



2019 Novel Coronavirus [COVID-19]

cdh.idaho.gov/dac-coronavirus | cdc.gov/coronavirus

Safety Plan Assessment Checklist for Bars & Nightclubs

Establishments that are planning to continue operating must have a safety plan in place to mitigate the risk of spreading the virus that causes COVID-19.

Although plans do not need to be submitted for review and approval, they must follow recommendations listed in Stage 4 Protocols for Bars, Breweries, Wineries, Distilleries and Nightclubs.

<https://www.cdhd.idaho.gov/pdfs/cd/Coronavirus/Resource%20Docs/businesses/stage4-protocols-bars-breweries-wineres-distilleries-nightclubs.pdf>

Your safety plan or protocol should include and cover the following:

First Steps

- Review Idaho's [Stage 4 Protocols for Bars, Breweries, Wineries, Distilleries and Nightclubs](#).
- Review additional guidance documents from the CDC and OSHA on how to implement procedures to safeguard employees and customers.
- Inspect and inventory personal protective equipment (PPE), sanitizers, and other health/safety needs.
- Update employee illness policy.
- Post signs on the front door or window that states that any customer, who has a fever or other COVID-19 symptoms, must refrain from entering. Provide signage throughout the establishment reminding patrons to practice physical distancing and proper hand hygiene.
- Consider any preventive maintenance that may have been overlooked previously or during the period of shutdown or reduced operations.

Staff

- Implement guidelines for staff safety, distancing, and PPE usage in accordance with Idaho's Stage 4 Protocols for Bars, Breweries, Wineries, Distilleries and Nightclubs.
- Host training sessions for your employees on all updated standard operating procedures (SOPs) and policies.
- Screen employees for fever and symptoms before every shift.

Handwashing and Personal Hygiene

- Post [handwashing signs](#) near all sinks.

- Make hand sanitizer available in easily accessible areas throughout the establishment.
- Create SOPs for staff handwashing and sanitizing.

Capacity and Group Restrictions

- Update your visitor capacity based on recommendations of Stage 4 Protocols to maintain 6 feet physical distancing.
- If feasible, prohibit counter and bar ordering and have drinks and food served at tables. Explore other alternative options such as mobile ordering or disposable menus.
- Communicate your new policies/procedures with customers before they come in.

Cleaning

- Create SOPs for heightened and frequent taproom/public space cleaning.
- Make sure to disinfect frequently any pool tables, shuffle boards, darts, bag toss and other games being used and if this is not feasible consider eliminating their use.
- Verify ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate sanitizers each day.

Service

- Create SOPs for staff for greeting/seating patrons.
- Enforce social distancing with taproom, bar, and brewpub layout in accordance with Idaho's [Stage 4 Protocol for Bars, Breweries, Wineries, Distilleries and Nightclubs](#).
- Review all public areas for spaces that will make it difficult to promote and monitor social distancing.
- Close or restrict areas and reduce access to items as necessary.
- Eliminate self-serve snacks and water and close drinking fountains.
- Review and update SOPs for beer service in accordance with Stage 4 Protocol recommendations.
- Create SOPs for handling transactions.
- Create SOPs for bussing tables.
- Refrain from using pre-set tableware if food is served. Refrain from refillable drinks.
- Review your planned events and regular activities. Cancel or reconfigure events that do not promote social distancing.

Further Considerations

- Make sure a procedure is in place for contacting your local public health district if an employee is diagnosed with COVID-19.
- Stay informed and keep your employees informed on how to protect themselves at work and at home.