



Health Officer Directive No. 2020-16b (Exhibit B)
Health and Safety Plan (issued 07/01/2020)

Each Outdoor Food or Beverage Establishment must complete, post onsite, and follow this Health and Safety Plan.

Check off all items below that apply and list other required information.

Business/Entity name: _____ Contact name: _____

Facility Address: _____ Email / telephone: _____

(You may contact the person listed above with any questions or comments about this plan.)

Service Requirements

- Business is familiar with and complies with all requirements set forth in Health Officer Directive No. 2020-16b, available at <http://www.sfdph.org/directives>.
- Has Health and Safety Plan for Health Officer Directive No. 2020-05 for Food Preparation or Delivery Essential Businesses, available at <http://www.sfdph.org/directives>.
- Has necessary permits for outdoor service and placement of tables.
- All Personnel required to use Face Coverings, wash hands frequently, and maintain physical distance of at least 6-feet to the extent possible.
- Designated areas/markings 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).
- Customers are advised they must wear face coverings any time they are not eating or drinking and when personnel approach their table.
- Service tables are placed to ensure that patrons are at least six feet apart or are separated by an impermeable physical barrier.
- Patrons are informed that they must be seated at a table to eat or drink.
- Patrons are not served food or beverages while waiting to be seated.
- Patrons are advised that they may enter the establishment only for limited reasons.
- Signage is posted informing patrons that they must be seated at tables to consume food or beverages, must be at least six feet away from patrons at other tables at all times, and may not drink or carry open containers beyond the premises.
- Service tables are limited to 6 customers, unless all are members of the same household.
- Have disposable or laminated menus that can be disinfected.
- No card stands, candles, flower vases, or other items on tables.
- Tables are not pre-set with glassware and utensils.
- Cleaned flatware, stemware, dishware, etc., is stowed away from customers and personnel until ready to use.

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- Condiments, salt & pepper, etc. are provided on request, either in single serve containers or in shared containers disinfected after each use.
- Encourage customers to use touchless payment options and sanitize any pens or other equipment after each use.
- Leftover containers provided only upon request. Customers fill their own containers.
- No shared entertainment items such as board games, pool tables, or arcade games.
- Umbrellas, canopies, etc. have no sides and allow for the free flow of air.
- Areas where customers congregate, serve themselves, or touch food or other items are closed.
- No tableside preparation or presentation of food tableside.
- No entertainment involving singing, playing wind or brass instruments, etc. that increases the risk of aerosol transmission of COVID-19.

Cleaning and Disinfecting Requirements

- Disinfecting each customer dining location before opening each day and after every use, including tables, chairs, booster seats, highchairs, booths, etc.
- Disinfecting highly touched surfaces (e.g. doors, handles, faucets, tables, etc.), and high traffic areas (e.g. waiting areas, hallways, bathrooms) at least once per hour
- Frequently disinfect bathrooms, at least every 4 hours. Cleaning log conspicuously posted in bathroom.
- Sanitizer available at point of sales area.
- Dishwashers have impermeable aprons and equipment to protect the eyes, nose, and mouth from contaminant splash.
- Reusable customer items (e.g., utensils, food ware, breadbaskets, etc., are properly washed, rinsed, and sanitized) after each use.

Operational Requirements

- Windows or doors are open, if possible, to ventilate areas for Personnel.

Additional Measures

Explain: