

City of Pickens



Business Resources for

Reopening

Within City Limits of Pickens, S.C.

May 19, 2020



COVID-19 Re-Opening Guidance for Businesses

As businesses continue to operate and/or start back up, **it remains critical to both the state's public health as well as our economic health** that we all individually and collectively continue to follow guidelines that will minimize the spread of COVID-19.

Please watch for additional guidance from the AccelerateSC task force in the coming days.

The following link is to the [Centers for Disease Control and Prevention \(CDC\)'s home page for Businesses and Employers as it relates to COVID-19](#).

The South Carolina Department of Health and Environmental Control (DHEC) also has a [Regulatory businesses as well as links to more specific guidance](#).

To highlight a few key points:

1. There is currently no method for screening for asymptomatic infected people. **Screening of asymptomatic individuals with testing is not recommended** because the testing available at this time cannot provide assurance that someone will not become sick after the test is performed.
 - a. The gold-standard test, called a PCR, is a snapshot in time that only tells whether the individual is infected at that time. Antibody tests currently available are not accurate and cannot guarantee protection from becoming infected again.
 - b. DHEC recommends that only individuals with symptoms consistent with COVID-19 be tested for the disease.
 - c. The safest approach is to assume everyone is infected and follow the recommended guidelines that are in place to avoid transmission of the virus.
2. Employees should be encouraged to wear masks or cloth face coverings, especially when in settings in which social distancing is not feasible. Cloth face coverings should be optional for employees with underlying respiratory illness, but if not worn, social distancing must be performed.
3. Continue to encourage telework when feasible with business operations. Consider alternate work schedules such as staggering start times or shifts for employees who are on site.
4. People who have symptoms should stay at home until symptoms resolve. Be sure your leave policies reinforce this as well as encourage self-isolation when symptoms are present.
 - a. Employees should be considered sick if they have symptoms of acute respiratory illness like shortness of breath, coughing and/or fever of 100.4 °F or greater.
 - b. Negative COVID-19 testing is **not** recommended or required for people to return to work. Even workers who were confirmed to have COVID-19 do **not** have to have negative testing to return to work.
 - c. Instead, DHEC recommends that employees not come to work until 10 days have passed since their symptoms began **AND** they are free of fever (100.4° F [38° C] or greater using an oral thermometer) for 3 days without the use of fever-reducing medicines **AND** their other symptoms have improved.
5. As you develop your COVID-19 related processes, keep in mind the population of people who are at greater risk of contracting this virus and to having more difficulty in fighting it (those with pre-existing conditions like diabetes, heart or lung diseases, as well as the elderly).
6. Continue to follow the advice of public health officials, including:
 - a. staying at least 6 feet apart or when that is not possible, wearing a cloth face covering or respirator,



COVID-19 Re-Opening Guidance for Businesses

- b. frequent hand washing with soap & water or use of approved hand sanitizers,
- c. regular cleaning of frequently touched surfaces (door handles, phones, keyboards, etc.),
- d. removing frequently touched surfaces that can be removed (for example trash can lids), and
- e. increasing ventilation air exchanges and percent outdoor air where possible.

Please see the [CDC Guidance documents](#) for other recommendations that may be applicable to your work environment, as well as for specific information on cleaning and disinfecting different types of work surfaces.

If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA).

Employees exposed to a co-worker with confirmed COVID-19 should monitor themselves for symptoms and may be recommended for a 14-day quarantine based on the DHEC Epidemiology team’s risk assessment. Please reach out to DHEC (contact info below) if you have any questions about the plan for coworkers. If possible, the area where the infected individual worked should be isolated for 24 hours and then cleaned and disinfected. If it is not possible to delay access to the area, the workers who perform cleaning/disinfecting should wear appropriate PPE for protection against the cleaning materials and the virus. Refer to the [CDC Cleaning and Disinfecting Guidelines](#) for additional information.

Please note: if your business is not affiliated with the healthcare industry, you are not required to hire a specialized company for cleaning and disinfecting your workplace.

As things re-open, there is more opportunity for us to be exposed. It becomes more important than ever that we continue and re-focus our efforts to minimize the spread of this virus.

Please don't hesitate to reach out to us at DHEC if we can be of additional assistance to you. For general questions concerning state interpretations of CDC’s guidance documents related to COVID-19 (respirators, cloth face coverings, cleaning and disinfecting, etc.), please contact Fran Marshall by email at marshaf2@dhec.sc.gov. For questions regarding individual cases of disease (infections, investigations, testing, modeling, etc.), please call the DHEC Division of Acute Disease Epidemiology (DADE) Consultant On-Call at (803) 898-0861.

