



2019 Novel Coronavirus [COVID-19]

Food-Establishment Pre-Opening Plan

Southwest District Health encourages all businesses within our district to follow the phases outlined in the Guidelines for Opening Up Idaho available at <https://rebound.idaho.gov>. This guidance is intended to help businesses plan for safe and appropriate business operations as allowed within the phases of reopening.

Please complete the following questions below for review of the pre-opening plan. Please refer to the food establishment guidelines for additional considerations and recommendations to include in your plan. Answer all questions and return prior to re-opening to:

Southwest District Health
13307 Miami Ln.
Caldwell, ID 83607
Fax: 208-455-5405
Email: Preopening.plan@phd3.idaho.gov

Before opening your establishment:

- Follow Idaho Food Code regulations
- Retrain staff on all illnesses that they cannot come to work with
- Throw away any previously opened food items
- Discard any food items that are past the expiration or best by dates
- Re-educate staff on cleaning and sanitizing practices
- Provide listing of surfaces that are routinely touched by staff and customers and assign employee to disinfect their surfaces
- Thoroughly clean and sanitize entire facility, especially if it has been closed.

Southwest District Health recommends establishments follow any local or state public health legal orders regarding opening and operating. Approval of this plan does not exempt establishments from legal orders in place by local or state public health authorities.

For each section please check yes or no and provide a statement as to how the items will be met. At the end of each section we are supplying additional good practices that may be taken to reduce the risk of COVID-19 spread

If you have any questions filling out this form, please contact our office at (208) 455-5400.

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Name of Establishment: Smoky's Bar & Grill - Brundage Mountain

Address of Establishment: 3890 Goose Lake Road, PO Box 1062, McCall, ID 83638

Contact: Traci Foster

Phone Number: 208-634-4151

Email Address: Traci@brundage.com

Food Safety Measures

1. Does your establishment have self-service soda fountain, salad bar, buffets, and other self-service operations?

These types of operations should not be available unless an attendant is available to serve the customers. If yes, how will your facility operate the self-service operations?

Yes No

Please provide actions to be taken:

Self-service zones have been removed and single serve products will be available via staff.

2. Will your establishment offer condiments, such as coffee creamer, sugar packages, ketchup, mustard and salsa to your customers and ensure they are protected? Examples include providing condiments in reusable containers if the container can be sanitized after every use. Single use packages, or portioned single service cups may also be used.

Yes No

Please provide actions to be taken:

We will be offering single use condiments per request, single service cups with a to go packaged menu whether in-house or takeaway dining. Throw away flatware will be provided upon request from staff following sanitation protocols, i.e. hand washing/sanitizer and gloves with each request. 95% of menu items can be consumed without flatware.

SWDH recommends when possible that the restaurant take into account the following items. *These items will not delay the review of your plan.*

- When available use single use utensils.
- Provide no touch waste bins in the kitchen and dining room.
- Ensure all employees food and drink are maintained in a dedicated area away from food, food prep, utensils, and equipment.
- Provide face masks when more than one staff member is in the assigned break area.

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Cleaning and Sanitizing

3. What is your establishment's plan to routinely disinfect commonly touched non-food contact surfaces e.g., counters, desks, seating, tables, chairs, digital ordering devices, pens, restrooms, door handles, menus, pens, and other areas used by customers or serving staff per CDC disinfection guidelines? See Human Touch list for equipment list for sanitizing.

Yes No

Please provide actions to be taken:

Dedicated sanitation staff routinely cleaning high touch zones. Restaurant staff will sanitize each table surface and chairs after each use, wipe down POS frequently, pen rotation from clean to the dirty bin to be sanitized overnight.

SWDH recommends when possible that the restaurant take into account the following items. *These items will not delay the review of your plan.*

- Recommend providing additional temporary hand washing set ups in the dining area for guests to wash hands prior to eating. This set up should include soap, water, and single use paper towels. Provide hand sanitizer if possible.
- Have a disinfectant available for commonly touched surface that food is not placed on.
- Provide additional hand sanitizer at locations where staff may handle cash or credit cards.
- Provide single use non-medical gloves for staff handling cash or credit cards.

Employee Health Monitoring and Personal Hygiene

4. Will the facility develop a pre-shift health check of employees to help screen COVID-19 and other conditions when a food employee should be restricted or excluded?

