



Welcome Back, We've Missed You!

THE TEXAS RESTAURANT PROMISE

The restaurant industry has an outstanding track record of protecting our employees and guests. To ensure everyone's safety as we welcome you back into our dining rooms, we ask that we make the following promises to each other:

OUR PROMISE TO YOU

We will continue to be a leader in safe sanitation practices with all team members certified in safe food handling and a certified manager on every shift. Also, all employees will be trained on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette.

We will follow all of the Minimum Standard Health Protocols for Restaurants adopted by the State, including:

- Parties will maintain at least 6 feet distance apart from other parties at all times, including while waiting to be seated in the restaurant. No tables will have more than 6 people.
- Hand sanitizing stations will be available to all customers and employees, including upon entry.
- We will not leave condiments, silverware, flatware, glassware, or other traditional tabletop items on an unoccupied table.
- We will provide condiments only upon request, and in single use (non-reusable) portions.
- We will use disposable menus that are new for each patron.
- All employees must pass a health screening before coming into the restaurant.
- Employees will wash or sanitize their hands upon entering the restaurant, and between interactions with customers.
- We will clean and disinfect common areas and surfaces regularly. We will also clean and disinfect each dining area after every use.
- We will post the Texas Restaurant Promise at our entrances and display readily visible signage to remind everyone of best hygiene practices.

YOUR PROMISE TO US

You agree to follow the Minimum Standard Health Protocols for Restaurant Customers adopted by the State by:

- Following the social distancing and sanitary guidelines that have been put in place to protect you and our other customers and employees.
- Self-screening before entering the restaurant for any signs of COVID-19 including but not limited to a fever, cough, shortness of breath, or known close contact with someone who has COVID-19.
- If you cannot enter the restaurant or are otherwise concerned about contracting COVID-19, please use our contactless delivery options.
- If you have any questions about the Texas Restaurant Promise, please ask for a manager who will be happy to assist you.



MORE ABOUT THE TEXAS RESTAURANT PROMISE | Led by the Texas Restaurant Association, a task force made up of chain and independent restaurants, and health officials provided Governor Abbott and his team with a recommended set of guidelines to support the reopening of Texas restaurants. The guidelines above have been updated and tie directly to the Minimum Standard Health Protocols enacted by Governor Abbott, effective May 1st, 2020. With restaurants and their customers working together to follow the guidelines above, we can begin to reopen Texas restaurants and partner to keep employees and customers safe. For more information about the Texas Restaurant Promise, please visit:

www.txrestaurant.org/WelcomeBack



THE TEXAS RESTAURANT PROMISE

Supporting Guidance for Restaurant Reopening

Updated: 4/28/20

Section 1 – Introduction

What is the Texas Restaurant Promise?

The Texas Restaurant Promise is the product of weeks of collaboration between the Texas Restaurant Association, restaurants of all sizes, and health officials across the nation to develop guidelines that would enable restaurants to safely reopen their dining spaces during the COVID-19 recovery. When customers see the Texas Restaurant Promise endorsement, they can be certain that the restaurant is taking a leadership role in protecting their community. The Texas Restaurant Promise also empowers customers to learn what they can do to help keep everyone safe. With restaurants and customers working together, we can make the restaurant industry as vibrant as it was prior to the impact of COVID-19. For more information, please visit txrestaurant.org/WelcomeBack.

Does the Texas Restaurant Promise align with the Minimum Standard Health Protocols announced by Governor Abbott and issued by the Texas Department of State Health Services?

Yes. TRA was grateful to see that the Minimum Standard Health Protocols for Restaurants mirror the guidelines in the Texas Restaurant Promise. Further, we have updated the specific language in the Texas Restaurant Promise to ensure it aligns with the Minimum Standard Health Protocols.

It's important to note that although the Texas Restaurant Promise is not legally enforceable, the Minimum Standard Health Protocols it reflects came directly from the State and therefore should be followed by all restaurants and customers.

Do the Minimum Standard Health Protocols limit how many customers I can serve at one time?

Yes. Under the Minimum Standard Health Protocols for Restaurants and the Executive Order that Governor Abbott announced on April 27, 2020, restaurants can reopen their dining spaces beginning May 1, 2020 and operate at up to 25% of the total listed occupancy at the restaurant. We've received clarification that essential employees are not encompassed within this occupancy limit.

Restaurants that have 51% or more of their gross receipts from the sale of alcoholic beverages are excluded from this new rule and cannot reopen their dining spaces yet.

