequently to clean or disinfect a workplace or business to minimize the risk of COVID-19 transmission. Industry-specific regulations (e.g, CalOSHA) should be followed if they require more frequent cleaning or disinfection.



FAQs

Q. How do I calculate the number of Patrons who can be in my restaurant?

A. Divide the established occupancy limit for the establishment by four. Do the same on a room-by-room basis, if your restaurant has multiple dining rooms. See the [BCAT](#) for current restrictions.

Q: I want to protect my workers as much as possible. What do I need to know about N95 and similar masks?

A: Choose an N95 respirator that is approved by the Center for Disease Control's National Institute of Occupational Safety and Health (NIOSH). Follow manufacturer's instructions. Do not share respirators. If N95 respirators are provided, CalOSHA requirements may apply (see www.dir.ca.gov/Title8/5144d.html).

Because restaurant patrons will be removing their masks while eating and drinking and indoor interactions are riskier than outdoor interactions, servers and other "front-of-house" staff may choose to wear an N95 respirator instead of cloth face covering for increased protection while working indoors – especially if they are at high risk of having severe disease if they get COVID-19 (see www.sfc-dcp.org/vulnerable). If N95 respirators are provided, CalOSHA requirements may apply (see www.dir.ca.gov/Title8/5144d.html). If using an N95 mask:

Choose NIOSH approved N95, N99, or N100, R99 or R100, or P99 and P100 respirators. The NIOSH Approval will tell you the protection of the respirator you are purchasing. Read and heed all instructions provided by the manufacturer on use, maintenance, cleaning and care, and warnings regarding the respirator's limitations. Forthcoming information on how to safely use N95 masks will be posted at: www.sfc-dcp.org/ppe

- Do not share respirators.
- If you use an N95 respirator with a valve, you must cover the valve with an additional face covering.



Resources

Stay informed. Useful resources can be found at:

[City and County of San Francisco](#)

- [Toolkit - Printable resources such as signage](#)
- [San Francisco Department of Public Health \(SFPDH\)](#)
- [Directive of the Health Officer of the City and County of San Francisco Regarding Best Practices for Dining Establishments.](#)
- [Apply for a Just Add Music \(JAM\) permit](#)
- [California Department of Public Health](#)
 - [California Blueprint for a Safer Economy issued by the State of California](#)
 - [Covid-19 Industry Guidance: Restaurants \(State of California\)](#)
 - [COVID-19 Industry Guidance: Bars, Breweries and Distilleries \(State of California\)](#)
- [Centers for Disease Control and Prevention \(CDC\)](#)
 - [Considerations for Restaurant and Bar Operators](#)
 - [Guidance for customers on reducing the risk of spreading COVID-19 when dining at a restaurant](#)