Yes No

Please provide actions to be taken:

Home test or on-sight health stations available for daily temperature and health questionnaire screening. If yes to the questionnaire, employees are instructed to contact their direct supervisor for further instructions. 2 week quarantine may result from a possible exposure. If the employee is not feeling well, they are instructed to stay home.

5. Will the establishment discourage sharing of phones, headsets, desks, or other work tools and equipment?

Yes No

Please provide actions to be taken:

POS will be assigned per shift to an employee. If cross exposure occurs, each station will be equipped with gloves, hand sanitizer and disinfectant to wipe down the POS surface. All employees use their own personal phones.

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SWDH recommends when possible that the restaurant take into account the following items. *These items will not delay the review of your plan.*

- Attempt to maintain staff a minimum of six (6) feet apart when working in the kitchen.
- When possible, schedule the same group of staff to work on the same shifts to reduce risk of transferring illness to multiple shifts.
- Assign one employee to handle money or cards from guests to limit transfer.
- Limit the number of patrons allowed inside at one time.

Social Distancing Measures

6. Will the establishment post signage at entrance asking patrons to not enter if they feel ill with symptoms including fever, cough, and shortness of breath?

Yes No

Please provide actions to be taken:

Overt sanitation messaging and sharing the responsibility signage will be posted on our website, the road to our establishment as well as on sight. Customers will be asked to stay home if they feel ill with symptoms including fever, cough, and shortness of breath.

7. Will face masks and gloves be made available for servers or those that will be in close contact with guests or other employees?

Yes No

Please provide actions to be taken:

All employees are issued masks from the company. Gloves and hand sanitizer stations will be available in multiple locations. Employees are required to wear their masks and gloves during high exposure scenarios whether with fellow co-workers or guests.

8. Will your establishment require face masks be worn?

Yes No

Please provide actions to be taken:

Guests will be asked to wear their mask when entering the restrooms and anytime they are in proximity of fellow guests and/or employees. Employees are required to wear their masks when cross exposure is present.

9. Will social distancing be achieved where guests will be dining?

Yes No

Guests can order order via counter service and we will deliver the food to their table. There is a designated entrance and exit separate from each other and limited seating at the bar.

Please provide actions to be taken:

10. Will the dining room maintain tables at least six (6) feet apart from each other?

Yes No

Please provide actions to be taken:

Tables have been removed from our dining room and outdoor patio. Each remaining table has been spaced according to the 10' distancing measurements.

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- 11.** Will there be a seating limit to ten (10) people or less at each table? When updating the seating, consider revising access to and from the kitchen and restrooms to assist in mitigating proximity to employees and guests.

Yes No

Please provide actions to be taken:

6 guests per table max. We will also have a host/hostess seating guests to limited capacity at a time.

- 12.** Will guests in waiting areas maintain a distance of at least six (6) feet apart from other guests? Examples include signs or tape to designate six (6) feet spaces.

Yes No

Please provide actions to be taken:

We will have floor markers indicating the 6' distancing measures for guests waiting to access the ordering counter. Along with signage to help direct traffic to lower congestion in tight spaces.

- 13.** Will the establishment's menu provided to the customer be changed so it can be cleaned and disinfected between customers? Consider use of laminated menus that can be sanitized after use, single use menus that are discarded after use, menu boards, or electronic options.

Yes No

Please provide actions to be taken:

Menus will be available via a menu board. We will have a limited number throw away menus available upon request.

SWDH recommends when possible that the restaurant take into account the following items. *These items will not delay the review of your plan.*

- Consider utilizing technology to reduce person to person interaction such as mobile menus, and offering texts to guests when their table is ready to reduce lines in waiting areas.
- Use of contactless forms of payments
- If possible control flow of guests in one door and out another.
- Position tables so that guests are not located under air returns.

Communication

- 14.** Will the establishment implement a plan/strategy for employee education regarding ill employees for when they cannot come to work and a re-entry plan for when they can return to work?

Yes No

Please provide actions to be taken:

Employees are required to answer a health questionnaire daily with instructions to contact their direct supervisor if they answer yes to any of the questions. If they don't feel well, they are instructed to stay home. Training and information available to all employees via ADP (payroll program).

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15. Does the establishment have a plan for how information will be relayed to employees and those delivery operations and other business partners?

Yes No

Please provide actions to be taken:

Employees have access to all the mountain messaging via ADP (payroll program). In addition, all staff emails are issued when new information is available to review. Emails will be sent to partners regarding information pertinent to operations and COVID procedures.

For questions about filling out this form please contact Southwest District Health at (208) 455-5400.