Counties with five or fewer COVID-19 cases may file certain information with the State and then increase capacity for their restaurants to up to 50% of the total listed occupancy. To see COVID-19 statistics by county, visit

<https://txdshs.maps.arcgis.com/apps/opsdashboard/index.html#/ed483ecd702b4298ab01e8b9cafc8b83>.

Finally, Governor Abbott has indicated that the occupancy limits may be relaxed by May 18.

Are there other requirements in the Minimum Standard Health Protocols that we should be aware of?

Yes. Restaurants should familiarize themselves with the Minimum Standard Health Protocols for Restaurants and for Restaurant Customers, which have several additional requirements including:

- Have employees serve food to customers if a buffet is offered;
- Follow specific guidelines about when employees with signs or symptoms of COVID-19 may return to work (see below); and
- Follow additional, specific sanitation requirements.

Please be sure to review the Minimum Standard Health Protocols here:

<https://dshs.texas.gov/coronavirus/opentexas.aspx>.

Did the Governor's new order change the regulatory waivers around alcohol and retail to-go sales?

No. Existing regulatory waivers allowing for food, alcohol, and retail to-go sales continue to apply regardless of if a business can reopen its dining space under Governor Abbott's executive order.

Who can participate in the Texas Restaurant Promise?

Any foodservice establishment that is reopening its dining spaces is encouraged to participate.

How long will this program last?

Throughout the duration of the COVID-19 recovery efforts. Overtime, these efforts should help customers regain trust and comfort dining in restaurants.

The Texas Restaurant Recovery Task Force

Working together with the Texas Restaurant Association, the following members make up the Texas Restaurant Recovery Task Force:

Tommy Van Wolfe , <i>Raising Cane's</i>	Lisa Perini , <i>Perini Ranch</i>	Aaron White , <i>Brinker</i>
Mark Maguire , <i>Maguire's Restaurant</i>	Susan Connelly , <i>Darden</i>	Ellis Winstanley , <i>El Arroyo</i>
Cameron James , <i>LaTrelle's Mgmt</i>	Mike Rizzo , <i>Pappas</i>	Dawn Lafreeda , <i>Denny's Franchisee</i>
Melissa Doolin-Koehne , <i>Black Box Intelligence</i>		

The Texas Restaurant Promise also incorporates content developed by the National Restaurant Association Reopening Guidance Task Force, which includes the following members:

Frank Yiannas , <i>Food Policy & Response, FDA</i>	Dr. Benjamin Chapman , <i>North Carolina State University</i>
Dr. Mark Moorman , <i>Office of Food Safety, FDA</i>	Patrick Guzzle , <i>Idaho Department of Health</i>
Dr. David McSwane , <i>Conference for Food Protection</i>	Greg Cocchiarella , <i>Industry Relations, Ecolab</i>
Dr. Donald Schaffner , <i>Rutgers University</i>	Larry Lynch , <i>National Restaurant Association</i>

Section 2 – Preparing to Reopen

What steps should restaurants take to prepare to safely reopen their dining spaces?

- Restaurants should rehire and retrain staff to ensure:
 - All employees are certified in safe food handling as required by Texas law.
 - All employees are trained on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette.
 - Certified managers will be available for every shift.
- All food items that are out of date should be discarded.
- Restaurants should procure enough cleaning supplies, hand sanitizer/soap, and any other supplies needed to reopen safely.
- Restaurants should thoroughly clean and disinfect the facility, especially the dining areas and other spaces that have been closed.
- Restaurants should modify their layout or use signage and other equipment to comply with social distancing requirements.

How can I encourage employees to return, particularly when they're making more money on unemployment?

Please consider this guidance from the Texas Workforce Commission:

When making an offer to return to work, it is best to do so in writing. Employers may wish to explain to employees in detail exactly how it has provided for a safe work environment. That means covering the requirements prescribed by OSHA, the CDC, the Governor, and the President (for example, social distancing, PPE, sanitization efforts, etc). If the employer communicates that information to the employee, and the employee declines an offer to return to work, there is little the employer can do to make that employee come back, since it cannot force employees to return.

That being said, if the employee files for unemployment instead of returning, it may be deemed as a resignation without work-connected good cause, so long as the employer can prove that it did indeed provide a safe environment in which to work. Each case is reviewed individually, so we cannot make an official pronouncement as to how an unemployment claim would be analyzed (for example, whether the employee quit due to refusal to work, or whether the employee had already been laid off by the time the offer to return was made).

