Montanans have succeeded in limiting the spread and impacts of COVID-19 by working together and following guidance that has been provided. This has presented an opportunity to move to Phase 2 of the Reopening the Big Sky strategy. A directive issued by the governor on May 19 specifically allows for expansion of business at restaurants, bars, breweries, distilleries and casinos, with reduced capacity and strict physical distancing protocols in place. Please note the following requirements for Phase Two beginning Monday, June 1, 2020:

1. Assess the health of all employees at the beginning of each shift. Anyone with symptoms of COVID-19 must be sent home. These include cough, difficulty breathing, fever, repeated shaking with chills, chills, body aches, headache, sore throat and new loss of taste or smell.

2. Encourage customers to stay home if they're sick and to leave if they start having symptoms of COVID-19.

3. Strongly encourage or require all staff to use cloth face masks, and encourage masks for customers.

4. Close common areas where personnel are likely to congregate and interact, or enforce strict social distancing protocols.

5. Beginning Friday, June 5, 2020, establishment closure time is extended from 11:30 PM to 12:30 AM.

6. Bar Seating can begin Friday June 5, 2020. In order to open seating at a bar, the following social distancing and sanitation protocols must be followed, unless, an equally protective measure utilizing spacing, or physical barriers, has been proposed in place of a listed requirement and has been approved by Lewis & Clark Public Health.
   a. No bar seating within 6 feet of a well or taps, an area where drinks are passed to servers, ice machines, or other areas used to prepare or serve food or beverages;
   b. Bar stools must be spaced 6 feet apart;
   c. Groups of 6 or less requesting to be seated together are allowed if a staff member groups seats together and then re-space to 6 feet once the group leaves;
   d. All patrons must be seated to prevent standing and mingling at the bar or elsewhere.
   e. If 6 feet cannot be maintained between patrons and servers/staff using well areas or taps, a physical barrier or closing wells may be used to protect servers/staff;
i. The barrier must be at least 36 inches high and offer enough protection to prevent employee exposure to droplets from anyone seated within 6 feet of either side of the serving area;

ii. Wells taken out of use must be marked with sign to remind staff.

f. There may be a designated area at the bar, away from other customers, wells, taps, prep-stations where patrons may place and receive orders.

i. Maintain six feet of social distancing between patrons of separate parties and only one customer may use this space at a time. Patrons may grab their drink or order and then return to their seats.

g. Eliminate community items such as peanuts. Only serve food in individual servings.

7. **Poker Rooms** are allowed beginning **Friday, June 5, 2020**.

   a. Require everyone to sanitize their hands upon entering or reentering the card room.
   
   b. Limit the number of available seats to six players in order to create some spacing between them.
   
   c. Players will verbalize all bets and the dealer will physically handle all chip transactions.
   
   d. All poker staff will wear masks.
   
   e. Poker staff will sanitize and or wash hands in between each cash transaction.
   
   f. Poker staff will sanitize tables, chairs, chips and cards with disinfectant products every day. They will use steam for the fabric on the chairs and the vinyl covering on the tables.

8. **Social Distancing**:

   a. In establishments where customers wait in a line, provide a way to keep customers who did not arrive together at least 6 feet apart.
   
   b. Close waiting areas where adequate physical distancing cannot be maintained. Encourage customers to call for a reservation or an appointment, or use an online waiting-list application.
   
   c. **Limit capacity to 75%** of normal operating capacity (based on fire code) to allow for adequate group spacing. It is the owner/operator's responsibility to manage occupancy.
   
   d. **Allow no more than 10 people at a table**.
   
   e. Provide 6 feet of physical distance between groups, tables, and/or gaming machines by:
      
      i. Increasing spacing between tables or gaming machines, removing tables, or marking tables or machines as closed;
      
      ii. Providing for a physical barrier between tables; or
      
      iii. Providing back-to-back booth seating or placement of gaming machines which is considered adequate separation.

9. **Cleaning Requirements**:

   a. Clean menus between customers.
   
   b. Clean all surfaces accessible to customers between customers, including tables, chairs, booths, highchairs, and gaming machines.
c. Remove tabletop items, including condiments, menus, napkins, and décor, unless you can clean them adequately between customers.
d. At quick-service restaurants, clean surfaces as described above between customers or keep the dining room closed.
e. Disinfect barstools and counter space between patrons;
f. Do not reuse drink coasters unless they can be disinfected between patrons;
g. Do not refill glasses, new glass is needed for each order;
h. Do not use shake-a-day unless dice and cup can be disinfected in-between patrons.

10. **Other Restrictions:**
   a. Clean growlers and other refillable or reusable containers before refilling.
   b. Close self-service buffets.
   c. Do not provide drink refills unless you provide a clean glass.
   d. Eliminate self-service condiments.
   e. Keep self-service cups, straws, and lids behind a counter and hand to customers.

Lewis and Clark Public Health has the following **additional guidance** to help protect staff and customers from disease.

1. **Develop or amend your written plan** to manage Phase Two operations. Be sure to address any issues unique to your operations and location.

2. **Encourage or require the use of cloth face masks** that fully cover the mouth and nose.
   a. A cloth face covering will help contain any respiratory droplets from the wearer and protect other people. You could spread COVID-19 to others even if you do not feel sick.
   b. The cloth face cover is not a substitute for social distancing and good personal hygiene.
   c. You can make cloth face coverings at home or purchase them. If you want to make your own face mask, links to reliable sources for patterns can be found on our web page.  [www.lccountymt.gov/covid-19](http://www.lccountymt.gov/covid-19)

3. **Support respiratory etiquette and hand hygiene** for employees, customers, and worksite visitors:
   a. Provide tissues and no-touch disposal receptacles throughout the facility.
   b. Provide hand-washing facilities with soap and water and single-use towels. If soap and water are not readily available, provide an alcohol-based hand sanitizer with at least 60% alcohol.
   c. Place hand sanitizers in several locations to encourage hand hygiene.

4. **Implement engineering controls** as appropriate for your business (those things that do not require action by the employee). These might include:
   a. Installing physical barriers, such as clear-plastic sneeze guards.
   b. Installing high-efficiency air filters.
c. Increasing ventilation rates in the work environment.

d. Installing a drive-through window for customer service. Please remember to submit plans to the building authority prior to construction.

5. **Routinely clean** all surfaces touched by customers, as well as frequently touched surfaces, such as doorknobs, handrails, and light switches. A list of sanitizers effective for COVID-19 is located on the EPA website: [https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2](https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2). Be sure to strictly follow specified contact times and mix rates.

6. **Food contact surfaces** must be sanitized with approved sanitizers at the concentrations required in the food code.

7. Post signs to remind customers to stay home if they have any signs of illness. Posters are available at [CDC.gov](https://www.cdc.gov).

If you have questions or need technical assistance, please call Lewis and Clark Public Health at 457-8900. Thank you for protecting our community from COVID-19.

**If you suspect Coronavirus, contact your medical provider.**

For a link to this document and other local information: [www.lccountymt.gov/covid-19](http://www.lccountymt.gov/covid-19)