



Lake County Health Services
COVID-19 REOPENING PLAN

California Executive Order N-33-20 and Lake County Public Health Order C20-3 required the closure of all non-essential businesses to protect Lake County from the spread of COVID-19. To help your business plan to reopen, you must document measures implemented to minimize danger to employees and the public by providing a COVID-19 Reopening Plan.

Your Reopening Plan shall establish and explain the necessary policies, practices and conditions implemented to ensure the safety of employees and customers by meeting CDPH, CDC and OSHA guidelines (see Appendix A for guidance resources). Plans should show evaluation of current practices and adjust to prioritize public and employee safety.

Reopening/resumption of services should be approached in phases, starting with resuming lower risk activities in phase 1 and, as restrictions are lifted, increasing activity/service levels in phases 2 and 3. Phase 4 is return to normal activity.

Complete the plan below and email it to MHOAC@lakecountyca.gov.

Business Information

Date: 5-26-20

Name of Applicant	Bernard Butcher
Name of Business	Blue Wing Restaurant
Business Address (Street Address)	9520 Main St. Upper Lake CA 95485
Business Phone	707-275-2233
Cell Phone	707-245-0041
Email Address	bb@tallmanhotel.com
Type of Business	Restaurant
Number of Employees	25

How many customers/clients do you serve in an average day? 120

Infection prevention measures for employees:

Prior to beginning their first shift, all employees will certify that they have been trained in, and will comply with, the new procedures, that they have been maintaining appropriate social distancing in their private lives, and that they are currently free of enumerated symptoms. Symptomatic customers will not be seated. All employees will wear masks. Kitchen employees and those bussing or disinfecting the facility will also wear disposable gloves. During Phase 1 especially, contact between customers and employees will be minimized, with servers staying 6 feet from tables except when serving food. Customers will be asked to wear face coverings as per County regulations when not seated at a table. Employees will not share items such as pens, cups, check registers, etc.

Measures for prompt identification and isolation of sick employees and/or sick customers:

Symptomatic customers will not be seated or will be asked to leave the restaurant. Employees will commit before reopening not to come to work if they are experiencing specific, enumerated symptoms. Such employees will be encouraged to be tested while using their paid sick leave. Such paid sick leave (currently 3 days) will be extended to cover any quarantine period required after testing or contact tracing.

Controls for social distancing of employees and customers/clients:

The menu will be re-configured to an all-day format, allowing for fewer employees in the kitchen at any one time and less movement within the kitchen. Workstations will be at least 6 feet apart and movement minimized between stations. One employee will be designated to enter orders in the POS and process checks and credit cards, eliminating congestion at the terminals and minimizing the contamination risk associated with surfaces such as terminals, check registers, credit cards, etc.. Equipment near the terminals will be sanitized hourly by this employee.

Schedule for cleaning, disinfecting and decontamination:

The restaurant and all tables, chairs and surfaces will be thoroughly disinfected prior to opening each day. A designated busser, wearing disposable gloves, will remove dirty dishes from tables and disinfect all tables and chairs between patrons. Commonly touched areas such as door-handles and bathroom facilities will be disinfected hourly by the designated busser. Disinfectant used will be CDC approved as effective against the coronavirus. Hand sanitizer will be prominently available at the entrance to the restaurant and at employee clock-in and workstations.

Describe any other measures that will be implemented for the safety of your employees and customers/clients:

Single-use, disposable paper menus will be used. Condiment trays including salt and pepper will be removed from tables and sanitized condiments or individual packets will be served upon request. Hand sanitizer will be used prior to rolling silver or handling glassware. The host will set up at the garden entrance (Phases 1 and 2 below) and restaurant entrance (Phase 3) to minimize congestion prior to guest seating. Floor markings will separate customers at check-in. Prominent signage explaining the new procedures (including this Reopening Plan) will be placed at all entrances. Any live music will be background only (no dancing), confined to the Hotel veranda at least 12 feet from any table, and provided by local Lake County musicians spaced at least 6 feet apart.

Phased reopening/resumption of services:

Phase 1: EXPANSION OF CURRENT TAKE-OUT SERVICE: We will continue the hours of our current take-out service between 1:00 and 7:00 PM Fridays through Mondays. Take-out service, with ordering either by phone or online, will continue with food delivery at a table by the front door. Dine-in customers (outdoor only) will check in with a host at the garden gate and be seated at tables on the veranda or in the garden placed a minimum of six feet apart. Maximum seating capacity 40 patrons. Party size will be limited to those who can fit comfortably around a table designed for four (maximum six). Entrance to the building by the rear door will be allowed only to use the restroom facilities. Paper menus (disposed of after each use) will be given to guests by the host upon entrance.

Phase 2: EXPANDED GARDEN SERVICE: All health, safety and training guidelines outlined above will continue. After a few weeks without incident in either the County or the Blue Wing, we will consider expanding the days and hours of our outdoor-only service. Consideration also will be given to returning to brunch service on Sundays. remove the staffed table at the garden entrance to the restaurant, bring back additional servers, and, with the precautions outlined above, begin to take orders and deliver food directly to patrons in the garden.

Phase 3: INSIDE SEATING: Once approved by County Health officials, inside seating will resume with the interior of the restaurant reconfigured, reducing capacity approximately in half, by placing tables a minimum of 6 feet apart. We will either discontinue bar service or provide a plexiglass shield between the bartender and customers, rearranging barstools with 6 feet of separation. Party size will be limited to those who can fit comfortably around a table designed for four (maximum six).

Phase 4: Return to normal activities.

A handwritten signature in black ink, followed by the date "5-26-20". The signature is stylized and appears to be "M. White".

Applicant Signature