Regardless, if the employee had already filed for unemployment benefits at the time the offer to return to work was made, the employee/claimant may be disqualified from benefits for rejecting an offer of suitable work. Unemployment is for those who do not have suitable work available to them. Employers may report these rejections in their responses to Notices of Application of Unemployment, or anytime during the appeals process. However, they may also report these situations to TWC's Fraud Department, via phone at (800) 252-3642 or email at twc.fraud@twc.state.tx.us. Employers would do well to ensure that offers of work include essential, basic information one would need to know before accepting an offer of work (location, rate of pay, job duties, and schedule), and offers should be made in writing, preferably

in two formats (email, text, mail, voicemail). The point of that is to prepare for the possibility that the employee/claimant may deny ever receiving the offer. That argument loses credibility when the employer can show that the offer was made in multiple formats. Any written offers and rejections can be attached to the email employers send to the fraud department for investigation.

For more information about COVID-19 and unemployment benefits, including the Texas Workforce Commission's Shared Work Program, visit: <https://www.twc.texas.gov/news/covid-19-resources-employers>.

Section 3 – Restaurant Responsibilities & Options Once Reopened

How do restaurants participate in the Texas Restaurant Promise?

Restaurants must agree to the following commitments to protect their employees and customers.

- We will continue to be a leader in safe sanitation practices with all team members certified in safe food handling and a certified manager on every shift. Also, all employees will be trained on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette.
- We will follow all of the Minimum Standard Health Protocols for Restaurants adopted by the State, including:
 - Parties will maintain at least 6 feet distance apart from other parties at all times, including while waiting to be seated in the restaurant. No tables will have more than 6 people.
 - Hand sanitizing stations will be available to all customers and employees, including upon entry.
 - We will not leave condiments, silverware, flatware, glassware, or other traditional tabletop items on an unoccupied table.
 - We will provide condiments only upon request, and in single use (non-reusable) portions.
 - We will use disposable menus that are new for each patron.
 - All employees must pass a health screening before coming into the restaurant.
 - Employees will wash or sanitize their hands upon entering the restaurant, and between interactions with customers.
 - We will clean and disinfect common areas and surfaces regularly. We will also clean and disinfect each dining area after every use.
 - We will post the Texas Restaurant Promise at our entrances and display readily visible signage to remind everyone of best hygiene practices.

What are some best practices restaurants can, but are not specifically required to follow, in order to comply with the commitments in the Texas Restaurant Promise?

Importantly, restaurants are already experts in safe food handling and sanitation, and so many of their routine practices will go a long way towards fulfilling the commitments in the Texas Restaurant Promise. For example, continuing to follow the FDA's Food Code will form a base to combat the risks related to the spread of COVID-19.

Additional strategies will be appropriate for different restaurants at different times, but the following are ideas that can be implemented or adapted to fit a restaurant's needs:

- Designate a single employee per shift—ideally with a clearly identifiable uniform or badge for customers to recognize—to oversee safety and sanitation measures.
- Have an employee manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles.
- Allow or require certain employees to wear gloves and/or masks and other protective equipment in keeping with public health guidelines related to preventing cross-contamination.
- When able, use physical barriers to separate tables, booths, and bar stools.
- For tables that are unable to be moved, physically block off and/or remove seats so they are clearly not in use.
- Use signage and/or floor markings to help customers comply with social distancing guidelines in common areas.
- Encourage contactless payment options.
- Leverage technology solutions like mobile ordering and text on arrival for seating.
- Temporarily close or have employees manage topping bars, drink stations, and other communal serving areas.

What kinds of questions should a restaurant ask its employees to perform the health screening before each shift?

Yes or no questions/statements like these can help strike the balance between obtaining the necessary health information and respecting privacy concerns. Employees should complete a simple pre-shift screening that includes answering questions like:

- Do you have any of these new or worsening symptoms: cough, shortness of breath or difficulty breathing, chills, repeated shaking with chills, muscle pain, headache, sore throat, loss of taste or smell, diarrhea, feeling feverish, or a measured temperature greater than or equal to 100.0 degrees Fahrenheit?
- Have you had close contact with a person who is lab confirmed to have COVID-19?
- Are you currently waiting for the results of a COVID-19 test?
- Have you traveled outside Texas over the last 14 days?
- I understand my responsibility to not come to work if I have symptoms of COVID-19 or have recently come into close contact with someone who has COVID-19.
- I understand my responsibility to comply with [the restaurant's] health and sanitation standards.

