



June 22nd, 2020

REOPENING GUIDANCE
FOR CLEANING AND SANITIZING

1. Thoroughly detail-clean and sanitize all spaces used by Café Gala, since it has been closed. Focus on high-contact areas that would be touched by both employees and guests. Follow sanitizing material guidance to ensure it's at effective sanitizing strength and to protect surfaces.
2. Wash and rinse food contact surfaces, food preparation surfaces, and beverage equipment after use.
3. Avoid all food contact surfaces when using disinfectants.
4. Clean and disinfect any pens, counters, or hard surfaces between use and customer.
5. Avoid sharing items such as menus, condiments and food orders. Use disposable or digital menus; toss disposable menus after each use.
6. Clean and disinfect any pens, counters, or hard surfaces between use and customer.
7. Use disposable foodservice items (utensils, dishes). If disposable items are not feasible, ensure that all non-disposable foodservice items are handled with gloves and wash according to FDA Food Code requirements. Employees should wash their hands after removing their gloves or after directly handling used food service items.
8. Use gloves when handling and disposing of trash, dispose of gloves immediately after and wash hands.
9. Avoid using food and beverage containers or utensils brought in by customers.
10. Ensure that ventilation systems operate properly. Change filters and schedule maintenance regularly.
11. Self-service coffee station will be removed and guests will be offered their choice of sweetener / milk upon ordering. If high volume business resumes a staff member will be placed in a self-service beverage station to expedite the process.
12. A new computer system has been out in place for contactless payments. We will not be accepting cash payments until further notice.
13. Trays, tables & chairs used by guests will be sanitized after each use.
14. Tables will have a laminated card stating whether it has been sanitized & is ready for guest use or needs to be attended by café staff.
15. Take steps to ensure that all water systems are safe to use after a prolonged facility shutdown to minimize the risk of Legionnaires' disease and other diseases associated with water.

REOPENING GUIDANCE
ON MONITORING
EMPLOYEE HEALTH &
PERSONAL HYGIENE

1. Per existing FDA Food Code requirements, employees who are sick should remain at home.
2. All employees must wear a facemask at all times. Cloth mask must be washed after use daily. Paper masks will be provided to those who need them.

Café Gala

3. All staff must maintain their Serv Safe certification & is scheduled every quarter. Train all employees on the importance of frequent hand washing, the use of hand sanitizers with at least 60% alcohol content, and give them clear instruction to avoid touching hands to face.
4. If an employee is at high-risk for severe illness, consider assigning them duties that minimize their contact with customers and other employees.
5. If an employee becomes ill or presents signs of illness, the operator should identify the signs during a pre-work screening and follow the business's established policies on when the ill employee is allowed to return to work. At a minimum, however, follow CDC guidelines – tell the employee to self-isolate for seven days from the onset of symptoms and be symptom-free for three days without medication. Immediately notify The Dali Museum representative (HR) of this employee's status.
6. Inform those who have had close contact to a person diagnosed with COVID-19 to stay home and self-monitor for symptoms. Follow CDC guidance if symptoms develop. If a person does not have symptoms, follow appropriate CDC guidance for home isolation. Immediately notify The Dali Museum representative (HR) of this employee's status.
7. Immediately notify local health officials, staff, and customers (if possible) of any possible case of COVID-19, but maintain confidentiality that's consistent with the Americans with Disabilities Act (ADA) and other applicable federal and state privacy laws.
8. Close off areas used by a sick person and do not use until the areas have been cleaned, sanitized and, in non-food- contact areas, disinfected. But wait 24 hours to clean, sanitize and disinfect, if possible. If waiting 24 hours is not possible, wait as long as you can
9. Ensure adequate supplies to support healthy hygiene practices for both employees and customers including soap, hand sanitizer (on every table, if supplies allow), paper towels, and tissues.
10. By way of entering The Dali Museum whereupon thermal temperature checks will automatically take place, all Café Gala employees, vendors and guests will have their temperature checked and anyone over 100.4°F will not be permitted entry.
11. Try not to allow guests to congregate in waiting areas or bar areas. Floor markers have been added to ensure social distancing. Plexi-glass has been added to the register and around the ice well in the bar area.
12. We will comply with our reduced capacity #s noted in our plan for the overall lobby/café area.
13. Remind third-party delivery drivers and any suppliers that you have internal distancing requirements. All deliveries are to be accepted on the loading dock until further notice.
14. Where possible, workstations should be staggered so employees avoid standing directly opposite one another or next to each other. Where six feet of separation is not possible, consider other options (e.g., face coverings) and increase the frequency of surface cleaning and sanitizing.