

WAYNE COUNTY BUSINESS REOPENING BEST PRACTICES



Employee Safety



Health or temperature checks performed by a trained individual.



Provide masks and other necessary personal protective equipment.



Wash or sanitize hands thoroughly and often.



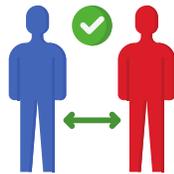
Employees should stay home if they are feeling sick. At-risk employees should be encouraged to stay home.

Daily Operations



Disinfect surfaces that are frequently touched.

Institute measures to separate or create distance (6 ft. minimum) between all occupants.



Use signs, tape marks, or other visual cues, placed 6 feet apart, to indicate where to stand when physical barriers are not possible.





Carry-Out

Create a clearly marked designated pickup zone for carryout orders.



Stand Here



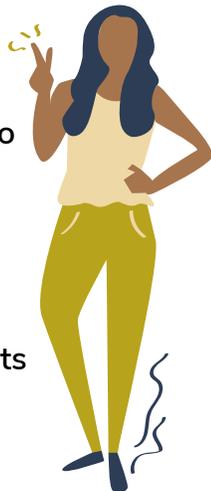
Use signs or other visual cues, placed 6 feet apart, to indicate where those waiting in line should stand.

Keep hot foods hot and cold foods cold by storing in appropriate transport bags, warmers, or coolers.



Employee Compliance

Workers should stay or be sent home if feeling unwell. At-risk employees should be encouraged to stay home. Employees should be encouraged to contact their employer if they come in contact with a known or suspected COVID-19 case. If an employee tests positive, they should disclose it to their employer with confidentiality.



Ensure that employees are fully trained on health and safety measures. Employees should know how to correctly sanitize surfaces.

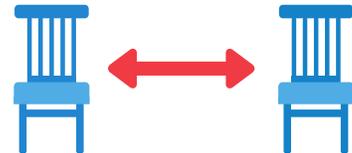
Dine-In



Contact your city government to explore options to expand your outdoor seating, as it presents lower risk of infection.



Operate by reservation only. Provide options to make reservations by phone or online to manage crowds.



Arrange tables and chairs so that each individual party can be 6-feet apart from others.

BARS, CAFES & RESTAURANTS

Food Safety & Hygiene



Discontinue customer use of shared-utensil areas like salad bars, buffets, and beverage stations.



Increase frequency of disinfecting routines.



Wipe-down menus with disinfectant between customers.

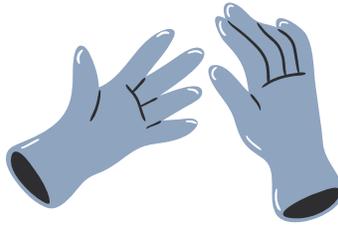


Follow the 4 key steps to food safety: Always — Clean, Separate, Cook, & Chill.

Hygiene & Safety



Require employees and customers to wear face masks/coverings over their nose and mouth.



Workers should wear gloves that are changed regularly.



Be sure to sanitize tools and other supplies used between each patron.



Hand washing facilities should be accessible to everyone on site and include soap and hand sanitizer.



**Wash
YOUR
Hands**

Frequently sanitize high-touch surfaces such as door handles, buttons, and light switches, shampoo bowls, client chairs and tool carts.



**NAIL SALONS
BEAUTY SALONS
BARBER SHOPS**



stand here

Install visual markers, such as signs or markers on floors, to remind of social distancing.



Chairs/work areas must be 6 feet apart. Seating in the waiting area must be 6 feet apart.

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Ensure that employees are fully trained on health and safety measures. Employees should know how to correctly sanitize surfaces.





Require employees and customers to wear face masks/coverings over their nose and mouth.

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Ensure that employees are fully trained on health and safety measures. Employees should know how to correctly disinfect surfaces.