What if an employee fails the health screening?

Here are the requirements from the Minimum Standard Health Protocols:

- Do not allow employees with the new or worsening signs or symptoms listed above to return to work until:
 - In the case of an employee who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed since recovery (resolution of fever without the use of fever-reducing medications); and the individual has improvement in respiratory symptoms (e.g., cough, shortness of breath); and at least 7 days have passed since symptoms first appeared; or

- In the case of an employee who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or
- If the employee has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional's note clearing the individual for return based on an alternative diagnosis.
- Do not allow an employee with known close contact to a person who is lab-confirmed to have COVID-19 to return to work until the end of the 14 day self-quarantine period from the last date of exposure (with an exception granted for healthcare workers and critical infrastructure workers).

How should participating restaurants communicate the commitments of the Texas Restaurant Promise?

It's vital that restaurants communicate the commitments directly to their employees and monitor compliance. Restaurants should also take steps to communicate their enrollment in the Texas Restaurant Promise by posting the required notice at entrances, and if the restaurant uses a website or social media, through those channels as well.

Section 4 – Customer Responsibilities & Options

Why are customers included within the Texas Restaurant Promise?

Customers are included because we all have a responsibility to follow public health authority guidance to prevent the spread of COVID-19. By partnering together, we can keep everyone safe.

What commitments does the Texas Restaurant Promise ask customers to make to restaurants?

Customers must agree to follow the Minimum Standard Health Protocols for Restaurant Customers adopted by the State by:

- Following the social distancing and sanitary guidelines that have been put in place to protect you and our other customers and employees.
- Self-screening before entering the restaurant for any signs of COVID-19 including but not limited to a fever, cough, shortness of breath, or known close contact with someone who has COVID-19.
- If you cannot enter the restaurant or are otherwise concerned about contracting COVID-19, please use our contactless delivery options.
- If you have any questions about the Texas Restaurant Promise, please ask for a manager who will be happy to assist you.

What can restaurants do to help customers meet these obligations?

Restaurants are encouraged to maximize the use of contactless delivery options and advertise those options to potential customers. Publicizing information about the Texas Restaurant Promise should also increase customer compliance.

Section 5 – Additional Resources & Next Steps

What resources and support are available related to the Texas Restaurant Promise?

TRA will share information about the Texas Restaurant Promise with elected officials, the public, allied groups, and the media to assure the public and policymakers that Texas restaurants stand ready to reopen safely in keeping with these commitments. TRA will also be available to help answer questions and provide support to restaurants as they reopen their dining spaces.

Also, the National Restaurant Association has made its ServSafe Food Handler Program available to all restaurants free of charge through April 30. These trainings can be found at:

- [ServSafe Takeout: COVID-19 Precautions](#)
- [ServSafe Delivery: COVID-19 Precautions](#)
- [ServSafe Food Handler](#)

More about the Texas Restaurant Promise: [txrestaurant.org/WelcomeBack](https://www.txrestaurant.org/WelcomeBack)

More information about the Minimum Standard Health Protocols:

<https://dshs.texas.gov/coronavirus/opentexas.aspx>

More resources for restaurants that are reopening their dining spaces:

<https://www.txrestaurant.org/news/coronavirus-guidance-resources>

Section 6 – Supporting Information



CHECKLIST FOR RESTAURANTS

As outlined in Governor Abbott's executive order GA-18, restaurants may operate for dine-in service up to 25% of the total listed occupancy of the restaurant, and may not offer valet services except for vehicles with placards or plates for disabled parking. As used in executive order GA-18, this applies only to restaurants that are not required to post the 51% sign required by the Texas Alcoholic Beverage Commission. Restaurants may continue to provide to-go or delivery services.

In accordance with Governor Abbott's executive order GA-18, the following are the minimum recommended health protocols for all restaurants choosing to operate in Texas. Restaurants may adopt additional protocols consistent with their specific needs and circumstances to help protect the health and safety of all employees and customers.