Important Links

CDC Home Page for Businesses and Employers	https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html
CDC General Guidance	https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html
CDC Cleaning & Disinfection	https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html
DHEC Resources for Businesses	https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/businesses-employers-covid-19
DHEC Infectious Waste	https://www.scdhec.gov/environment/land-management/infectious-waste
DHEC Regulatory Relief Info	https://www.scdhec.gov/environmental-regulatory-assistance-covid-19

DO **YOUR** PART

Help prevent the spread of respiratory viruses like **COVID-19** and the **Flu**.

Employee screening for **COVID-19**

If an **employee** answers **YES** to any of the questions below, then the **employee** is **NOT** permitted to work.

1 Have you had a **fever** in the last **72 hours**?

- ✓ Temperature of **100.4 °F** or higher

2 Are you showing **symptoms*** associated with **COVID-19**?

- ✓ Coughing
- ✓ Shortness of breath or difficulty breathing
- ✓ Feeling achy all over
- ✓ Headache
- ✓ Chills or Repeated shaking with chills
- ✓ Sore Throat
- ✓ New loss of taste or smell

3 Have you been **diagnosed** with **COVID-19** or told by a Healthcare provider or public health official that you should **self-quarantine** due to potential **COVID-19** exposure?

* To determine if the **symptoms** you have are associated with **COVID-19** or if you need to self-quarantine, please call your healthcare provider. For a **free online health assessment**, please visit the DHEC webpage below for a listing of telehealth virtual care providers in South Carolina.

<https://www.scdhec.gov/infectious-diseases/viruses/coronavirus-disease-2019-covid-19/telehealth-virtual-care-providers-covid-19>

FOOD SAFETY

DO **YOUR** PART

Help prevent the spread of respiratory viruses like **COVID-19** and the **Flu**.



IF YOU HAVE A FEVER

IF YOU HAVE A PERSISTANT COUGH

IF YOU HAVE SHORTNESS OF BREATH

IF YOU FEEL SICK



FOOD SAFETY

DO YOUR PART

Help prevent the spread of respiratory viruses like **COVID-19** and the **Flu**.

THANK **YOU**
FOR **YOUR** SUPPORT.

UPON ENTERING

- **Maintain** a minimum distance of six (6) feet between you and other people.
- **Cover** your mouth with a cloth or tissue when you cough or sneeze.
- **Do Not** shake hands or engage in unnecessary physical contact with other people.
- **Avoid** touching your eyes, nose, and mouth.
- **Wash** your hands often with soap and water.

FOOD SAFETY

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THANK **YOU**
FOR **YOUR** SUPPORT.

WHILE YOU WAIT

While you **wait** to be **seated** or to receive your **take-out order**, please **REMEMBER**:

- **Maintain** a minimum distance of six (6) feet between you and other people.
- **Cover** your mouth with a cloth or tissue when you cough or sneeze.
- **Do Not** shake hands or engage in unnecessary physical contact with other people.
- **Avoid** touching your eyes, nose and mouth.
- **Use** hand sanitizer when available.

FOOD SAFETY

DO **YOUR** PART

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THANK **YOU**
FOR **YOUR** SUPPORT.

TEMPORARILY UNAVAILABLE

Beverage services normally provided in this area
are **TEMPORARILY UNAVAILABLE**.

Beverage services **may** be offered in a
different format or location.

Please see a member of
Management for assistance.



www.scdhec.gov/food

FOOD SAFETY

DO YOUR PART

Help prevent the spread of respiratory viruses like **COVID-19** and the **Flu**.

South Carolina Department of Health and Environmental Control encourages all Retail Food Establishments to use this checklist as a guide to assist a facility and its employees in monitoring daily cleaning and sanitation activities. This checklist can be used as a guide to ensure each facility and its employees prepare and serve food in a safe manner and ensure customers are being served in a clean and safe environment.

