I. **Applicability**: This Attachment applies to restaurants only. Bars are addressed in Attachment Q.

II. **Restaurants may resume table service dining.**

   a. **General**:
      i. Continue to follow all regulatory and legal standards required to operate a food services business in Alaska.
      ii. Buffets and salad bars are open to self-service.

   b. **Social Distancing**
      i. It is encouraged to continue having employees, who are in direct contact with the public, wear cloth face coverings.
      ii. Social distancing of at least six feet continues to be a best practice.
      iii. Persons with symptoms consistent with COVID-19 should not be on the premises.

   c. **Operations**:
      i. Reservations are encouraged. Walk-ins are permitted. A visitor log is not necessary, but one that has sufficient information to be able to contact a visitor should the need arise can be helpful.
      ii. It is encouraged that cloth face coverings be worn by all employees interacting with the public.

   d. **Hygiene Best Practices**:
      i. Handwashing capability or sanitizer availability is encouraged.
      ii. Employees should frequently wash their hands.

   e. **Staffing**:
      i. No employee displaying symptoms of COVID-19 may provide services to customers. Symptomatic or ill employees may not report to work;
      ii. No employee may report to the work site within 72 hours of exhibiting a fever.
      iii. 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. It is recommended that cleaning and disinfecting continue to be conducted in compliance with CDC protocols.
      ii. When an active employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting must be performed as soon after

For the latest information on COVID-19, visit coronavirus.alaska.gov
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the confirmation of a positive test as practical. In lieu of performing CDC cleaning and disinfecting, restaurant 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. CDC protocols can be found online at: