Are there any regulations pertaining to using standard plate ware and silverware as opposed to using disposables? No, there is not.

What is the guidance on self-service beverage bars for fast food restaurants? Self-service beverage bars and salad bars are permitted under green.

Are there any policies regarding the physical handling of ids? I spoke with PLCE and they have not offered any guidelines on handling ID’s. From a health perspective I would have employees wear gloves and schedule handwashing breaks frequently. If you have a scanner you could have patron hold their ID’s up for observation and have them self scan them with wiping down the machine in between patrons use.

Are plastic face shields approved for staff to wear in place of a mask? Yes.

Where can one obtain plastic face shields? Offered by participants included Sam’s Club had face shields as of 5/27, four (4) for $5 at Sam’s Club. Also, Actuated Medical has face shields. They came very fast. Local company: http://actuatedmedical.com/ Actuated Medical face shields are also able to be sanitized and reused (no foam)

Any mention of live music in an establishment as long as the regulations are observed? Live music is permitted as long as the other guidelines are followed. 50 % occupancy or capacity with tables placed so that patrons are six feet away from each other in all directions. No standing at bars, and dance floors closed to patrons.

What is a “large table”? No more than 10 persons at a single table unless they all are from the same family living in the same household is encouraged but not required.

When does Green phase go into effect? Can our Café open for customers at 8:00am Friday morning? Green phase takes effect at 12:01 a.m. on Friday, May 29, 2020

We have 4 tables for outside seating, but we do not have a fence around the patio...Are we allowed to keep the tables outside? Yes, outdoor dining is encouraged as long as the tables are spaced so as patrons are six feet apart when seated. For those that have a small seating area out front of their business this will be allowed. Keep in
mind that the pedestrians should not be lingering at the tables on the sidewalk. If you have a line of persons waiting to enter your property keep in mind their distance from the patrons seated on patios to allow for social distancing.

**Ventilation in the dining room is required, what does it mean?**
The FDA requires ventilation systems and air ducts in the facility...

**Do bar patrons have to remain 6 feet from the bartender at all times?** Much like servers at tables, generally bartenders should be 6-feet away from patrons but would likely be closer than 6-feet for short periods of time to serve the patron. Do not seat patrons adjacent to the bartenders register/kiosk to maintain a six foot barrier.

**Customers with asthma and other medical conditions are still allowed entrance without mask?** Yes, that is correct.

**Can you have physical barriers (curtains, plexiglass, temporary walls) separating tables as an alternative to 6-foot distancing or is that just for patrons at the bar?** Yes, in the case of built in booths you can place a plexiglass barrier at the top of the booth to separate it from the next party. Keep in mind that you may only seat patrons at 50 % capacity of your fire code allowance, this number includes employees on shift.

**Just to clarify, masks are still required in closed kitchens?** Yes, that is correct. Masks are to protect employees from spreading the virus when they may be asymtomatic.

**Are we allowed to refill customer containers (growlers) if we sanitize them in our commercial grade dishwasher prior to filling?** Yes growlers can be refilled once properly washed and sanitized.

**What about plastic shields attached to visor?** Visor shields are permitted in lieu of a mask

**Are we required to shut down for a certain period of the day to clean or sanitize the establishment?** No but you should have enough staff on hand to effectively clean and sanitize accordingly to the regulations. Modify hours of business if there is not enough time to clean and restock.
We are to continue monitoring temperatures, correct? Businesses are not required to monitor or take temperatures of employees unless the business experiences a COVID-19 positive case at the establishment. However it is suggested to have employees take temperatures before coming to work or once arriving at work.

Do we have to keep a log? Rob Schmidt indicated logs shall not be kept because of HIPPA.

Is there any requirement to have plexiglass barriers anywhere in the establishment? Installation of shields or barriers should be placed at check out areas and registers to physically separate cashiers and customers, or take other measures to maintain a six foot social distance between customers and staff.

Once the line goes out of the building is the business required to keep people distanced outside? Yes, the business is required to maintain social distancing in lines waiting to access their business.

So, to make sure I understand... restaurant table layout and pathways need to be such that no one ever comes within 6 feet of each other? Table layout, including where the chairs would extend when a customer is seated, must be at least 6 feet apart. Tables must also be 6 feet from any other occupied location such as a host(ess) station, etc. It is recognized persons (patrons, employees) will likely walk by the occupied chairs and will come closer than 6 feet of the seated patrons. This should only be to walk by and not for persons to stand next to seated patrons for lingering for conversation.