CHECKLIST FOR **CLEANING** AND **SANITIZING** HARD AND COMMONLY TOUCHED SURFACES

Back of the House

- Door handles and push plates
- Handles of all equipment doors and operating push buttons
- Ice scoops
- Door handles to freezers
- Door handles to coolers and refrigerators
- Plastic curtains to Walk-in coolers and freezers
- 3 - compartment sink and mop sink faucet handles
- All food processing counter surfaces
- All stainless steel surfaces
- All service area counter surfaces
- Handwashing sink faucet handles
- Push plates to soap dispensers at handwashing stations
- Push buttons to cleaner dispensers
- Handle to towel dispensers at handwashing sinks
- Trash receptacle touch points
- Cleaning tools
- Self-service utensils (if applicable)
- Cleaning buckets
- Telephone keypad and handset
- Drive-thru head sets
- Computers (keyboard, mouse and monitor)
- Handles to office cabinets and money safe
- Point of Sale registers, display screens and printers

Front of the House

- Door handles, push plates, thresholds and hand rails
- Grocery tables and chairs (when applicable)
- Dining tables and chairs (when applicable)
- Trash receptacle touch points
- Highchairs (when applicable)
- Front or service counters
- Drink and condiment dispensers (when applicable)
- Display cases
- Self-service areas (when applicable)
- Point of Sale registers, display screens and printers
- Trays
- Kiosks (if applicable)

Restrooms

- Door handles
- Sink facets and toilet handles
- Handle to towel dispensers
- Push plates to soap dispensers
- Baby changing stations (if applicable)

Curbside Pickup and Delivery

- Pens or other writing utensils
- Clipboards
- Electronic signature pads and mobile devices
- Door handles
- Touch surfaces inside delivery vehicles (including door handles)

REMEMBER!

As soon as you finish a cleaning activity

WASH YOUR HANDS!



FOOD SAFETY

DO YOUR PART

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DAILY RESTROOM CLEANING CHECKLIST

When **cleaning** and **sanitizing** restrooms, follow all directions provided by the manufacturer when determining concentration levels and how to apply chemicals. Follow all suggested **Personal Protective Equipment (PPE)** guidelines provided by the manufacturer.

Cleaning Activity	Date / Time / Staff Initials								
Cleaned and sanitized all toilets (including seats and flush handles).									
Cleaned and sanitized all sink counters (including sink faucet handles).									
Cleaned and sanitized all paper towel dispensing and electric hand drying equipment. Refilled paper towel dispensers when necessary.									
Cleaned and sanitized all push handles to soap dispensers. Refilled soap dispensers when necessary.									
Cleaned and sanitized all handles and/or plates to restroom and stall doors (entrance and exit).									
Cleaned restroom floors (sweep and mop).									
Emptied all trash receptacles (when applicable).									

REMEMBER!

As soon as you finish a cleaning activity

WASH YOUR HANDS!



southcarolina
STR  **NG**

GUIDELINES FOR REOPENING OUR HOSPITALITY INDUSTRY





South Carolina – Opening Restaurants Phase Two Recommendations

Building on Phase One, these guidelines detailed in this plan are driven by three major considerations: safety, gradual and phasing in. We respectfully submit the balanced and strategic approach using best practices is the optimal approach for the state – our fellow citizens and our guests.

We suggest that restaurants may operate for dine-in service up to 50% of the certificate of occupancy issued by the per fire marshal. Restaurants may continue to offer outdoor dining, takeout, curbside service, and delivery service.

During the Phase Two of restaurants reopening in South Carolina, it is suggested that the following steps are adhered to until the data demonstrates these requirements can be relaxed along with recommendations from CDC/FDA/DHEC and accelerateSC before moving on to subsequent phases. Phase Three should experience an increase in customer counts in restaurants, and Phase Four could mean decreasing social distancing in restaurants, but this won't be clear until it is demonstrated that Phase Two can be done successfully.

Prior to reopening, it is critical that every restaurant intending to reopen evaluate their inventory, review their food safety certification and procedures to ensure they can open in compliance with SC Food Safety regulations, and do a deep re-clean and sanitize the entire restaurant facility using the CDC-recommended guidelines during COVID-19.

South Carolina is committed to following the protocols established by Governor McMaster regarding safe social distancing and this heightened awareness of public safety. South Carolina's restaurant industry is waiting for the return of its guests and, in the meantime, we are preparing for the reopening by suggesting doing the following things to **welcome customers**:

- Post a sign on the door to your restaurant that no one with a fever or persistent cough is to be permitted in the restaurant.
- Provide signage at each public entrance to inform all employees and customers that they should:
 - Not allowed to enter if they feel generally unwell
 - Maintain a minimum of 6-foot distance
 - Sneeze or cough into a cloth or tissue
 - Not shake hands or engage in any unnecessary physical contact
- Post a sign on receiving door that no suppliers or vendors should enter if they have a fever or persistent cough.

