Check off all items below that apply and list other required information.

Business/Entity name: SCOMA’S RESTAURANT, INC  
Contact name: MARIANN COSTELLO

Facility Address: 1965 AL SCOMA WAY  
Email / telephone: 415.771.1541

(You may contact the person listed above with any questions or comments about this plan.)

General Requirements for all Dining Establishments


☑ Has necessary permits for outdoor service and placement of tables.

☑ Developed a plan to ensure Personnel and patrons comply with social distancing requirements.

☑ All Personnel required to use Face Coverings, wash hands frequently, and maintain physical distance of at least 6-feet to the extent possible.

☑ Patrons are advised they must wear Face Coverings any time they are not eating or drinking and when personnel approach their table.

☑ Designated areas/markings indicate 6-foot distancing for patrons in various settings (e.g. waiting to order, waiting for restroom, ordering take-out, or waiting to be seated).

☑ Provided hand sanitizer (using touchless dispensers when possible) at key entrances, point of sale, and other high contact areas.

Patron Screening & Advisories

☑ Have procedures to screen all visitors before seating patrons.

☑ Posted the Dining Establishment’s occupancy limit at the entrance of the building.

☑ Posted at the entrance of the building, which DPH recommended ventilation requirements (if any) have been implemented.

☑ Posted signage at primary public entrances reminding people to adhere to physical distancing, hygiene, and Face Covering Requirements and to stay at home when they feel ill.

☑ Posted signage at primary public entrance stating that (1) COVID-19 is transmitted through the air and the risk is much higher indoors and (2) unvaccinated older adults and unvaccinated individuals with health risks should avoid indoor settings with crowd.

☑ Posted signage reminding patrons and Personnel that SARs-CoV-2 can be spread by individuals who do not feel sick or show outward symptoms of infection.

☑ Posted signage informing patrons that they must be seated at tables to consume food or beverages, and to maintain social distance at all times.
Health Officer Directive No. 2020-16g (Exhibit B)
Health and Safety Plan (issued 3/23/2020)

Checklist

✓ Posted signage at tables reminding patrons to wear Face Coverings when ordering and at all other times when they are not eating or drinking.
✓ Posted signage informing patrons that they may not drink or carry open containers of alcoholic beverages beyond the premises; and that alcoholic beverages will only be served with a bona fide meal.
✓ Posted signage informing employees of how to report COVID-19 health order violations.
✓ Posted signage informing employees on how to get vaccinated.
✓ Posted signage describing risks associated with dining.

Dining Service Requirements

✓ Service tables for outdoor dining are limited to six customers.
✓ Service tables for indoor dining are limited to six customers from three households.
✓ Patrons are not served food or beverages unless they are seated.
✓ Each patron ordering an alcoholic beverage indoors has ordered a bona fide meal.
✓ Have disposable or laminated menus that can be disinfected.
✓ No candles, flower vases, or other items on tables.
✓ Any card stands, such as signage reminding patrons to keep Face Coverings on, are laminated or single use.
✓ Tables are not pre-set with glassware and utensils.
✓ Cleaned flatware, stemware, dishware, etc., is stowed away from customers and personnel until ready to use.
✓ Condiments, salt & pepper, etc. are provided on request, either in single serve containers or in shared containers disinfected after each use.
✓ Encourage customers to use touchless payment options and sanitize any pens or other equipment after each use.
✓ Leftover containers provided only upon request. Customers fill their own containers.
✓ No shared entertainment items such as board games, pool tables, or arcade games.
✓ Areas where customers congregate, serve themselves, or touch food or other items are closed.
✓ No tableside preparation or presentation of food tableside.

Outdoor Dining Requirements

✓ Service tables are placed to ensure that patrons are at least six feet apart.
✓ Patrons are advised that they may enter the establishment only for limited reasons.
✓ Outdoor shelters allow for the free flow of air in the breathing zone.
Indoor Dining Requirements

☑ Occupancy of collective interior spaces is limited to the lesser of 50% of the maximum occupancy or 200 patrons.

☑ Posted calculated occupancy limit at entrance to interior space.

☑ Service tables are placed to ensure that patrons are at least six feet apart when seated. Maximized spacing tables where possible.

☑ Closed bar counters, and seating near food preparation areas where it is not possible to have six feet distance from work areas/stations in use.

☑ Food and beverage service closes from 11:00 p.m. to 5:00 a.m. Indoor dining space is closed to the public at 11:30 p.m., other than as may be allowed for take-out or delivery.

Cleaning and Disinfecting Requirements

☑ Disinfect each customer dining location before opening each day and after every use, including tables, chairs, booster seats, highchairs, booths, etc.

☑ Disinfect highly touched surfaces (e.g. doors, handles, faucets, tables, etc.), and high traffic areas (e.g. waiting areas, hallways, bathrooms) regularly.

☑ Regularly disinfect bathrooms, at least daily, and consistent with industry standards. Cleaning log conspicuously posted in bathroom.

☑ Reusable customer items (e.g., utensils, food ware, breadbaskets, etc., are properly washed, rinsed, and sanitized) after each use.

☑ Implemented all sanitization requirements as described in Health Officer Directive No. 2020-16.

Operational Requirements

☑ Evaluated and made all feasible upgrades or modifications to the HVAC systems.

☑ Completed evaluation of electrical safety and implemented all required precautions.

☑ Confirmed that plumbing is functioning and, if the facility was dormant, flushed the pipes.

☑ Checked for harborage, and pests, and confirmed that pest control measures are functioning.

☑ Windows or doors are open, if possible, to ventilate areas for Personnel.

☑ Designated a Worksite Safety Monitor. Individual is familiar with obligations under Health Officer Directive No. 2020-16, and has developed and implemented a plan to ensure compliance with Directive 2020-16.

☑ Ensured daily COVID-19 symptom self-verifications are completed by all Personnel as required by the Social Distancing Protocol.

☑ Provided training to Personnel on requirements of this directive.

☑ Considered needs of Personnel who are at increased risk of severe disease if they get COVID-19.
Considered additional protections for Personnel, including: discouraging Personnel gatherings in break rooms; staggering Personnel breaks to maintain physical distancing protocols; extending start and finish times to reduce the number of Personnel in the kitchen at the same time; creating additional shifts with fewer Personnel to accommodate social distancing.

Provided dishwashers with equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields, and impermeable aprons.

Additional Measures

Explain:

Dining Establishment Self-certification (must be signed by Dining Establishment Owner or Worksite Safety Monitor):

Initial each line and sign below:

I acknowledge that I have read and fully understand the information above.

The owner/Worksite Safety Monitor will ensure these principles and procedures will be reviewed with all current and future employees.

Print name

Signature