

**March 12, 2021 Governor Kemp Executive Order  
Section IV: Restaurants & Bars**

[March 12, 2021 Executive Order](#)

The provisions contained in this Order shall be effective from March 16, 2021 at 12:00 A.M until March 31, 2021 at 11:59 P.M.

That pursuant to Code Section 38-3-28, other than orders issued pursuant to the authority of Code Section 38-3-60 *et seq.*, any state, county, or municipal law, order, ordinance, rule, or regulation that requires persons to wear face coverings, masks, face shields, or any other Personal Protective Equipment while in places of public accommodation or on public property are suspended to the extent that they are more restrictive than this Executive Order or any such law, order, ordinance, rule, or regulation expressly permitted by this Executive Order.

All Restaurants and Dining Rooms as well as all banquet facilities, private event facilities, and private reception venues where food is served that operate during the effective dates of this Order **shall** implement measures which mitigate the exposure and spread of COVID-19 among its patrons and workforce. Such measures **shall** include the following:

1. Screen and evaluate Workers who exhibit Symptoms of COVID-19;
2. Require Workers who exhibit Symptoms of COVID-19 to not report to work or to seek medical attention. Per existing U.S. Food and Drug Administration Food Code requirements, Workers who are sick should remain home. If a Worker becomes ill or presents Symptoms of COVID-19 at work, the operator should identify the Worker's condition during a pre-work screening and send the Worker home. Restaurants shall create, maintain, and follow established policies regarding when Workers who have become ill are permitted to return to work. A Worker with known or suspected COVID-19 must follow Centers for Disease Control and Prevention guidelines to self-isolate for at least ten (10) days after onset of Symptoms of COVID-19 and end isolation only after Symptoms of COVID-19 have improved and the Worker has been fever-free and/or free of Symptoms of COVID-19 for twenty-four (24) consecutive hours without medication before returning to work;
3. Require Workers to wear face coverings while interacting with patrons. Workers may also wear face shields in addition to their face coverings. Such face coverings and face shields shall be cleaned or replaced daily;
4. Maintain a regular cleaning schedule for the entire facility and frequently clean and sanitize high contact

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areas that are touched often by Workers and/or patrons including, but not limited to, table condiments, digital ordering devices, check presenters, self-service areas, reusable menus, tabletops, and playgrounds;

5. Remove items from self-service drink, condiment, utensil, and tableware stations and have Workers provide such items to patrons directly wherever practicable;
6. The use of disposable paper menus is strongly encouraged, which should be discarded after each patron use. Non-touch menus are also encouraged;
7. Checking restrooms regularly, cleaning and sanitizing based on the frequency of use, and always ensure adequate supply of soap and paper towels;
8. Verify that ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers;
9. Redesigning seating arrangements to ensure at least six (6) feet of separation from seating to seating or utilizing physical barriers to separate groups of seating within six (6) feet;
- 10. Providing service only to seated patrons, or, if not applicable, to patrons in designated areas that are practicing Social Distancing;**
11. Establishing pathways for patrons' ingress and egress and ensuring that they are clear and unobstructed;
12. Post signage on entrances that no one with Symptoms of COVID-19 is permitted in the facility;
13. Where practicable, physical barriers such as partitions or Plexiglas at registers should be used;
14. Use technological solutions where possible to reduce person-to-person interaction: mobile ordering, mobile access to menus to plan, text on arrival for seating, and contactless payment options;
15. Provide Hand Sanitizer for use by patrons, including contactless hand sanitizing stations when available;
16. Ensure ventilation systems operate properly and increase circulation and purification of air within facilities as practicable.

None of the provisions of Section IV of this Order, titled "Restaurants & Dining Services," shall apply to

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the operation of dine-in services in hospitals, health care facilities, nursing homes, or other long-term care facilities, but such facilities should implement measures to prevent the spread of COVID-19 if possible.

In the event that any Organization subject to the requirements of this Section IV, titled "Restaurants & Bars," shall also qualify as any other type of Organization or event for which specific operating requirements are set forth in Section V, titled "Industry, Commerce, & Organizations," Section IX, titled "Sports & Live Performance Venues," or Section X, titled "Conventions," the Organization shall adhere to the requirements of Section IV and the requirements for all other types of Organizations and events for which it qualifies. In the event that any of said requirements conflict, the requirements of Section IV shall control.

#### **IT IS FURTHER**

That any law enforcement officer, after providing reasonable notice and issuing at least two citations for violations of Code Section 38-3-7, is authorized to mandate the closure of any business, establishment, corporation, non-profit corporation, or organization not in compliance with this Order for a period not to extend beyond the term of this Order.

#### **IT IS FURTHER**

That pursuant to Executive Order 04.02.20.01 and Code Section 38-3-51, enforcement of any county or municipal ordinance or order that is more or less restrictive than this Order and is not otherwise expressly permitted by the terms herein is suspended.