Furthermore, we are recommending the following “best practices” for reassuring your customers of your commitment to their safety while dining:

- Post in a publicly prominent place in your facility and on your website your commitment to:
 - Food safety
 - Staff safety training
 - Steps that you are taking to go above and beyond in providing safe food and a safe, enjoyable dining experience
 - Customer safety
 - Customer responsibility

- Create, execute and post publicly a full scale ‘ready for dine-in’ cleaning and sanitizing protocol in preparation for welcoming customers.

We recommend the following steps be followed in order to safely open back up and build the trust of our customers in this unique and trying time in our history:

Training:

- Continue and enhance employee safety training, highly emphasizing proper hand washing and hygiene etiquette.
- Encourage restaurants to bring in staff at least one week prior to opening for the purpose of training, cleaning, building inventory, etc.
- All restaurants are required to meet the minimum education and training standards outlined in DHEC Regulation 61-25. At least one employee with the authority to direct and control food preparation and service shall be a food protection manager who has been certified by an accredited program. Only Conference for Food Protection ANSI-certified Food Protection Manager courses meet the requirements of 2-102.20
- All restaurants are encouraged to have their employees complete the DHEC-approved Food Handler training and all managers earn their Conference for Food Protection ANSI-certified Food Protection Manager certification.
- For those operations with carry out and delivery service, have employees take the Free ServSafe COVID-19 training for carryout and delivery service.

Restaurant Dining Room Focus:

- Create a plan and checklist of all back of house and front of house surfaces the staff and customers will come in contact with.
- Select one person per shift to be in charge of safety and sanitation during the shift, observing and ensuring that hand washing is done appropriately, and sanitation of dining room areas, restrooms, lobbies and door areas is done regularly and consistently (minimum of hourly).
- Restaurants already have sanitization regulations that need to continue to be adhered to based on regulation 61-25, Retail Food Establishments.
- Provide hand sanitizers at all entry doors, touchless is preferred if availability permits. At your main entrance, provide a cleaning station with alcohol-based hand sanitizer, tissues, and a trash can for visitors.
- Table condiments, such as salt, pepper, ketchup, etc. should be removed from the table and provided upon request. Consider using portion control products when appropriate.
- Use sanitizing solutions to clean tables, chairs, and check presenters after each seating. Clean and sanitize salt and pepper fixtures or use single use condiments. Use paper menus if possible or sanitize menus after each use.
- Sanitize all doorknobs and other frequently touched surfaces as much as possible between newly arriving parties with approved sanitizing solution.
- Cleaning supplies should be single use (paper towels, disposable mop heads) or laundered between uses (dish towels, mop heads).
- Space tables both indoor and outdoor at least six to eight feet apart depending on chair placement to keep diners at least 6' apart from other tables. If not possible, seat tables in rotation, or block seats. Reduce seating in dining rooms to the appropriate level based on square footage and layout of the dining room. Occupancy may not exceed 50% during Phase Two.
- No more than eight customers at a table during Phase One of the reopening of our restaurants.
- Manual or digital reservation system would be helpful to be more efficient with table seating. Have diners wait for tables in cars or outdoors using social distancing regulations rather than congregating in your dining room. Text them when their table is available.
- If there is any waiting outside the restaurant or at the counter, tape or markings should be used to monitor six feet physical distance.
- If not already standard operating procedures, have sanitization check lists for restrooms and other public areas.

- Set up guidelines for server stations so they are not congregating together. Depending on the size of the restaurant, consider having a station for each server.
- During routine business hours, frequently and thoroughly clean and disinfect all frequently touched objects within the dining and customer areas (doorknobs, cabinet handles, handrails, light switches, kitchen counters, dining room tables).
- Deep clean and disinfect the entire facility during non-operational hours at least five times per week.
- Only use kiosks or touch screens if they can be sanitized between uses, encourage touchless payment operations like credit cards with no signature required.
- Do not place utensils on table until patron is seated and, if possible, use disposable single-use utensils.
- In self-service seating restaurants, signage should be placed on tables/booths which are not to be occupied so that proper social distancing can be maintained.
- We recommend to remove bar stools or maintain a 6' distance between each party to allow people to order drinks at the bar and sit using appropriate social distancing.
- Do not allow groups of people to order drinks and stand around to consume. Customers should be seated to ensure proper distancing and the safety of all guests.

