



OFFICE OF GOVERNOR
BRIAN P. KEMP

WHO MUST SHELTER IN PLACE THROUGH JUNE 12, 2020?

PEOPLE 65 YEARS OF AGE OR OLDER

PEOPLE LIVING IN A NURSING HOME OR LONG-TERM CARE FACILITY

PEOPLE WITH CHRONIC LUNG DISEASE

PEOPLE WITH MODERATE TO SEVERE ASTHMA

PEOPLE WITH SEVERE HEART DISEASE

PEOPLE WHO ARE IMMUNOCOMPROMISED

PEOPLE WITH CLASS III OR SEVERE OBESITY

**PEOPLE WITH DIABETES, LIVER DISEASE,
OR CHRONIC KIDNEY DISEASE UNDERGOING DIALYSIS**

B. P. Kemp

EXECUTIVE ORDER 04.30.20.01



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LARGE GATHERINGS BAN

BUSINESSES, ESTABLISHMENTS, CORPORATIONS, ORGANIZATIONS,
AND LOCAL GOVERNMENTS CANNOT ALLOW MORE THAN **10**
PEOPLE TO GATHER IN A SINGLE LOCATION UNLESS THERE IS AT LEAST
6 FEET BETWEEN EACH PERSON.

"SINGLE LOCATION" MEANS A SPACE WHERE ALL PERSONS GATHERED
CANNOT MAINTAIN AT LEAST **6 FEET** BETWEEN THEMSELVES AND
ANY OTHER PERSON.

EXCEPTIONS TO BAN

COHABITATING PERSONS, FAMILY UNITS, OR ROOMMATES

CRITICAL INFRASTRUCTURE

TRANSITORY OR INCIDENTAL GROUPING

DINING ROOMS AND RESTAURANTS – NO MORE THAN 10 PATRONS PER 500 SQ. FT.,
EXCLUDING HALLWAYS, BATHROOMS, AND SPACES CLOSED TO PATRONS

B. P. Kemp

EXECUTIVE ORDER 04.30.2001



OFFICE OF GOVERNOR
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**UNTIL 11:59 PM ON MAY 13, 2020,
BARS, NIGHTCLUBS, PUBLIC SWIMMING POOLS,
LIVE PERFORMANCE VENUES,
AND OPERATORS OF AMUSEMENT PARK RIDES
REMAIN CLOSED UNLESS EXTENDED.**

B. P. Kemp



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BASIC RULES FOR BUSINESSES WHICH WERE PREVIOUSLY CLOSED OR REMAIN CLOSED

EFFECTIVE APRIL 24, 2020:

THE FOLLOWING BUSINESSES, WHICH
WERE PREVIOUSLY CLOSED, MAY RESUME
LIMITED OPERATIONS:

GYMS AND FITNESS CENTERS
BARBERS
BARBERING SCHOOLS
BODY ART STUDIOS
COSMETOLOGISTS
COSMETOLOGY SCHOOLS
ESTHETICIANS
ESTHETICS SCHOOLS
HAIR DESIGNERS
MASSAGE THERAPISTS
NAIL CARE SCHOOLS
TANNING FACILITIES
BOWLING ALLEYS

THESE BUSINESSES MUST MEET SPECIFIC
LISTS OF MANDATORY CRITERIA **PLUS** ALL
MANDATORY CRITERIA FOR NON-CRITICAL
INFRASTRUCTURE.

EFFECTIVE APRIL 27, 2020:

INDOOR MOVIE THEATERS AND CINEMAS
MAY REOPEN, AND RESTAURANTS
AND DINING ROOMS, INCLUDING THOSE
AT PRIVATE SOCIAL CLUBS,
MAY RESUME DINE-IN SERVICES
IF THEY MEET SPECIFIC
MANDATORY CRITERIA **PLUS** ALL
MANDATORY CRITERIA FOR
NON-CRITICAL INFRASTRUCTURE.

