By: Governor Mike Dunleavy
Commissioner Adam Crum, Alaska Department of Health and Social Services
Dr. Anne Zink, Chief Medical Officer, State of Alaska

I. Applicability: This Attachment applies to establishments that serve alcohol, including standalone bars and bars located within restaurants, hotels, resorts, and breweries (collectively “Bars”).

II. Bars may resume operations if they meet all of the following requirements:

a. General:
   i. Maintain social distancing protocols.
   ii. Continue to follow all regulatory and legal standards required to operate.
   iii. Develop protocols in the bar’s COVID-19 Mitigation Plan to minimize direct contact between employees and customers/groups, and increase physical distancing.

b. Capacity:
   i. Indoors
      1. Groups limited to household members only.
      2. Limit maximum indoor capacity to 25 percent of maximum building occupancy, as required by law.
      3. Tables must be at least ten feet apart.
      4. Non-household patrons seated at the bar should be seated at least six feet apart from other patrons.
   ii. Outdoors
      1. Groups limited to household members only.
      2. No more than 20 tables.
      3. Tables must be at least ten feet apart.

c. Operations
   i. Walk-ins are permitted if a log is kept that has sufficient information to be able to contact a patron should the need arise.
   ii. It is strongly suggested that cloth face coverings be worn by all employees interacting with the public.
   iii. Entryway signage must state that any customer who has symptoms of COVID-19 cannot enter the premises.

For the latest information on COVID-19, visit coronavirus.alaska.gov
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iv. Bar must establish a COVID-19 Mitigation Plan addressing practices and protocols to protect staff and the public and maintain a hard copy of the written plan including safety, sanitization, and physical distancing protocols (specific to COVID-19) on the business premises.

v. Bar staff must fully sanitize applicable bar, tables, and seating after each patron or group.

vi. Bar Staff must use new drink coasters between each beverage.

vii. Bars must sanitize or provide disposable menus if menus are provided.

viii. Bars should use disposableware when available.

ix. Bars must provide for hourly touch-point sanitization (including at all workstations, equipment, screens, doorknobs, restrooms).

x. If food services are offered, Mandate 016 - Attachment F must be followed. Additionally, no communal food is allowed among non-household members.

d. Hygiene:
   i. Employer must provide hand washing capability or hand sanitizer for staff and patrons.
   ii. Bar must ensure frequent hand washing by employees, and an adequate supply of soap and/or hand sanitizer, disinfectant, and paper towels must be available.

e. Staffing:
   i. Bar must provide training for employees regarding these requirements and its COVID-19 Mitigation Plan.
   ii. Bars must conduct pre-shift staff screening and maintain a staff-screening log.
   iii. No employee displaying symptoms of COVID-19 will provide services to customers. Symptomatic or ill employees may not report to work.
   iv. No employee may work within 72 hours of exhibiting a fever.
   v. Employer must establish a plan for employees getting ill and a return-to-work plan following CDC guidance, which can be found online at: https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html.

f. Cleaning and Disinfecting:
   i. Cleaning and disinfecting must be conducted in compliance with CDC protocols weekly or, in lieu of performing the CDC cleaning and disinfecting, the business may shut down for a period of at least 72 consecutive hours per week to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.
   ii. When an active employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting must be performed as soon after the confirmation of a positive test as practical. In lieu of performing CDC cleaning and disinfecting, businesses may shut down for a period of at least 72
consecutive hours to allow for natural deactivation of the virus, followed by site personnel performing a comprehensive disinfection of all common surfaces.


III. **Bars are encouraged to follow the additional best practices:**

   a. Move to, and promote the use of, cashless and receiptless transactions.
   b. Allow for patrons to enter and exit through different entries using one-way traffic, where reasonably feasible.