

GETTING BACK TO WORK IN NEVADA

BARS TIP SHEET

Your business may look very different as it begins to recover from COVID-19 impacts. To move forward, your business will need to adapt to new safety and health guidelines and respond to new and increased expectations from staff and customers. New practices and guidelines will become commonplace in order for customers to feel safe frequenting their favorite eateries.

To help you get started we have put together this tip sheet that focuses on four important areas: **Requirements, React, Recover, Be Resilient**. We conclude the tip sheet with a list of **Resources** to help you.

REQUIREMENTS: *Reopening Guidelines – Phases 1 & 2 and Mandatory Masks*

On June 25, 2020 Nevada Governor Steve Sisolak [announced](#) a **mandatory** face covering policy. The [directive](#) requires that face masks or coverings must be worn by employers, employees and visitors/customers in all public spaces. Businesses are required to inform customers of the requirement and mandate the use of face coverings prior to entry into their establishments. The mandate [guidelines](#) will be enforced by Nevada OSHA.

BARS CLOSED: Clark, Elko, Humboldt, Lander, Lyon, Nye, and Washoe Counties.

On July 9, 2020, Governor Sisolak [announced](#) bars, pubs, taverns, distilleries, breweries, and wineries *that don't serve food* in certain Nevada counties must close on July 10 at 11:59pm to help slow the spread of COVID-19 in their areas. If a county meets 2 of the 3 elevated disease transmission criteria, the county will be deemed an elevated disease transmission county and establishments in that county must close. The mandate will be re-evaluated every 2 weeks while counties that remain open will continue to be evaluated.

Phase 1 Guidelines for bar establishments in elevated disease transmission counties:

Establishments without food service must close to the public:

- Closed establishments may continue curbside pick-up and home delivery sales
- Employees must wear face coverings when delivering products
- Customers may not congregate while waiting for curbside pick-up

Phase 2 Guidelines for bar establishments in counties that remain open:

Establishments are allowed to open under strict social distancing requirements:

- Bartenders, waitresses, other employees, and customers must wear face coverings
- The maximum capacity during Phase 2 shall not exceed 50% of the listed fire code capacity

Phase 2 Guidelines for bar establishments in counties that remain open continued:

- Tables, booths or seats must be spaced, or customers seated a minimum of 6 feet apart from other customers not in the same party.
- Customers sitting at a table or booth must only be served via table service and may not order from the bar top area
- Customers may sit at bar tops only if bar top seating is limited such that barstools are spaced a minimum of six feet apart from other barstools of other customers not in the same party
- Customers waiting to dine onsite must wait outside the establishment until they can be seated and must practice social distancing by maintaining a minimum of 6 feet of separation between customers not residing in the same household or in the same party
- Breweries, distilleries, and wineries must continue to operate in a manner consistent with worker health and safety guidelines promulgated by the NV OSHA.
- Close all standing and open congregate areas in bars that are not necessary for the preparation and service of food or beverages (including but not limited to billiards, card playing, pinball games, video games, arcade games, dancing, and standing)
- Require employees to stay home if symptomatic and conduct daily symptom assessments
- Require frequent and thorough hand washing, including providing workers, customers, and worksite visitors with a place to wash their hands. If soap and water are not immediately available, provide alcohol-based hand sanitizer
- Daily deep disinfection of high contact surfaces (e.g. door handles, light switches, seats, railings, cabinetry handles, appliance handles, toilets, countertops, phones, tables, etc.