BUSINESSES TO REMAIN CLOSED:

THE FOLLOWING BUSINESSES
MUST REMAIN CLOSED:

BARS AND NIGHTCLUBS
OPERATORS OF
AMUSEMENT PARK RIDES
LIVE PERFORMANCE VENUES
PUBLIC SWIMMING POOLS

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THROUGH MAY 13, 2020, ALL NON-CRITICAL INFRASTRUCTURE BUSINESSES, ESTABLISHMENTS, CORPORATIONS, OR ORGANIZATIONS THAT CONTINUE IN-PERSON OPERATIONS SHALL MEET THE FOLLOWING MINIMUM CRITERIA TO BE OPEN:

SCREEN AND EVALUATE WORKERS WHO EXHIBIT SIGNS OF ILLNESS, SUCH AS A FEVER OVER 100.4°F, COUGH, OR SHORTNESS OF BREATH

IF RETAIL, POST A SIGN ON THE STOREFRONT STATING THAT INDIVIDUALS WHO HAVE A FEVER OR OTHER SYMPTOMS OF COVID-19 SHALL NOT ENTER THE STORE

REQUIRE WORKERS WHO EXHIBIT SIGNS OF ILLNESS TO NOT REPORT TO WORK OR TO SEEK MEDICAL ATTENTION

ENHANCE SANITATION OF THE WORKPLACE AS APPROPRIATE AND DISINFECT COMMON SURFACES REGULARLY

REQUIRE HAND WASHING OR SANITATION BY WORKERS AT APPROPRIATE PLACES WITHIN THE BUSINESS LOCATION

PROHIBIT GATHERINGS OF WORKERS DURING WORKING HOURS

PERMIT WORKERS TO TAKE BREAKS AND MEALS OUTSIDE, IN THEIR OFFICE OR PERSONAL WORK SPACE, OR IN AREAS WHERE PROPER SOCIAL DISTANCING IS ATTAINABLE

IMPLEMENT TELEWORKING AND STAGGERED SHIFTS FOR ALL POSSIBLE WORKERS

HOLD ALL MEETINGS AND CONFERENCES VIRTUALLY, WHENEVER POSSIBLE

DELIVER INTANGIBLE SERVICES REMOTELY, WHENEVER POSSIBLE

DISCOURAGE WORKERS FROM USING OTHER WORKERS' PHONES, DESKS, OFFICES, AND OTHER WORK TOOLS AND EQUIPMENT

PROHIBIT HANDSHAKING AND OTHER UNNECESSARY PERSON-TO-PERSON CONTACT IN THE WORKPLACE

PLACE NOTICES THAT ENCOURAGE HAND HYGIENE AT THE ENTRANCE TO THE WORKPLACE AND IN OTHER WORKPLACE AREAS WHERE THEY ARE LIKELY TO BE SEEN

ENFORCE SOCIAL DISTANCING OF NON-COHABITATING PERSONS WHILE PRESENT ON SUCH ENTITY'S LEASED OR OWNED PROPERTY

FOR RETAILERS AND SERVICE PROVIDERS, PROVIDE FOR ALTERNATIVE POINTS OF SALE OUTSIDE OF BUILDINGS, INCLUDING CURBSIDE PICK-UP OR DELIVERY OF PRODUCTS AND/OR SERVICES IF AN ALTERNATIVE POINT OF SALE IS PERMITTED UNDER GEORGIA LAW

OPEN SALES REGISTERS MUST BE AT LEAST SIX (6) FEET APART

POINT OF SALE EQUIPMENT SHOULD BE FREQUENTLY CLEANED AND SANITIZED

INCREASE PHYSICAL SPACE BETWEEN WORKERS AND PATRONS

SUSPEND THE USE OF PERSONAL IDENTIFICATION NUMBER ("PIN") PADS, PIN ENTRY DEVICES, ELECTRONIC SIGNATURE CAPTURE, AND ANY OTHER CREDIT CARD RECEIPT SIGNATURE REQUIREMENTS TO EXTENT SUCH SUSPENSION IS PERMITTED BY AGREEMENTS WITH CREDIT CARD COMPANIES AND CREDIT AGENCIES.

