

Exhibit C - Medium Risk Activities (Updated May 21, 2020)

Medium Risk businesses, organizations, gatherings and activities are those that, by their nature, cannot readily implement physical distancing methods (spatial separation or use of barriers) due to the need for closer, prolonged contact between individuals to provide or receive services or to perform the activity. Since physical distancing cannot be readily implemented or maintained while providing service or performing the activity, the use of personal protective equipment (PPE), such as face coverings, is specified in the attachments hereto as mitigation for the lack of physical distancing methods.

Only those Medium Risk businesses, organizations, gatherings and activities listed below may operate as of the effective date(s) provided below if they meet the requirements of this Order and those contained within the appendices of Exhibit C.

Effective at 6:00 a.m. on May 22, 2020:

- **Dine-in Restaurants** operation may open to the public if operated in accordance with this Order and Appendix C-1.

Appendix C-1: Requirements for Dine-In Restaurants:

a. Determine the current operation status your restaurant.

1. If your restaurant has been completely closed since March 19, 2020 as a result of shelter-at-home orders issued by the State and/or County, and you are completely re-opening the entire facility, then complete sections b and c below.
2. If only the dining room portion of your restaurant has been closed and your kitchen has been operating to provide food service via curbside, pick-up, or delivery and you only need to re-open the dining room, then complete section c below.

b. Reopening a Restaurant that was previously fully closed as a result of shelter-at-home orders (since March 19, 2020).

Orders issued by the State of California (Executive Order N-3320) and the Solano County Public Health Officer on March 19, 2020 required all residents to stay at home except for work in critical infrastructure sectors or otherwise to facilitate authorized necessary activities. As a result of these orders, restaurants could no longer offer dine-in services to their customers. If a food facility had closed completely as a result of these Orders to address the COVID-19 pandemic and is now reopening, then prior to opening the operator will ensure the following:

1. All equipment, plumbing, and ventilation systems are operational.
2. All food stored on-site during closure has been maintained at proper temperatures and is not contaminated (if in doubt, food shall be discarded).
3. All food passed listed expiration dates on packaging shall be discarded.
4. Any insect or rodent infestation is abated.
5. The facility is thoroughly cleaned.
6. Staff are up to date on food handler training or certification.

Once this is complete, proceed to *c. Criteria for all Restaurants* below.

c. Criteria for all Restaurants to Re-open Dine-In services to customers

1. If not previously performed, clean and sanitize dining room area and all other areas that have not been in use while restaurant was operating.
2. Review the guidance provided in the State of California "[COVID-19 Industry Guidance: Dine-In Restaurants](https://covid19.ca.gov/pdf/guidance-dine-in-restaurants.pdf)" found at <https://covid19.ca.gov/pdf/guidance-dine-in-restaurants.pdf>. Implement the guidance criteria applicable to the specific restaurant operation. This includes employee training, employee health monitoring, use physical separation methods or barriers, use of personal protective equipment (PPE) such as face masks in customer areas or where employees cannot maintain six feet from one another, increased cleaning and sanitation, and other applicable guidance criteria.
3. Print out the "[Cal/OSHA COVID-19 General Checklist for Dine-in Restaurants](https://covid19.ca.gov/pdf/checklist-dine-in-restaurants.pdf)" (General Checklist) found at <https://covid19.ca.gov/pdf/checklist-dine-in-restaurants.pdf> and check the applicable boxes for the guidance criteria being implemented at your restaurant. Attach the completed General Checklist to the cover sheet in Attachment C-1A. This will be your restaurant's written plan for social distancing (Written Plan).
4. Designate a COVID-19 supervisor to ensure the implementation of the restaurant's Written Plan. The designated COVID-19 supervisor shall be present on-site at all times the restaurant is open. The COVID-19 supervisor can be an on-site worker who is designated to carry this role. More than one COVID-19 supervisor may be designated to account for multiple shifts.
5. Post the COVID-19 related signage visible to employees and guests:

- i. Post at or near each entrance door in a manner that is readily visible to the public and employees the following signs:
 1. A sign stating that the restaurant has a Written Plan available for review and stating the name and phone number of a person at the restaurant who can be contacted regarding details of the Written Plan. A sample [Written Plan entrance sign](#) can be found on the County's website at <http://www.solanocounty.com/civicax/filebank/blobdload.aspx?blobid=32285>.
 2. A sign stating to stay home if you have a cough, fever or feel unwell; maintain a minimum six-foot distance from one another; sneeze and cough into a cloth or tissue or, if not available, into one's elbow; wear face covering in public; and avoid physical contact. A sample [Help Our Community Stay Healthy sign](#) can be found on the County's website at <http://www.solanocounty.com/civicax/filebank/blobdload.aspx?blobid=32286>.
 - ii. Post, in areas visible to workers and public at various locations within the restaurant, signs providing general guidance on practices to help reduce the risk of spreading COVID-19, including not touching face; washing hands with soap and water for at least 20 seconds; cleaning and disinfecting frequently touched objects; covering the mouth and nose when coughing or sneezing as well as other hygienic recommendations by the CDC. A sample [Stop the Spread of Germs sign](#) can be found on the County's website at <http://www.solanocounty.com/civicax/filebank/blobdload.aspx?blobid=32283>.
6. Provide a copy of the Plan to all employees and have the plan available to the public upon request for their review.
 7. The dine-in portion of the restaurant may re-open once all criteria in this section are completed.

ATTACHMENT C-1A

**Solano County
Written Plan for Social Distancing (Written Plan)
for Dine-In Restaurants**

Business name:

Facility Address:

Number of customers allowed into restaurant at one time:

California Guidance for Dine-In Restaurants:

This Written Plan meets guidance from California's [COVID-19 Industry Guidance: Dine-In Restaurants](#) applicable to the type of food service activity provided by this facility. The [Cal/OSHA COVID-19 General Checklist for Dine-in Restaurants](#) (State Checklist) showing the applicable protections from the industry guidance being implemented at this restaurant is attached.

Signage and Availability of Written Plan:

Signs are posted at or near the entrance doors readily visible to employees and the public that a [Written Plan](#) is available upon request and providing [general precautions](#) to prevent the spread of COVID-19 to be consider before or upon entering the facility.

Signs are posted throughout the facility in a manner readily visible to workers and customers reminding them of the [general practices](#) to help reduce the risk of spreading COVID-19.

A copy of the Written Plan is readily available to the public upon request.

Measures to Ensure Compliance to Protocol:

A COVID-19 Supervisor, who can be an on-site employee, is designated for all periods the business is operating to ensure compliance with this protocol.

A copy of this Written Plan has been provided to all employees and all employees have received training on the plan.

* Any additional measures not included here or in the State Checklist should be listed on separate pages and attached to this document.

You may contact the following person with any questions or comments about this protocol:

Name:

Phone number:

Attach a completed copy of the [Cal/OSHA COVID-19 General Checklist for Dine-in Restaurants](#).