The virus that causes COVID-19 can be spread to others by infected persons who have few or no symptoms. Even if an infected person is only mildly ill, the people they spread it to may become seriously ill or even die, especially if that person is 65 or older with pre-existing health conditions that place them at higher risk. Because of the hidden nature of this threat, everyone should rigorously follow the practices specified in these protocols, all of which facilitate a safe and measured reopening of Texas. The virus that causes COVID-19 is still circulating in our communities. We should continue to observe practices that protect everyone, including those who are most vulnerable.

Please note, public health guidance cannot anticipate every unique situation. Restaurants should stay informed and take actions based on common sense and wise judgment that will protect health and support economic revitalization. Restaurants should also be mindful of federal and state employment laws and workplace safety standards.

Health protocols for serving your customers:

- Parties maintain at least 6 feet distance apart from other parties at all times, including while waiting to be seated in the restaurant.
- Make a hand sanitizing station available upon entry to the restaurant.
- No tables of more than 6 people.
- Dining:
 - Do not leave condiments, silverware, flatware, glassware, or other traditional table top items on an unoccupied table
 - Provide condiments only upon request, and in single use (non-reusable) portions.
 - Use disposable menus (new for each patron)
 - If a buffet is offered, restaurant employees serve the food to customers.
- Contactless payment is encouraged. Where not available, contact should be minimized.



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Health protocols for your employees:

- Train all employees on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette.
 - Screen employees before coming into the restaurant:
 - Send home any employee who has any of the following new or worsening signs or symptoms of possible COVID-19:
 - Cough
 - Shortness of breath or difficulty breathing
 - Chills
 - Repeated shaking with chills
 - Muscle pain
 - Headache
 - Sore throat
 - Loss of taste or smell
 - Diarrhea
 - Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit
 - Known close contact with a person who is lab confirmed to have COVID-19
 - Do not allow employees with the new or worsening signs or symptoms listed above to return to work until:
 - In the case of an employee who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed *since recovery* (resolution of fever without the use of fever-reducing medications); and the individual has improvement in respiratory symptoms (e.g., cough, shortness of breath); and at least 7 days have passed *since symptoms first appeared*; or
 - In the case of an employee who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or
 - If the employee has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional's note clearing the individual for return based on an alternative diagnosis.
 - Do not allow an employee with known close contact to a person who is lab-confirmed to have COVID-19 to return to work until the end of the 14 day self-quarantine period from the last date of exposure (with an exception granted for healthcare workers and critical infrastructure workers).
- Have employees wash or sanitize their hands upon entering the restaurant, and between interactions with customers.



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- Have employees maintain at least 6 feet separation from other individuals. If such distancing is not feasible, measures such as face covering, hand hygiene, cough etiquette, cleanliness, and sanitation should be rigorously practiced
- Consistent with the actions taken by many restaurants across the state, consider having all employees wear cloth face coverings (over the nose and mouth). If available, employees should consider wearing non-medical grade face masks.

Health protocols for your facilities:

- Consider having an employee manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles.
- Regularly and frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs.
- Regularly and frequently clean restrooms, and document the cleanings.
- Disinfect any items that come into contact with customers.
- Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees and customers.
- Place readily visible signage at the restaurant to remind everyone of best hygiene practices.
- Clean and disinfect the area used for dining (table, etc.) after each group of customers depart, including the disinfecting of tables, chairs, stalls, and countertops.
- Clean and sanitize restaurants daily.



CHECKLIST FOR RESTAURANT CUSTOMERS

In accordance with Governor Abbott’s executive order GA-18, the following are the minimum recommended health protocols for all restaurant customers in Texas. These minimum health protocols are not a limit on the health protocols that individuals may adopt. Individuals are encouraged to adopt additional protocols consistent with their specific needs and circumstances to help protect the health and safety of all Texans.

The virus that causes COVID-19 can be spread to others by infected persons who have few or no symptoms. Even if an infected person is only mildly ill, the people they spread it to may become seriously ill or even die, especially if that person is 65 or older with pre-existing health conditions that place them at higher risk. Because of the hidden nature of this threat, everyone should rigorously follow the practices specified in these protocols, all of which facilitate a safe and measured reopening of Texas. The virus that causes COVID-19 is still circulating in our communities. We should continue to observe practices that protect everyone, including those who are most vulnerable.

Please note, public health guidance cannot anticipate every unique situation. Individuals should stay informed and take actions based on common sense and wise judgment that will protect health and support economic revitalization.

