



COVID 19 Reopening Phase Compliance Checklist for Food Establishments			
Inspector ID:		Date:	
Establishment Name:			
City:			
Number on Guidance Document:	Category	Phase II Non-Compliance (X)	Comments/ Notes of Repeat Non-Compliance
1	Face Covering		
2	Guests 6' Apart and Disinfection		
3	Seats and Seated		
4	Reservation System or Other System for Table Service		
5	Floor Marking, Signage for Counter Service/ Pickup		
6	Guests = 60% Fire Code Occupancy		0.60 x _____ = _____ Fill in posted Maximum capacity, multiply by 0.6, this equals number of allowable guests. Does not include staff.
7	Disposable Menu and condiments		
8	Food Utensils Not set on tables		
9	No Bare-hand contact with Ready to Eat Food		
10	No Self-Service Food or Buffets		
11	Protect To-Go Containers		
12	Reopening Plan		
13	Guidance, Signage, Control of Flow		
14	No common areas for gathering		
		"X" = Non-compliant with Governor's Phase I Guidance. See Guidance Document for educational resources to be complaint	

FOR INTERNAL USE ONLY	
Date Entered in to COVID_19 EO Compliance Spreadsheet:	
By (initials):	