Food Safety Focus:

- Place settings, utensils, menus, and condiments will either be single-use or will be cleaned and disinfected after every use.
- Continue to clean and sanitize food preparation surfaces in the kitchen and other food storage areas at the frequency required by R. 61-25.
- Buffets and self-service stations: Have staff dispense food from buffets (cafeteria-style) or discontinue these services to prevent customer reuse of service utensils and potential physical contamination.
- Have sanitizer or another disinfectant readily available to all guests and employees.
- Thoroughly disinfect every table, chair/booth, utensil, glass, and surface the guest has contacted.
- Staff should wear disposable gloves when cleaning and disinfecting surfaces. Gloves should be discarded after cleaning and disinfecting is completed. Ensure that staff properly wash their hands immediately after gloves are removed.

Employee Safety Focus:

- Each employee will pass a health check or health survey prior to each shift.
- Heightened hygienic practices including peer observation and supervisor oversight to ensure staff are washing hands frequently and correctly, gloves may be used and must be changed properly, and that staff avoid touching their eyes, nose or mouth.
- It is recommended to have physical barriers such as Plexiglas between employees and customers when possible for counter service ordering, food pick up areas and host stands.
- Use technology solutions where possible to reduce person-to-person interaction, mobile and menu tablets, test on arrival for seating and contactless payment options.
- Each staff member will have his/her temperature taken before their shift and there will be ongoing interaction with staff on their health status and the health of anyone with whom they may be in close contact (family members, roommates, etc.).
- Immediately exclude any staff members indicating symptoms or that have been diagnosed with COVID-19 or have been in contact with someone diagnosed COVID-19.
- Ensure staff do NOT share cups and eating utensils with others.
- All employees handling food should wear gloves during Phase One. This is not just for the safety of our guests, but also for their psychological sense of safety.
- Employees should be allowed to wear gloves and masks if they so desire, even in front-of-the-house positions and in the restaurant environments when a six-foot social distancing area in the kitchen and front counter area would be difficult to maintain.

Customer Safety Focus:

- Discontinue services that allow customers to fill or refill their own beverage cups such as coffee cups or growlers.
- Plan ahead of time for a circumstance in which you'll need to expedite a guest's exit from your restaurant.
- Be prepared to put guests in touch with medical resources.

The following sections are requested to promote the revitalization of the restaurant industry through education, marketing and government relief programs.

Customer Responsibilities:

- If you have been exposed to COVID-19 or have symptoms of COVID-19 including fever, cough, or shortness of breath, please help us keep everyone safe by using our contactless medical health delivery systems.
- If you have underlying health conditions that make you a more vulnerable patron, please use our contactless medical health delivery systems.

Marketing and Promotion:

- Promote to the local community that employees are well-versed in the importance of personal health and hygiene and that they understand the critical importance of cleanliness and sanitation of the establishment.
- Support SCPRT's launching an extensive ad campaign within a reasonable drive market radius.
- Encourage the establishment of localized hospitality industry employment websites

We also recommend the following actions by the government at local, state and federal levels in order to help promote the reopening of the restaurants and thereby one of the economic engines of our state and country.

Government:

- The state should consider indemnifying restaurant owners who follow the guidelines from lawsuits predicated on transmission of COVID-19 to guests or employees.
- Possibly provide restaurants with restart grants in the amount of 2x the gross receipts tax paid over the previous 12-month period (Feb 2019 - Feb 2020).
- Suspend Gross Receipts Tax.
- Pursue relief to businesses that demonstrate hardship regarding the payment of fees (including alcohol beverage control fees, permit fees, inspection fees and business license fees).
- Defer all non-essential regulatory changes
- Freeze unemployment insurance rates.
- Defer Insurance premiums for 90 days for general liability, worker's compensation and health insurance policies.
- Enact the Restaurant and Foodservice Industry Recovery Fund (RFIRF).
- Replenish funding and fix the structural issues of the Paycheck Protection Program (PPP).

- Create a “Healthy Restaurants” Tax Credit or Grant Program.
- Enact the “SNAP COVID-19 Anti-Hunger Restaurant Relief for You Act of 2020”.
- Increase funding for Economic Injury Disaster Loans (EIDLs).
- Allow restaurants to continue off-premise alcohol sales with food to go orders.



Frequently Asked Questions:

In response to Phase One Reopening Restaurants

Q: Am I required to open if I have outside seating?

A: No, the Governor's Executive Order allows you to open if you choose to open.

Q: Do my employees need to wear masks?

A: No, however it is highly recommended, and the public has an expectation that staff will be wearing them.

Q: Do all of my employees need to wear gloves?

A1: Employees handling ready to eat food are required to wear gloves.

A2: Servers/runners delivering food to tables and staff cleaning tables and other surfaces should wear gloves.