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UNTIL 11:59 PM ON MAY 13, 2020, ALL RETAIL BUSINESSES – INCLUDING FOOD ESTABLISHMENTS, SUCH AS RETAIL AND WHOLESALE GROCERY STORES – MUST MEET THE FOLLOWING MINIMUM CRITERIA:

LIMIT NUMBER OF PATRONS INSIDE STORE TO 50% OF FIRE CAPACITY OCCUPANCY OR 8 PATRONS PER 1,000 SQ. FT.

ENCOURAGE PATRONS TO USE HAND SANITIZER UPON ENTERING

ENCOURAGE NON-CASH PAYMENTS WHEN POSSIBLE

SANITIZE ENTRANCE AND EXIT DOORS AT LEAST 3 TIMES PER DAY

ENCOURAGE WORKERS TO REPORT ANY SAFETY AND HEALTH CONCERNS TO THE EMPLOYER

INSTALL PROTECTIVE SCREENS OR OTHER MITIGATION MEASURES WHERE WORKER-PATRON INTERACTIONS ARE LIKELY

PROVIDE ADDITIONAL HAND SANITIZER WITHIN THE BUSINESS

IF THE RETAIL BUSINESS IS NOT CRITICAL INFRASTRUCTURE, IT MUST ALSO MEET 21 MINIMUM CRITERIA IN EXECUTIVE ORDER 04.23.20.02.

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Until 11:59 PM on May 13, 2020, **body art studios, barbers, cosmetologists, hair designers, nail care artists, estheticians, their respective schools, massage therapists, and tanning facilities** must meet the following minimum criteria to reopen:

- Providing services by appointment only. Walk-in patrons should not be allowed;
- Patrons should be required to sanitize their hands upon entering the facility and before any treatment;
- Providing hand sanitizer or sanitization wipes to patrons upon arrival;
- Posting signs at the entrance and at eye-level at each workstation stating that any patron who has symptoms of COVID-19 must reschedule their appointment;
- Allowing only one patron per service provider in the business at any one time;
- Allowing one parent to be within a facility if a minor child is receiving a haircut;
- Requiring patrons to wait in their car until service provider is ready;
- Staggering use of every-other workstation or spacing workstations more than 10 feet apart, whichever option is practicable given the facility's configuration;
- Staggering work schedules so that no more than 50% of the normal number of employees providing services will be in the business at a time;
- Requiring all employees to wear Personal Protective Equipment as available and appropriate to the function and location of the worker within the business location;
- Sanitizing all equipment, chairs, and tables used by employees and patrons between each client visit;
- Utilizing disposable materials and supplies as much as practicable according to state rules and regulations;
- Training all employees on additional measures both verbally and in writing;
- Screening and evaluating workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, or shortness of breath;
- If a retail business, posting a sign on the storefront stating that individuals who have a fever or other symptoms of COVID-19 shall not enter the store;
- Requiring workers who exhibit signs of illness to not report to work or to seek medical attention;
- Enhancing sanitation of the workplace as appropriate;
- Disinfecting common surfaces regularly;
- Requiring hand washing or sanitation by workers at appropriate places within the business location;
- Prohibiting Gatherings of workers during working hours;
- Permitting workers to take breaks and meals outside, in their office or personal workspace, or in such other areas where proper Social Distancing is attainable;
- Implementing teleworking for all possible workers;
- Holding all meetings and conferences virtually, whenever possible;
- Delivering intangible services remotely, whenever possible;
- Discouraging workers from using other workers' phones, desks, offices, or other work tools and equipment;
- Prohibiting handshaking and other unnecessary person-to-person contact in the workplace;
- Placing notices that encourage hand hygiene at the entrance to the workplace and in other workplace areas where they are likely to be seen;
- Enforcing Social Distancing of non-cohabitating persons while present on such entity's leased or owned property;
- For retailers and service providers, providing for alternative points of sale outside of buildings, including curbside pick-up or delivery of products and/or services if an alternative point of sale is permitted under Georgia law;
- Open sales registers must be at least six (6) feet apart;
- Point of sale equipment should be frequently cleaned and sanitized;
- Increasing physical space between workers and patrons; and
- Suspending the use of Personal Identification Number ("PIN") pads, PIN entry devices, electronic signature capture, and any other credit card receipt signature requirements to the extent such suspension is permitted by agreements with credit card companies and credit agencies.

