Revised 25 June 2020

Frequently Asked Questions
COVID-19 Phase 3 Related Requirements for Food Establishments and Restaurants

- **How does the state-wide face covering requirement affect us?**
  There is little change from the county-issued face covering requirement from May. Employees and customers must still wear face coverings. Customers may remove them when seated and eating/drinking.

  More details about where and when face coverings are required are described in the [Secretary of Health’s Face Covering Order](https://www.co.thurston.wa.us/health), which goes into effect 26 June 2020.

- **What are the changes in how we operate between Phase 2 and 3?**
  The Governor’s Office is finalizing detailed guidance now; it is expected shortly and we will link to it when it comes out.

  Main changes:
  - Can use up to 75% of your seating capacity, **provided** you can still separate tables by six feet.
  - People can sit at bar-style seating, 25% capacity or at least six-foot distance.
  - Parties of up to 10 can now sit together
  - Buffets can be used (see following question for more information)

- **Can we have self-service salad bars and buffets (hot or cold)?**
  Yes. Following these guides:

  We believe food establishments can safely re-open self-service salad bars and buffets if they use the following to mitigate risk:
  - Proper physical distancing of customers, using signs, floor markings, or the like
  - Increased cleaning and disinfection of associated touchpoints
  - Staff monitor self-service salad bars and buffets to ensure these requirements are being followed
  - Self-serve bars are completely covered under a permanent barrier, such as a sneeze guard.
  - Availability of antimicrobial hand gel before and after using the bar (reducing the potential of spread through using shared utensils)

Other Types of Self-service
- Fountain drink stations, where the cups, lids, and straws are kept behind counters and provided by food employees
- Bulk, unpackaged foods such as donuts, dry rice, dry beans - can be self-scooped with a utensil that is changed or disinfected after use or every four hours with hand gel available for customer use

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- I am just reopening my dine-in seating. What do I need to do?
  Follow the Phase 2 guidance listed on our [webpage](http://www.co.thurston.wa.us/health). There is guidance for your facility, employee safety and screening, and sanitizing, among other topics.