Restaurants and Mobile Food Vendors

SAFE MODE: Guidelines for safer operations during the COVID-19 pandemic

As Philadelphia residents and workers restart economic and physical activities, they must do so safely—that is, in a way that prevents the COVID-19 virus from spreading from person to person. Everyone must take precautions consistently to protect not only themselves, but also their family members, friends, colleagues, and everyone else. The precautions will vary by the activity and setting, but some general guidelines apply to all.

Safety Checklist

**Masks**
Block the virus from spreading from infected individuals by wearing masks and requiring others to wear them.

**Barriers**
Use sneeze guards or plexiglass screens to prevent respiratory droplets expelled by infected persons from reaching others.

**Isolate**
Keep people who might be carrying the virus safely away from others (ideally at home).

**Distance**
Maintain space between people to reduce the chance that one infected individual will infect others.

**Reduce crowds**
Decrease the number of people that an infected person could pass the virus to if other steps are not successful.

**Handwashing**
Reduce the spread of virus from one person to another from touching contaminated surfaces.

**Clean**
Remove respiratory droplets that may contain virus from surfaces that people may touch.

**Communicate**
Ensure staff, customers, and others taking part in permitted activities understand this Safety Checklist.

This Safety Checklist must be followed at all times. If an employee, customer, or participant develops COVID-19 infection or has a positive test, businesses and other organizations must take additional precautions to stop the virus from spreading further, as described in Guidance for Essential Businesses and Organizations During COVID-19. Required precautions include calling the Philadelphia Department of Public Health at 215-685-6741 to report positive cases.

If employees or customers want to report possible health and safety violations in the workplace related to COVID-19, please call 311.

If you have questions or concerns about the applicability of these guidelines to your business, please email business@phila.gov.

Note that guidance in this document is subject to change. Please check back for updates.

This document is intended as a plain language summary of rules for reopening in the Yellow Phase and does not replace the need to follow all applicable federal, state, and local laws and regulations.

See also:

1. **Order** of the Secretary of Health providing for building safety measures, issued April 5, 2020.
2. **Order** of the Secretary of Health providing for business safety measures (to keep employees and customers safe), issued April 15, 2020.
5. **Other future applicable Department of Health (DOH) and Centers for Disease Control and Prevention (CDC) guidance.**
Restaurants and Mobile Food Vendors

During the Yellow Phase, walk-up ordering at restaurants and mobile food vendors, including food trucks, is permitted, provided that: (i) all applicable health and safety requirements and guidance are followed, including but not limited to physical distancing and mandatory masking for employees and customers; (ii) and all applicable regulatory requirements are met, including but not limited to licensing and permitting requirements.

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See also:
Order of the Secretary of Health providing for building safety measures, issued April 5, 2020.
Order of the Secretary of Health providing for business safety measures (to keep employees and customers safe), issued April 15, 2020.
Philadelphia executive order and amendments regarding business activity.

Protections Needed

- **Masks**
  - Provide masks for employees.
  - Require employees and customers to mask while on site except only:
    - As necessary for the employee to eat or drink during break times. The employee should be seated at least 6 feet from others when taking off mask.
    - Customers may not eat on site and must remain masked.

- **Barriers**
  - If the restaurant or food cart uses a serving counter, install plastic barriers between staff and the public.

- **Isolate**
  - Screen every employee and arriving guest for symptoms and prevent them from remaining on site if they have cough, shortness of breath, fever, chills, muscle pain, or new loss of taste or smell.

- **Distance**
  - Adjust work assignments to ensure employees can stay at least 6 feet from each other throughout their shifts.
  - Use sidewalk decals or other visual cues to encourage distancing.
  - Use non-contact payment methods if possible.

- **Reduce crowds**
  - During the Yellow Phase, on-site eating and dine-in service remains strictly prohibited, including any use of indoor or outdoor seating provided by an establishment for food ordered from the establishment.
  - Restaurants and food vendors shall not permit lines of more than 10 customers to form in or around their facilities. When practicable, customers should be required to wait outdoors.
  - Stagger employee break times.

- **Handwashing**
  - Ensure that all staff wash hands on arrival and in accordance with pre-existing food safety regulations.
  - Give staff hourly handwashing breaks.

- **Clean**
  - Wipe down high-touch surfaces with disinfectant at least every 4 hours. See CDC guidance for details.

- **Communicate**
  - Educate staff about symptoms and prevention of COVID-19.
  - Post prominent signs at entrances and in employee break rooms:
    - Asking people who are sick or have had contact with someone with COVID-19 within the past 14 days not to come to the establishment, even to pick up food.
    - Encouraging people to cover coughs or sneezes.
    - Mandating physical distancing of at least 6 feet.
    - Mandating that all staff and visitors wear masks.

- It is not necessary to conduct on-site temperature measurement for staff or customers if you measure temperatures, use a no-touch thermometer, and do not allow anyone with a temperature of 100.4 or higher to remain on-site.
- Have sick leave policies in place so that employees excluded from the workplace do not lose earnings.
- If an employee develops COVID-19 infection or has a positive test, businesses and other organizations must take additional precautions to stop the virus from spreading further, as described in Guidance for Essential Businesses and Organizations During COVID-19. Required precautions include calling PDPH at 215 685-6741 to report positive cases.