Health protocols for restaurant customers:

- Maintain at least 6 feet separation from other individuals not within the same party. If such distancing is not feasible, other measures such as face covering when not sitting at the table, hand hygiene, cough etiquette, cleanliness, and sanitation should be rigorously practiced.
- Self-screen before going into a restaurant for any of the following new or worsening signs or symptoms of possible COVID-19:

<input type="checkbox"/> Cough	<input type="checkbox"/> Sore throat
<input type="checkbox"/> Shortness of breath or difficulty breathing	<input type="checkbox"/> Loss of taste or smell
<input type="checkbox"/> Chills	<input type="checkbox"/> Diarrhea
<input type="checkbox"/> Repeated shaking with chills	<input type="checkbox"/> Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit
<input type="checkbox"/> Muscle pain	<input type="checkbox"/> Known close contact with a person who is lab confirmed to have COVID-19
<input type="checkbox"/> Headache	
- Wash or disinfect hands upon entering a restaurant and after any interaction with employees, other customers, or items in the restaurant.
- No tables of more than 6 people.
- Customers should wash or sanitize their hands after the payment process.
- Consistent with the actions taken by many individuals across the state, consider wearing cloth face coverings (over the nose and mouth) when not at the table, or when within 6 feet of another person who is not a member of the individual’s household. If available, individuals should consider wearing non-medical grade face masks.



Employee Name: _____ Date: _____

Shift: _____ Manager : _____ Approved to work: ____ Yes ____ No

DAILY COVID-19 EMPLOYEE HEALTH SCREENING

Do you, the above-named employee, currently suffer from any of the following signs/symptoms:

- Cough
- Shortness of breath or difficulty breathing
- Chills
- Repeated shaking with chills
- Known close contact with a person who is lab confirmed to have COVID-19
- Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit
- Headache
- Loss of taste or smell
- Diarrhea
- Muscle Pain

Have you had close contact with a person who is lab confirmed to have COVID-19? [Yes / No]

Are you currently waiting for the results of a COVID-19 test? [Yes / No]

Have you traveled outside Texas over the last 14 days? [Yes / No]

I understand my responsibility to not come to work if I have symptoms of COVID-19 or have recently come into close contact with someone who has COVID-19. [Yes / No]

I understand my responsibility to comply with [the restaurant's] health and sanitation standards. [Yes / No]

Thank you for completing this health screening. Your honest answers are very important to ensure the health and safety our of customers and employees.



RETURNING EMPLOYEE GUIDELINES

Employees with new or worsening signs or symptoms as listed above are not allowed to return to work until:

- In the case of an employee who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed *since recovery* (resolution of fever without the use of fever-reducing medications); and the individual has improvement in respiratory symptoms (e.g., cough, shortness of breath); and at least 7 days have passed *since symptoms first appeared*; or
- In the case of an employee who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or
- If the employee has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional's note clearing the individual for return based on an alternative diagnosis.

Employees with known close contact to a person who is lab-confirmed to have COVID-19 may not return to work until the end of the 14 day self-quarantine period from the last date of exposure.

Texas

RESTAURANT INDUSTRY AT A GLANCE

Restaurants are a driving force in Texas's economy. They provide jobs and build careers for thousands of people, and play a vital role in local communities throughout the state.



HOW BIG IS AMERICA'S RESTAURANT INDUSTRY?	LOCATIONS	1 MILLION+ serving millions every day
	SALES	\$863 BILLION = 4% of the U.S. GDP
	EMPLOYMENT	15.6 MILLION PEOPLE = 10% of the nation's workforce

Texas's Restaurants

JOBS AND ENTREPRENEURIAL OPPORTUNITIES IN EVERY COMMUNITY

U.S. SENATORS			EATING AND DRINKING PLACES:	
	Establishments in the state	Employees in the state*		
John Cornyn (R)	49,666	1,113,500		
Ted Cruz (R)				