Hygiene & Safety



Frequently disinfect high-touch surfaces such as door handles, pin pads, light switches, and breakrooms.



Workers are encouraged to wear gloves, especially at cash registers, that are changed regularly.

RETAIL



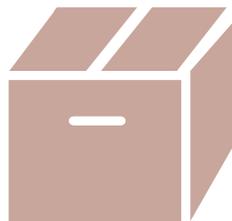
Bathrooms should be stocked with soap and hand sanitizer. Hand sanitizer should be accessible to everyone on site and in multiple locations around the store.

Have an employee monitor checkout lines and direct customers to register.



stand here

Install visual markers, such as signs or markers on floors, to remind of social distancing.



Shift primary stocking activities to off-peak or after hours, when possible, to reduce contact with customers.

**Wash
YOUR
Hands**



Social Distancing

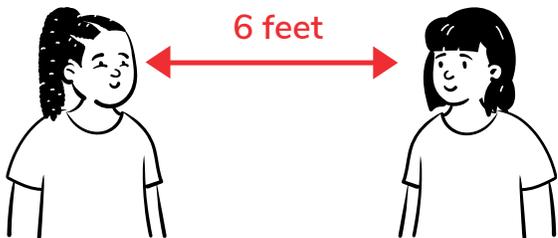
Develop a curbside pickup and drop-off process.



Food should be served in packaged individual portions.

1/2

Operate at 50 percent capacity.



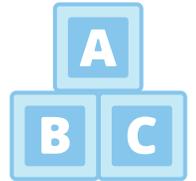
Social distancing learning activities are encouraged. Use floor markers and visuals to maintain distance. Immediately quarantine those who show symptoms.

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At-risk employees should be encouraged to stay home. Employees should be encouraged to contact their employer if they come in contact with a known or suspected COVID-19 case. If an employee tests positive, they should disclose it to their employer with confidentiality.

Be sure to train employees on how to disinfect surfaces, as well as follow safe and healthy procedures.

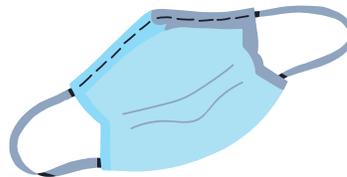


CHILDCARE & DAYCARE FACILITIES



Safety & Hygiene

Employees must wear masks. Supply masks for students and children without any face coverings.



Employees and children should wash their hands frequently. Ensure that everyone at the facility has access to both soap and sanitizer.



Surfaces such as tables, yoga mats and toys should be cleaned frequently. The use of gloves when cleaning is preferred and recommended.



Hygiene & Safety



Have employees and patrons wear face masks.



Ensure that soap, hand sanitizer and other disinfectants are available to everyone in the facility.



Have patrons complete a self-screening questionnaire before entering the facility, or certain areas. Provide an anonymous way for patrons to inform facility of symptoms developed within 48 hours of their visit.



At least 6 feet

Include signage across the facility that reinforces safety protocols such as maintaining physical distance, hand washing, respiratory etiquette, not touching face, mouth, or eyes, etc.

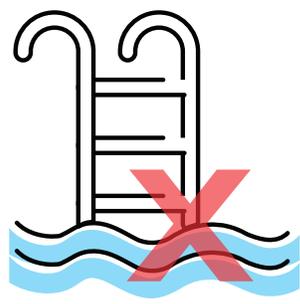
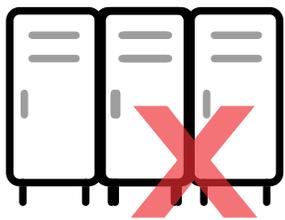
GYMS, YOGA LOUNGES, & OTHER FITNESS FACILITIES



Provide wipes for patrons to sanitize equipment before and after usage. Have employees frequently sanitize equipment as well.

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Completely restrict pool access and usage of lockers.

Make sure that employees are properly trained on how to sanitize surfaces, as well as following health and safety procedures.