Until 11:59 AM on May 13, 2020, **bowling alleys** must meet the following minimum criteria to reopen:

- Placing signage at entrance and throughout the facility to instruct patrons of Social Distancing requirements and other instructions and limitations, as applicable;
- Providing hand sanitizer stations for patrons throughout the facility;
- Food service areas must adhere to the same guidelines set forth in Section IV of Executive Order 04.23.20.02, titled "Restaurants & Dining Services";
- Tape must be applied to floors at ticket counters and rental stations to enforce proper Social Distancing protocol for patrons who are waiting in line;
- Removing items from all self-service bowling ball, bowling shoe, and other bowling accessory stations and have workers provide such items to patrons directly;
- Allowing groups of 6 patrons or less per lane;
- Staggering use of lanes so that only every other lane or every third lane is in use to maintain proper Social Distancing between groups of patrons. Each party of patrons must be seated at least 6 feet apart;
- Score keeping machines, ball returns, tables, seats, and other fixtures at each bowling lane must be thoroughly sanitized before and after each use;
- Bowling balls and bowling shoes must be thoroughly sanitized before and after each use;
- Party rooms located at bowling alleys may not host parties or Gatherings;
- Closing playgrounds and arcade rooms, if any;
- Screening and evaluating workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, or shortness of breath;
- If a retail business, posting a sign on the storefront stating that individuals who have a fever or other symptoms of COVID-19 shall not enter the store;
- Requiring workers who exhibit signs of illness to not report to work or to seek medical attention;
- Enhancing sanitation of the workplace as appropriate;
- Disinfecting common surfaces regularly;
- Requiring hand washing or sanitation by workers at appropriate places within the business location;
- Prohibiting Gatherings of workers during working hours;
- Permitting workers to take breaks and meals outside, in their office or personal workspace, or in such other areas where proper Social Distancing is attainable;
- Implementing teleworking for all possible workers;
- Implementing staggered shifts for all possible workers;
- Holding all meetings and conferences virtually, whenever possible;
- Delivering intangible services remotely, whenever possible;
- Discouraging workers from using other workers' phones, desks, offices, or other work tools and equipment;
- Prohibiting handshaking and other unnecessary person-to-person contact in the workplace;
- Placing notices that encourage hand hygiene at the entrance to the workplace and in other workplace areas where they are likely to be seen;
- Enforcing Social Distancing of non-cohabitating persons while present on such entity's leased or owned property;
- For retailers and service providers, providing for alternative points of sale outside of buildings, including curbside pick-up or delivery of products and/or services if an alternative point of sale is permitted under Georgia law;
- Open sales registers must be at least 6 feet apart;
- Point of sale equipment should be frequently cleaned and sanitized;
- Increasing physical space between workers and patrons; and
- Suspending the use of Personal Identification Number ("PIN") pads, PIN entry devices, electronic signature capture, and any other credit card receipt signature requirements to the extent such suspension is permitted by agreements with credit card companies and credit agencies.

Until 11:59 PM on May 13, 2020, **Gyms and Fitness Centers** must meet the following minimum criteria to reopen:

- Placing signage at any entrance to instruct patrons that they cannot enter if they have been diagnosed with COVID-19, had symptoms of COVID-19, or had contact with a person that has or is suspected to have COVID-19;
- Placing signage at any entrance and throughout the facility to instruct patrons of the enhanced sanitation procedures, Social Distancing requirements, and other instructions and limitations, as applicable, set forth below;
- Screening patrons at entrance. