

REOPENING PINECREST

IT TAKES A VILLAGE. TOGETHER WE CAN STAY OPEN. #PINECRESTKIND

Safety Equals Customer Loyalty.

Consistently following and enhancing safety measures will establish trust in your business. Additional suggested safety measures provided by Miami-Dade County can be found at www.pinecrest-fl.gov/coronavirus.

The safety measures listed below are mandatory per Miami-Dade County.

RESTAURANTS – PRIOR TO OPENING FACILITY PREPARATION

- Plumbing **must** be flushed to eliminate stagnant water from the period of closure.
- **Must** change and/or upgrade restaurant HVAC filters as necessary to maximize fresh air (using the maximum filtration for the design of the ventilation system) and increase outdoor airflow rates where possible.
- **Must** develop and implement plans as appropriate to address any parking garage or other facility access points leading to restaurant entrances (e.g. limiting capacity in elevators, sanitizing elevator touch points, cleaning stairway handrails). These plans must be available for review and inspection. Valet will not be an option.
- **Must** have self-dispensing hand sanitizer or hand washing station at every entrance to the restaurant.
- Trash bins with lids that open without the need to touch the lids **must** be placed and available for use to staff and guests at all entrance areas.
- **Must** put in place a disposal plan for safe handling and dispensing of used PPEs in restaurants and relevant exterior areas (e.g. use designated solid waste bags that are double-bagged and securely sealed). This plan must be available for inspection.
- Health and safety signage/visual aids must be displayed in high-visibility areas with messaging that promotes hand hygiene and physical distancing. Signage should also clearly state that customers who do not feel well or have symptoms associated with COVID-19 stay home.
- All restaurants must create visible floor markings for appropriate 6-foot distancing for each party in any waiting area, whether exterior or interior.
- Distinct areas must be created for customer waiting, order pickup/take out and any third-party delivery services.
- **Must** introduce plexiglass barriers at tills and counters as an additional level of protection for staff.
- All restaurant playgrounds **must** remain closed until emergency orders are lifted.

OPERATIONAL PREPARATION SUPERVISORY PROCEDURES

- A team consisting of the heads of each restaurant's internal operational unit **must** be convened to evaluate the health status of restaurant staff prior to opening for business and on an ongoing basis as described below.
- Records **must** be kept documenting:
 - Any unusual rise in worker absenteeism , especially those related to respiratory infections.
 - Numbers of staff who test positive for the virus.
 - Develop and follow an established protocol for managing the consequences resulting from each positive individual. This documentation **must** include **Closing Procedures in Case of Exposure**. Restaurants **must** have procedures ready to quickly mobilize to shut down the restaurant, notify all staff and execute deep cleaning protocols per CDC guidelines. This protocol must be available for inspection.
 - Create after action reports that will be made available upon request.
- The team will maintain:
 - Communication with managers of different units within the restaurant (cooking staff, waiters, busboys, hosts).
 - Staff contact information, including emergency telephone numbers (ideally cell phone numbers) and e-mail addresses.
 - Physical or electronic logbook of actions, measures, and improvements implemented.
 - Physical or electronic logbook of staff training including date of training, type of training, amount of time of training, and continuing training.
- An individual **must** be assigned each shift to monitor and supervise the food, equipment, procedures, and management of the health and safety measures for restaurant guests and staff.
- Cleaning task checklists **must** be created and used daily to ensure enhanced cleaning and sanitizing procedures are uniformly followed by each shift.
- An individual **must** be specifically assigned within the kitchen to monitor incidents of close contact.
- Restaurants electing to avail themselves of outdoor dining allowances **must** consider the impact of inclement weather in the formulation of their operational plans and on the maintenance of social distances during rain events.
- Self-audits or third-party audits are **recommended** and adapted to focus on enhanced COVID-19 procedures.

If faced with an infection, the Florida Department of Health **must** be immediately report the number of infected, timing of infection and proposed remediation plan to relevant local authorities. All staff must be tested, deep sanitation of workplace must be conducted, and the entire building including non-affected spaces must be closed until all common areas are sanitized.

CAPACITY LIMITATIONS

Physical distancing is critical to help slow the spread of COVID-19. Social distancing protocols must be observed by patrons and staff, as outlined below.

- Any indoor restaurant operation must be limited by the Governor's Executive Order, but no more than 50% of its building occupancy including employees with the maintenance of social distancing of 6-feet between parties at all times.
- Any outdoor seating must maintain similar distancing, but in no event may the combined indoor and outdoor operation exceed 100% of its legally permitted building occupancy.
- All bar counters must remain closed to seating.
- To estimate the occupancy of a space, divide the square footage of the room by the square footage required per person (or per group of guests who live in the same household).
- A per table party limit of 4 persons must be maintained whether seating is indoors or outdoors unless the members of the party are from the same household. When parties are from the same household, tables may seat up to 6 persons. Restaurants must also make reasonable accommodations to party sizes to accommodate guests with disabilities such as allowing additional seating for health care aides. Whenever possible, it is recommended to have a maximum of 4 persons for 100 square feet (10 square meters).
- Tables must be arranged such that the distance from the back of one chair to the back of another chair is at least 6-feet apart and guests shall face each other from a distance of at least 3-feet (3 foot of internal table distance does not apply to parties consisting of one household unit). In order to facilitate compliance with these distancing requirements, restaurants must establish a procedure to inquire from arriving parties whether or not they consist of one household unit. It is recommended that seating configurations be prearranged to ensure that parties reporting themselves as being from different households are seated at tables accommodating the 3-foot internal distancing requirement.
- Three-foot internal table distancing must be maintained for any members of a party that do not live in the same household.



Be Safe. Be Kind.
#PinecrestKind

Failure to comply can result in fines up to \$500 per violation and/or closure of business.