U.S. REPRESENTATIVES			EATING AND DRINKING PLACES:		
	Establishments in the state	Employees in the state*			
1 Louie Gohmert (R)	1,198	26,849	20 Joaquin Castro (D)	1,334	29,898
2 Dan Crenshaw (R)	1,866	41,840	21 Chip Roy (R)	2,361	52,930
3 Van Taylor (R)	1,729	38,773	22 Pete Olson (R)	1,518	34,027
4 John Ratcliffe (R)	1,157	25,932	23 Will Hurd (R)	1,075	24,104
5 Lance Gooden (R)	996	22,334	24 Kenny Marchant (R)	2,195	49,208
6 Ron Wright (R)	1,173	26,307	25 Roger Williams (R)	1,346	30,177
7 Lizzie Fletcher (D)	2,065	46,308	26 Michael Burgess (R)	1,544	34,612
8 Kevin Brady (R)	1,239	27,787	27 Michael Cloud (R)	1,434	32,151
9 Al Green (D)	998	22,373	28 Henry Cuellar (D)	910	20,400
10 Michael T. McCaul (R)	1,562	35,024	29 Sylvia R. Garcia (D)	896	20,086
11 K. Michael Conaway (R)	1,365	30,604	30 Eddie Bernice Johnson (D)	1,191	26,695
12 Kay Granger (R)	1,500	33,640	31 John Carter (R)	1,330	29,812
13 Mac Thornberry (R)	1,294	29,012	32 Colin Z. Allred (D)	1,947	43,644
14 Randy K. Weber, Sr. (R)	1,329	29,785	33 Marc Veasey (D)	1,028	23,046
15 Vicente Gonzalez (D)	1,037	23,243	34 Filemon Vela (D)	1,045	23,424
16 Veronica Escobar (D)	1,394	31,246	35 Lloyd Doggett (D)	1,524	34,176
17 Bill Flores (R)	1,331	29,843	36 Brian Babin (R)	1,148	25,735
18 Sheila Jackson Lee (D)	1,280	28,706			
19 Jodey C. Arrington (R)	1,328	29,771			
			TOTAL	49,666	1,113,500

*Texas's 1,113,500 eating-and-drinking-place jobs represent the majority of the state's total restaurant and foodservice workforce of 1,349,500 jobs, with the remainder being non-restaurant foodservice positions.

Handwashing and Hand Sanitizer Use at Home, at Play, and Out and About



Germs are everywhere! They can get onto hands and items we touch during daily activities and make you sick. Cleaning hands at key times with soap and water or hand sanitizer is one of the most important steps you can take to avoid getting sick and spreading germs to those around you.

There are important differences between washing hands with soap and water and cleaning them with hand sanitizer. For example, alcohol-based hand sanitizers don't kill ALL types of germs, such as a stomach bug called norovirus, some parasites, and *Clostridium difficile*, which causes severe diarrhea. Hand sanitizers also may not remove harmful chemicals, such as pesticides and heavy metals like lead. Handwashing reduces the amounts of all types of germs, pesticides, and metals on hands. Knowing when to clean your hands and which method to use will give you the best chance of preventing sickness.

When should I use?

Soap and Water

- Before, during, and after preparing food
- Before eating food
- Before and after caring for someone who is sick
- Before and after treating a cut or wound
- After using the bathroom, changing diapers, or cleaning up a child who has used the bathroom
- After blowing your nose, coughing, or sneezing
- After touching an animal, animal food or treats, animal cages, or animal waste
- After touching garbage
- If your hands are visibly dirty or greasy

Alcohol-Based Hand Sanitizer

- Before and after visiting a friend or a loved one in a hospital or nursing home, unless the person is sick with *Clostridium difficile* (if so, use soap and water to wash hands).
- If soap and water are not available, use an alcohol-based hand sanitizer that contains at least 60% alcohol, and wash with soap and water as soon as you can.

* Do **NOT** use hand sanitizer if your hands are visibly dirty or greasy: for example, after gardening, playing outdoors, or after fishing or camping (unless a handwashing station is not available). Wash your hands with soap and water instead.



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How should I use?

Soap and Water

- **Wet** your hands with clean running water (warm or cold) and apply soap.
- **Lather** your hands by rubbing them together with the soap.
- **Scrub** all surfaces of your hands, including the palms, backs, fingers, between your fingers, and under your nails. Keep scrubbing for 20 seconds. Need a timer? Hum the “Happy Birthday” song twice.
- **Rinse** your hands under clean, running water.
- **Dry** your hands using a clean towel or air dry them.

Alcohol-Based Hand Sanitizer

Use an alcohol-based hand sanitizer that contains at least 60% alcohol. Supervise young children when they use hand sanitizer to prevent swallowing alcohol, especially in schools and childcare facilities.

- **Apply.** Put enough product on hands to cover all surfaces.
- **Rub** hands together, until hands feel dry. This should take around 20 seconds.

Note: Do not rinse or wipe off the hand sanitizer before it's dry; it may not work as well against germs.



For more information, visit the CDC handwashing website, www.cdc.gov/handwashing.