



# COVID-19 Guidance for Food Facilities in Allegheny County

Updated 10/8/2020

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The following information is a summary of COVID-19 safety requirements and guidance under current Pennsylvania orders. Food facilities are expected to follow the any orders and guidance from the Centers of Disease Control and Prevention, Governor Wolf, the Pennsylvania Department of Health, and the Allegheny County Health Department (ACHD). More information is available on ACHD’s Food Safety Program’s website at [www.achd.net/food](http://www.achd.net/food) and in this [guidance for the restaurant industry](#) from the governor’s office.

## Seating and Capacity Limits

Facilities are required to calculate and post their maximum allowable occupancy. Total seating (including outdoor) may not exceed health permit.



### Indoors:

- **With self-certification:** 50% of fire code occupancy (including employees)
- **Without self-certification:** 25% of fire code occupancy (including employees)
- **To self-certify:** <https://www.pa.gov/covid/business-unites/certify-my-restaurant/>

### Outdoors:

- 25 people per 1,000 square feet
- **Must have two open sides.** A tent with more than 2 sides is subject to indoor restrictions

### Everywhere:

- **No bar or counter seating.** Tables close to bars should not be served over the bar
- **Parties must be spaced 6 feet apart.** Barriers measuring 5 feet from the floor may be used instead of spacing *only* with fixed booths where parties are seated back to back
- **Alcohol may be served only with food.** End alcohol sales by 11:00 PM. End on-site consumption of alcohol by 12:00 AM

## Face Coverings (Masks or Shields)

Must be worn by employees at all times and by customers except when seated at their own tables unless they have a medical exemption or when a face covering would endanger their safety. Discomfort is not a threat to health or safety. Refer to the state’s [Universal Masking Order](#) and [FAQ](#) for more details.



## Beginning October 9, 2020, the following limits apply to gatherings:



### INDOOR GATHERINGS

Max. Occupancy	Allowable Occupancy Rate
0-2,000 People	20% of Max. Occupancy
2,001-10,000 People	15% of Max. Occupancy
More than 10,000 People	10% of Max. Occupancy, Up to 3,750 People

### OUTDOOR GATHERINGS

Max. Occupancy	Allowable Occupancy Rate
0-2,000 People	25% of Max. Occupancy
2,001-10,000 People	20% of Max. Occupancy
More than 10,000 People	15% of Max. Occupancy, Up to 7,500 People

Limits include staff in the event space. Events count toward a facility’s overall capacity limitations (50% if self-certified, 25% if not).

### Discrete Gatherings must:

- **Be held in separate spaces** from each other and from restaurant dining. Refer to the state’s [Targeted Mitigation FAQ](#) for details
- **Require attendees to** follow 6-foot distancing & wear masks or face coverings
- **Implement best practices** such as timed entry, multiple entry & exit points, multiple restrooms, and hygiene stations. Refer to the [CDC Events and Gatherings Readiness and Planning Tool](#) for additional information regarding best practices.

**Gathering and Event hosts must maintain a list of all guests in attendance** including phone number and expected location 3-14 days after the event.



## Alcoholic Beverage Sale Restrictions

### Dine-in:

- **Alcohol must be accompanied by a meal.** Food should be enough to constitute breakfast, lunch, or dinner. Customers may not be served drinks after completing their meal
- Businesses may remain open for their normal business hours, but **no alcohol may be sold after 11:00 PM or consumed after 12:00 AM**
- **Nightclubs are not permitted to operate**
- Casinos may not offer drink service on the floor
- **Golf courses** are subject to dine-in restrictions for alcohol consumed in congregate areas, like the clubhouse



### Takeout:

- To-go alcohol must be taken elsewhere for consumption
- All to-go sales are subject to PA Liquor Control Board requirements

## Health & Safety Requirements



- **Sick employees must stay home.** This is essential to stopping the spread of COVID-19
- Customers **must have access to restrooms** when seating is provided. Consider marking pathways to help diners find restrooms quickly.
- **Floor markers or signs are required** to ensure customers remain at least 6 feet apart in lines.
- Monitor buffets and self service areas at all times. Customers **must be masked** when using these areas. Change serving utensils frequently.
- Provide cups, plates, straws, etc. as needed instead of leaving them out for customers.
- Limit the number of employees in shared spaces at any one time. Physical distancing should be observed to the extent possible in all areas of a business.

## Sanitization and Disinfection Requirements

- Train staff on proper procedures to ensure that all areas are maintained

### Clean & Sanitize food contact areas:



- **Use normal chemicals for sanitizing** at normal concentrations. Chemicals and concentrations used for disinfection may contaminate food
- Increase frequency to ensure all food contact surfaces are sanitary
- Verify that dish machines (ware washers) are working properly. Regular checks are required. Documenting these checks is encouraged
- **Follow food safety practices at all times** to protect your staff and guests' health

### Clean & Disinfect non food contact areas:

- **Tables and chairs must be disinfected between parties.** Tables and chairs should be smooth, easily cleanable and nonabsorbent
- Disinfect high-touch areas, including door handles, electronic menus, ATMs, and other frequently used items, at least once per hour, or more frequently as needed
- Restrooms should be cleaned and disinfected once per hour, or more frequently as needed

### General Sanitary Requirements:

- **Reusable menus are prohibited** except digital menus sanitized after each use
- Condiments may not be left on tables for use by multiple parties. Provide by request only
- Refilling customers' containers (such as mugs, growlers, or food boxes) is permitted **ONLY IF:**
  - Container can be refilled without contacting the tap or dispenser OR
  - Container is sanitized before refilling OR
  - Tap or dispenser is sanitized before and after each use

If you have questions about topics not covered here or need clarification about the current state orders, please visit ACHD's Food Safety Program's website at [www.achd.net/food](http://www.achd.net/food), email the food safety program at [foodsafety@alleghenycounty.us](mailto:foodsafety@alleghenycounty.us), or call our offices at (412) 578-8044.