

#seemyset reopen safely

A plan for child care & restaurants

With a detailed approach, we can open these sectors safely at lower capacity during Phase 1.



Restaurant guidelines: May 20, 2020 re-entry

All employees required to complete a food sanitation/safety presentation for COVID-19 prevention.

Physical requirements

- Create dedicated entrance and exit where possible
- Remove tables and/or seating to create 6-foot distance
- Eliminate all seating around bars
- Offer no-contact delivery and/or curbside pickup

PPE, hygiene and sanitation

- Masks and gloves required for all employees
- Temperature checks for all employees upon entering
- Handwashing required for all employees upon entering
- Hand sanitizer for guests
- Sanitize tables and chairs after each use with 5-minute wait time between customers

Shareable touch points

- Use prepackaged, disposable plastic utensils
- Remove all shakers, caddies, menu stands and other touch points from tables
- Provide all condiments in disposable containers
- Use paper menus and discard after each use

Childcare guidelines: May 11, 2020 re-entry

Only open to families who are returning to work during Phase 1 of the state's reopening plan.

- Families drop off and pick up at the front entrance with no interaction inside the childcare center
- Temperature checks for every employee and every child upon entering
- 50 percent occupancy in each childcare room
- Masks required for all employees
- Proper sanitation of each room at the end of the day
- Hand sanitizer available and regular handwashing required



Somerset
The Spirit of Southern Kentucky