A. Every food service worker who is eligible should be vaccinated for COVID-19.
B. Any food service worker who is not fully vaccinated and interacts with the public should be required to wear a face covering.
C. Prior to working, screen each food service worker for the following symptoms:
   - One of the following: fever of 100.4 or greater, new onset of dry cough, onset of shortness of breath or difficulty breathing, new onset of loss of taste or smell; or
   - Two of the following: chills longer than two hours, congestion and/or runny nose, muscle pain, headache, sore throat, nausea, diarrhea, or vomiting.

Immediately exclude any food service worker who has new onset of any of these symptoms or combination of symptoms as noted above. Monitor employees for symptoms throughout the day and exclude accordingly.

D. If allowing customer self-service from buffets and salad bars, make hand sanitizer available to patrons and ensure serving utensils are changed out every thirty (30) minutes.
E. Create a response plan for any instance of an employee with a suspected or confirmed case of COVID-19.
F. Whenever possible, practice physical distancing between staff. Redesign workflow, designate tasks and workstations to specific employees or contact pods to minimize commingling and maximize physical distancing.
G. Enhance employee safety training, emphasizing proper handwashing and hygiene etiquette.
H. Have hand sanitizer and sanitizing products readily available for employees and customers.
I. Implement touchless payment options when possible.
J. Disinfect all high touch surfaces at least every four (4) hours.