For example, someone going to the restroom cannot come closer than 6 to someone sitting at a table even if they are walking past, not lingering? No, this would be acceptable but as is indicated, not lingering or stopping to talk.

A “large table” restriction was mentioned....what is that? No more than 10 persons at a single table unless they all are from the same family living in the same household.

When calling Gov. Wolf’s office, they say there is no phase after green phase, and this is the "new normal." Do you have insight? No, we do not at this time.

Do I need to rope the outside dining if a barrier is not currently there to help maintain 6 feet? It is not required per this guidance but must maintain the required 6-feet.

We sell some local vendor non-food items. allowed? Yes you are permitted to sell retail goods.
Are Pool Tables/Air Hockey/ Foos Ball permitted to be used in a Bar or Pool Hall? These will be permitted to be used by patrons if all of the following regulations are followed.

- Equipment is not available to the public.
- Customers must sign out equipment.
- Use of Every other table to maintain a six foot barrier in between patrons.
- Staff must clean and sanitize the Equipment and Tables in between use from different parties of patrons.
- Video Arcade games are to be turned off, because it is not reasonable that staff will clean and sanitize these in between patron use.

Bowling would be considered an interactive game we have to close, or families/groups can be spaced by 6 feet? Bowling Alleys are permitted to open at 50% and follow the worker and building safety requirements outlined in the Secretary of Health’s Order.

Can I close rest rooms to the public in green phase if I do not have dine-in service but have only take-out service at the site? If the business allows the public to enter the establishment, restrooms must be open and available. If you offer curbside and the public cannot enter, restrooms may remain closed.

Is there anyone available to stop and make sure we are all in compliance of distancing with our tables? layout and spacing is different everywhere and will have to get creative in spacing in cases. The Borough does not have a large staff so we have limited ability to do this but if this service was provided, it would be considered an inspection and an inspection fee would be assessed.

For ventilation, we do have clean and functioning air conducts, are we required to open the two doors we have all the time? If your kitchen is sealed off from the dining room you may open your doors for increased air flow.

How will all these rules be enforced...fines, penalties? enforcement from complaints or inspections and visit Some? Primarily the Borough, with a limited staff of 3 food facility inspectors, will be doing enforcement at the 450-500 licensed food facilities under our jurisdiction on a complaint-basis. It is expected our community, including food facility businesses, will continue to work hard to follow the required and recommended COVID-19 mitigation practices. If we have reason to believe these practices are not being followed, we will increase our focus on those businesses.
Officially, the Borough’s Food Facility inspectors can enforce the requirements through the PA Food Code, the local law enforcement can enforce the requirements through the Governor’s Order, and PA Liquor Control could also have enforcement jurisdiction of the requirements for those businesses that have a liquor license.

84 participants in this zoom. 500 food establishment. I have little faith in many others, why is enforcement reactive instead of proactive inspection?  See answer above

Suggestions for more regular inspections included: volunteer “inspectors” in community service? don’t need fine tooth comb.... just more eyes

Due to limited capacity, if a line forms outside the business, on the sidewalk, is the business responsible for social distancing not on their property? Yes

Can we touch on plexiglass barriers at registers again at bars and restaurants? Are they required? If a six foot barrier is not present then plexiglass barriers are needed to protect the staff member at the register.

Any suggestions as to how to encourage guests to move along and not linger at the table after they have finished eating? No suggestions on how to run your business.

Since we have parking garages... Can every business that has to offer curbside as an option get a designated spot for customers. People are trying to get by, all eating and retail establishments pick locations and agree to rent based on business, now that things have drastically changed we have to look at other ways to help businesses continue to operate and still bring in some sort of profit. most of our spaces are very small and even in green we will not be able to have many customers inside. Leann Jeffries provided a brief comment about this question or comment.

If PSU comes back on-line, will they help us with auxiliary police services? Uniformed students used to walk beats downtown, more eyes.. no action or police powers. Rob Schmidt provided a response to this question.

Are servers required to wear gloves? Food Handlers are only required to wear gloves when handling ready to eat food that will not be cooked after preparing.

Are gloves required for bar tenders? Bartender’s are not required to wear gloves.

Further questions or clarification can be sent to:
healthdept@statecollegepa.us
(814) 234-7191