

Customer Self-Service/Buffer Guidance

- Self-service at salad bars, buffets, and other communal food sources and drink stations may be open if increased safety is provided through the following:
 - Customers wear face coverings when not seated and eating or drinking.
 - Physical distancing of customers in line.
 - All sneeze guards, utensils, and other customer-service equipment are properly in place and used.
 - Any food that has been contaminated by customers or employees (i.e., touching food or sneezing and/or coughing along the service line) is discarded.
 - Staff monitor the areas to maintain proper food temperature and customer usage.
 - Serving utensil touchpoints are sanitized or replaced with clean utensils frequently.
 - Ensure non-food contact surfaces, particularly touchpoints such as counters, handrails, etc. are properly washed and disinfected frequently.
 - Hand gel, with 60% alcohol, is available for customer use.
- Provide wrapped self-service condiments and disposable service ware, such as single-service packets or carry-out utensils.
- Discontinue product sampling and demonstration stations, except for single portions offered in response to a consumer's request from the service counter.