

Additional restaurant and lodging recommendations can be found on page 2.

#1 Plan and Communicate

- Understand that social distancing guidelines and new health requirements may be implemented for many months to come, so be prepared with long-term solutions for how your business can pivot and continue moving forward.
- Create a health and safety plan for your business that can be used for the foreseeable future. (See Planning Checklist to get started.)
- Meet with employees or create training to review new safe-at-work requirements and guidelines for all employees.
- Post internal signage that can be used to alert or remind employees about guidelines and expectations and responsibilities.
- Post external signs on doors alerting visitors to restrictions on entry and movement in and around facility as well as any applicable guidelines and expectations.

#2 Respect Social Distancing

- Limit the number of customers in the facility to ensure appropriate distancing, along with visual markers on floors (where necessary) for six-foot distancing, per CDC guidance. The social distancing requirements do not apply to individuals performing job duties that require contact with other people closer than six feet (6').
- For retailers, please see the official state guidelines at showmestrong.mo.gov.
- For businesses with waiting areas or a lobby: Implementing a system where customers/citizens can wait inside their vehicles prior to entering the business is strongly encouraged, as are pre-scheduled appointments to minimize interaction between people. In situations where this is not feasible, such as public transit, medical offices, and parks, entities should develop public health and safety measures using the above direction as a guide, in addition to any guidance provided by the Centers for Disease Control and Prevention (CDC).
- Large gatherings and events: Seating shall be spaced out according to social distancing requirements. This will apply to events such as amusement parks and attractions, concerts, funerals, museums, school graduations and weddings.

#3 Employee Health

- Employees who feel sick should stay home
- Continue to practice good hygiene, including: Washing hands with soap and water, or using hand sanitizer, especially after touching frequently used items or surfaces; avoiding touching your face.
- Clean and sanitize surfaces frequently.
- Modify physical workspaces to maximize social distancing.
- Limit exposure with vendors.
- Consider touchless options for time clocks.
- Continue to hold meetings virtually, whenever possible.
- Offer a variety of leave options for employees who may have to miss work because of a COVID-19-related reason.
- Minimize business travel.

#4 Customer Communication & Marketing

- Reassure your customers how you're working to keep them healthy.
- Tell customers what you're doing differently and how you will continue to serve them.
- Be positive.
- Keep in mind, everyone's level of "ready" is different. Respect your customers whose concern may be different from yours.

For Restaurants

- Regulate and limit self-serve options such as salad bars and buffets.
- Consider the use of disposable menus, napkins, tableware and condiments. Don't leave condiment containers on the table.
- Employee use of personal protective equipment if available.
- The continued use of drive-thru, pickup, or delivery options is encouraged.
- Offer contactless options for customer check out.
- Tables and seating shall be spaced out according to social distance requirements. (6 ft distance) No tables can seat more than 10 people. Non-connected people should not sit together.
- Communal Seating: Implementing a system where customers/citizens can wait inside their vehicles prior to entering the business is strongly encouraged, as are pre-scheduled reservations to minimize interaction between people.

For Lodging

- Limit the number of customers common areas such as pools, docks and pavilions to ensure appropriate distancing, along with visual markers on floors (where necessary) for six-foot distancing, per CDC guidance. The social distancing requirements do not apply to individuals performing job duties that require contact with other people closer than six feet (6').
- Consider utilizing contactless check-in options
- High-touch areas such as playgrounds are to remain closed (per state and county orders).
- Large gatherings and events: Seating shall be spaced out according to social distancing requirements. This will apply to events such as amusement parks and attractions, concerts, funerals, museums, school graduations and weddings.
- Customer interactions with room cleaning staff should be minimized.
- Cleaning of all room and common space surfaces should be conducted more frequently.
- Cleaning of all linens, including comforters or bedspreads should be conducted between each guest check-in.
- The risk of exposure to cleaning staff is inherently low. Cleaning staff should wear disposable gloves in the cleaning process, including handling trash.
- Follow normal preventive actions while at work and home, including cleaning hands and avoiding touching eyes, nose, or mouth with unwashed hands.

Review official Stone County Guidance at www.visittablerocklake.com/chamber-home

Review official state of Missouri Reopening Guidance at <https://showmestrong.mo.gov/>

Review guidelines from the Centers for Disease Control at www.cdc.gov

Have questions? The Table Rock Lake Chamber of Commerce is here to help. Call us at 417-739-2564. #ConnectingStoneCounty