REACT: *Get ready to open your doors again!*

Be Prepared – Based on the above guidelines, below is a starter checklist of what you might need or find helpful to purchase or prepare before you reopen. Always check with the state, your county, and your local health district for current operating guidelines because local jurisdictions can impose stricter requirements:

- PPE/Masks for employees (and as a courtesy for customers)
- Face shields for employees, where applicable (for example, dishwashers)
- Gloves for employees
- EPA-approved COVID-19 cleaners & disinfectants (See RESOURCES for link)
- Touchless hand sanitizer stations
- Touchless payment systems
- Additional POS stations
- Plexiglass/clear acrylic partitions
- Disposable utensils, plates & cups
- Chalkboards for menus (or televisions or whiteboards)
- Web-based menus that consumers can view via phone or mobile app
- Disposable menus
- Touchless thermometer for employee use
- Spare HVAC filters
- Arrange tables and booths and seats so customers are 6 feet apart
- Arrange bar top stools to allow for appropriate social distancing



RECOVER: *Expect new ways of doing business. The new bar experience.*

Reopening, if allowed, requires establishments to adapt to new operating requirements that include the above social distancing and enhanced health and safety guidelines. Some best practices and tips that may help implement the new guidelines include:

Operations

- Stagger or limit arrivals of employees and guests
- Ask guests if they are part of the same household before seating them together
- Deep clean your bar before the initial reopening and then daily upon reopening
- Have hand sanitizer and sanitizing stations and products readily available for employees and customers
- Designate – with signage, tape, or by other means – six feet of spacing for employees and customers to maintain appropriate social distancing between tables, booths and bar top areas
- Remind employees to stay home if they have any COVID-19 type symptoms, use cough and sneeze etiquette at work, and practice frequent hand hygiene
- Implement separate operating hours for the elderly and vulnerable customers
- Establish new operating hours so you can close earlier to thoroughly clean the bar each night
- Eliminate or close off tables, booths and stools at bar top areas
- Consider installing plexiglass/clear acrylic panels or barriers between booths and tables
- Provide touchless hand sanitizer stations for employees and guests, particularly at entry points
- A dedicated staff member should be assigned to clear and sanitize each table or booth once guests have departed and staff should avoid touching items that have been placed on tables
- Provide pre-wrapped/rolled utensils or use disposable utensils, plates and cups
- Eliminate buffets and self-serve, including self-serve of condiments (use pre-packaged)
- Set up chalkboards, television screens, or whiteboards to display your menu
- Update your website to be mobile-friendly and post your menu for guests to view on their phones
- Print disposable menus or laminated menus that can be immersed in disinfectant between guests
- Install and use a touchless, non-signature payment system
- Have customers pay through an app on their phones

Employees

- Provide and require employees to wear face masks and gloves
- Consider no touch thermometers to conduct pre-shift employee temperature checks
- Stagger arrivals and breaks for social distancing

Guests

- Have customers wait outside or in their cars until seating is available
- Limit groups to 6 at tables and booths, preferably members of the same household
- Mark off six-foot distances on the floor to maintain space at the host station and payment stations
- Require customers to wear face coverings; provide masks for guests not arriving with their own
- Encourage guests in high risk groups to order curbside (if offered)

BE RESILIENT: *This is all new. Adapt as necessary. Let's stay in business together.*

Business basics will be more important than ever. Evaluate your profit and loss statement. Look for ways to reduce operating and food costs. Analyze your cash flow and breakeven to evaluate the impacts of the new guidelines and best practices on your operations. As Nevada reopens in phases or reverts to previous phases, you may need to continually adjust your operations. Here are a few things to think about:

Get Help

- Contact a business development counselor at the Nevada SBDC by calling 800.240.7094 – we can help you assess your operations and decide on best strategies for your business
- For questions about cleaning and disinfecting, strategies to control new waste streams, or other environmental questions, contact an environmental business advisor at BEP at 800.882.3233

Communicate

- Keep communicating with your customers on social media and your website with announcements about your reopening or new closing requirement, make sure they know you are not shut down for good
- Be open about the measures you are taking to meet the reopening guidelines; consider signage at your entrance so customers can be aware of the steps you are taking
- Provide signage in the bar and on your website to let your customers know what you are doing to prevent the spread of COVID-19 and to meet new industry guidelines
- Be patient, communicate openly with staff while waiting for customers to return

