Colorado Restaurant Association

Keeping Your Employees (and Customers) Safe During COVID-19

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Welcome

A few reminders:

- Your audio is automatically muted
- Your video is not shared with other attendees
About this Virtual Training

We’d like you to:

- Attend it all
- Use Q&A function in the Zoom window to ask questions
- Presentation is being recorded
Disclaimer

This Pinnacol Safety Services presentation is advisory only. The information contained in this presentation is based on information available from credible and trusted resources and must not be construed as legal, employment practice or medical advice.

The information contained in this presentation is subject to change without notice. Pinnacol assumes no responsibility for management or control of customer safety activities or for implementation of any of the practices or measures outlined in this presentation.
About Us

Jeff Lawrence

• Director of the Division of Environmental Health and Sustainability at the Colorado Department of Public Health and Environment.
• His division oversees all food operations in the State from food manufacturing, dairy farms and plants to restaurants and grocery stores.

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Michael Hayden

• Certified Safety Professional (CSP) and Certified Risk Manager (CRM) / 11 years with Pinnacol / 30 years in Workers’ Compensation Insurance.
• Goal: Identifying risks and developing solutions in a COVID-19 world.

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Symptoms of Coronavirus (COVID-19)

Your symptoms can include the following:

- Fever
- Cough
- Shortness of breath

Seek medical attention immediately if you or someone you love as emergency warning signs, including:

- Trouble breathing
- Persistent pain or pressure in the chest
- New loss of taste or smell
- Bluish lips or face

This list is not all inclusive. Please consult your medical provider for any other symptoms that are severe or concerning.

cdc.gov/coronavirus

If you have COVID-19, you may have mild (or no symptoms) to severe illness. Symptoms can appear 2-14 days after you are exposed to the virus that causes COVID-19.
Protecting Yourself and Others

Currently no vaccine

Best prevention = Avoid exposure

May or may not have symptoms

Breathing

Sneezing

Talking

Coughing

6 feet
Stop the Spread of Germs

- Stay at least 6 feet (about 2 arms’ length) from other people.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash and wash your hands.
- When in public, wear a cloth face covering over your nose and mouth.
- Do not touch your eyes, nose, and mouth.
- Clean and disinfect frequently touched objects and surfaces.
- Stay home when you are sick, except to get medical care.
- Wash your hands often with soap and water for at least 20 seconds.

Help prevent the spread of respiratory diseases like COVID-19.

cdc.gov/coronavirus
Safer at Home

Best practices for all businesses, essential and non-essential:

Work sites

Employees

Customers

Restaurants are permitted to remain open for takeout, drive-through, delivery services and dine-in.
Protect Worksites
Protect Employees
Protect Customers

- Wear masks
- Maintain 6 feet distance
- Sanitize frequently
Keeping Employees Safe
Emerging Considerations

- Employee health screening
- Reduced workforce/cross training
- Delivery
- Customer seating
- Takeout
- Restaurant hazards
Employee Health Screening

Employee pre-shift health assessment

Employee notifies supervisor if:

- Asymptomatic, but **know** they have been exposed.
- Have COVID-19 symptoms.

After confirmation supervisor should:

...
Delivery

Driving safety

- Certification
- Do Not Disturb

Other issues

- Mask
- Sanitizer
- Umbrella
Takeout

Social distancing

COVID-19 cleaning
Curbside Pickup
Outdoor Dining

Guidelines

Parties of 8 or less. Reservations strongly encouraged!

Employee Safety Concerns

POLICY
Dine-In

Distancing

50%

Parties of 8 or less, preferably with reservations.

EMPLOYEES

Disposables & Cleaning

MENU
Reduced Workforce/Cross Training

Reduced workforce

Cross training
Other Considerations…

- RESERVED
- PLEASE WAIT TO BE SEATED
  (Please remember to adequately social distance from others)
- BAR AREA
- The Buffet is Closed
- CLOSED
Cleaning and Sanitizing

- No Face Mask, No Service
- Remove Tablecloths
- Proper hygiene measures
Use the hierarchy to determine the best solution for existing hazards.
Typical Restaurant Hazards

- Slips and falls
- Strains
- Cuts/lacerations

Ask yourself, what measures are necessary to protect employees?
Expanded Outdoor Dining

• Sidewalks
• Parking Lots and
• Streets
Expanded Outdoor Dining

- Sidewalks
- What new hazards does this present?
  - Foot Traffic
  - Lighting
  - Trip & Fall Hazards
  - Weather
Expanded Outdoor Dining

- Parking Lots
- What new hazards does this present?
  - Pot holes
  - Traffic
  - Lighting
  - Weather
Expanded Outdoor Dining

• Streets
• What new hazards does this present?
  • Pot holes
  • Traffic
  • Lighting
  • Weather
Business Decisions

• New Company policies
• Customer Requirement? To mask or not to mask?
• Encourage good hygiene for customers
Additional Resources

- https://www.osha.gov/
- https://covid19.colorado.gov/
- https://www.cdc.gov/
- https://corestaurant.org/

- Pinnacol Assurance safety consultants are available to answer specific questions, provide resources or meet with you virtually.

- Don’t forget to check with individual counties, cities, districts, and municipalities, etc.
Additional Resources

• Frequently sanitize all high-touch areas. (Additional guidance)
• Post signage for employees and customers on good hygiene.
• Ensure proper ventilation. (OSHA guidance)
• Implement symptom monitoring protocols (including workplace temperature monitoring and symptom screening questions) where possible. (Additional guidance)
• Eliminate or regularly sanitize any items in common spaces (i.e., break rooms) that are shared between individuals (i.e., condiments, coffee makers, vending machines). (Additional guidance)
• Provide appropriate protective gear like gloves, masks, and face coverings and encourage appropriate use. (Additional guidance)