Note: Proper glove usage must be strictly followed. The public has an expectation that all staff will be wearing gloves.

Q: Can I have waitstaff serve guests or do we need to use counter service?

A: Yes, you can provide waitstaff service.

Q: Do I need to use disposable, or can I use china and glassware?

A: You are not limited to disposables, you may use china, flatware and glassware if you prefer. All reusable dishware must be washed, rinsed and sanitized according to DHEC R. 61-25.

Q: Am I required to use portion control (PC) condiments?

A: No, do not leave condiments on the table, provide upon request only. Be sure to clean and sanitize all reusable bottles and dispensers after each guest.

Q: Can I set up a tent outside my restaurant to serve meals?

A: Yes, provided you are in compliance with local ordinances.

Q: Can I sell alcohol?

A: Yes provided you are in compliance with [South Carolina Code of Laws Section 61-6-20](#)

Q: Can I have bar stools set up at my outside bar?

A: Yes, each party must be distanced at least 6' from the next.

Q: Does each person need to be 6' apart from each other?

A: No, each group/party (people dining together) can sit together at a table or at a bar. However no more than 8 people can be in the same group/party.

Q: Must each person in the group/party know each other?

A: Yes, a group/party refers to a family or friends knowingly and purposefully dining together.

Q: Can I have a buffet under a tent?

A: Yes: However, we recommend that you have staff dispense food from buffets (cafeteria-style) so that the customers do not handle the utensils. If the customers serve themselves, the buffet will have to be closely monitored and utensils changed out frequently. Also, social distancing must be maintained so you may need to have one table or group come to the buffet at a time.

Q: Can I set up a buffet or salad bar in my restaurant but have my customers eat outside on the patio?

A: No

Q: If I have a roof top restaurant/bar, can my guests enter the building to use the elevator/steps to get upstairs?

A: Yes, be sure not to allow guests to congregate inside and maintain social distancing standards in elevators and waiting lines

Q: Can I provide entertainment

A: Yes, be sure to maintain proper social distancing standard

Q: Who is responsible to managing social distancing?

A: Restaurant owners/managers have a responsibility to enforce social distancing not only inside of their establishments, but also in the lines outside.

Q: Can I set tents or open areas outside of the existing building footprint?

A: Yes. but subject to local ordinances and must be contiguous to the permitted/license premise.

Q: Can I serve beer/wine if I have an on-premise permit?

A: Yes, provided that there is a demarcation of the area it is being served.

Q: Can I provide a cocktail (mixed drink) an on-premise permit?

A: No, liquor cannot be served outside of the licensed premise

Q: Can I set up a buffet or self-serve beverage?

A: No, table service or pick-up counter service may only be provided.

Q: Can I provide restroom services inside my restaurant?

A: Yes, be sure to maintain a regular cleaning schedule.

Q: What are the responsibilities of providing social distancing when there is no table staff?

A: Owner/operator will still manage property as normal and ensure seating layouts and procedures are followed or otherwise cease service.

For additional information, please email the Association at info@scrla.org



South Carolina Restaurant and Lodging Association Provides Guidance to Customers during Restaurant Reopenings

As restaurants begin to open today, we genuinely ask those that choose to dine-out be courteous and understanding as we reopen our business to welcome you back. Restaurants face new challenges in light of the COVID-19 pandemic and have strict guidelines to follow to help us safely serve you, our guests. The safety and wellbeing of our staff and our guests will be top-of-mind as we charter these new waters. In order to do so, we need your help.

Please respect the restaurant reopening guidelines and protocols adopted by the State by:

- Self-screening before entering the restaurant for any signs of COVID-19 including but not limited to a fever, cough, shortness of breath, or known close contact with someone who has COVID-19.
- If you cannot enter the restaurant or are otherwise concerned about contracting COVID-19, please use our contactless delivery/pick up options.
- Seating in restaurants have been reduced, if possible, we strongly encourage you to make a reservation or call ahead to determine wait times.
- Following the social distancing and sanitary guidelines that have been put in place to protect you and our other customers and employees.
- Do not congregate in groups as you wait to enter the restaurant. Maintain at least 6' apart from others.
- Once inside everyone is required to have their own seat and each family/household/party will need to stay at least 6' apart from each other.
- Maximum table seating is 8 people, if you have more than that you will need to sit at more than one table, and each table will need to be at least 6' apart from each other.

These guidelines are to protect the safety of you, other guests and our staff.

For more information, please visit www.scrla.org/COVID_19.