Expanded Services

- Offer “take-out cocktails” with curbside pickup as well as delivery options
- Offer gift cards
- Consider increasing outdoor seating options; can parking spaces be converted to outdoor seating?
- If you are now required to close, consider partnering with restaurants still open to provide your unique beverages
- Consider a membership to your distillery, winery, or brewery and have monthly specials for members

Potential Cost-Saving Measures

- Revamp and simplify your menu to increase margins
- Revisit your menu costing and adjust pricing if needed to cover costs
- Reduce hours to minimize utility bills and increase time for cleaning, for example instead of staying open from 12:00 PM to 10:00 PM operate from 5:00 PM to 10:00 PM.
- Only turn on utilities that are needed – do not use all fans, lights, or air conditioners in the restaurant when fewer people are seated

Creative Marketing

- Update or redesign your website; make sure it is mobile friendly
- Use micro social media to focus more on your immediate neighborhood to bring in local customers
- Advertise through local homeowner associations
- Consider sharing some favorite recipes, wine and drink pairing suggestions, and other tips for customers on social media; create a following and keep in touch with customers

RESOURCES

Below are additional resources to help you react, recover, and be resilient in the face of COVID-19.

Nevada SBDC Small Business Recovery Procurement List

<https://docs.google.com/spreadsheets/d/e/2PACX-1vRaNqMHmNRt3ZAIsivMUghuvuZBOsNx8d6WG-S7HVjfPlsqrb5HfYXd6OCl2-9FA/pubhtml>

US EPA List N: Disinfectants Approved for Use Against SARS-CoV-2

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

Center for Disease Control (CDC) Considerations for Restaurants and Bars

<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html>

Nevada Health Response | COVID-19 in Nevada

<https://nvhealthresponse.nv.gov/info/business/>

Southern Nevada Health District (SNHD) COVID-19 Guidance for Food Establishments

<https://www.southernnevadahealthdistrict.org/coronavirus/guidance-to-reopen-businesses-and-permitted-facilities/>

Nevada Restaurant Association Coronavirus Information

<https://www.nvrestaurants.com/welcomeback.html>

National Restaurant Association COVID-19 Reopening Guidance

<https://restaurant.org/Downloads/PDFs/business/COVID19-Reopen-Guidance.pdf>

Bar Magic of Las Vegas Hospitality Relief Dashboard and Revival Guide

<https://www.barmagic.com/relief>

Nevada Governor's Office of Economic Development

<https://www.diversifynevada.com/covid-19-reopening-guidance-and-assistance/>

Nevada Department of Business & Industry, Occupational Safety & Health Administration

<http://dir.nv.gov/OSHA/Home/>

Small Business Federal Financial Assistance

<https://www.coronavirus.gov/smallbusiness>

U.S. Securities Exchange Commission Resources for Small Business

<https://www.sec.gov/page/covid-19-resources-small-businesses>

This tip sheet will be updated as new information becomes available.

Stay Safe to Stay Open Nevada!

The Nevada Small Business Development Center (SBDC) guides and assists Nevadans looking to start and grow businesses. We are available to counsel on business planning and management issues raised in this tip sheet. One-on-one counseling services are free and confidential.

The Business Environmental Program (BEP) is affiliated with the Nevada SBDC and provides free and confidential environmental compliance and management assistance and can help your business think about cleaning and waste issues. Our focus is on making Nevada's businesses stronger and more environmentally responsible.

DISCLAIMER: This guidance document is intended as general information and is not provided nor intended to act as a substitute for legal advice or other professional services. The Nevada SBDC advises the regulated business community to read all applicable regulations and to check with state and local authorities, including local health districts, for the latest in guidelines and requirements for businesses reopening during the COVID-19 pandemic. This tip sheet is funded, in part, through a Cooperative Agreement with the US Small Business Administration and funding support from the Nevada Division of Environmental Protection. All opinions, conclusions, and/or recommendations expressed herein are those of the author(s) and do not necessarily reflect the views of the SBA.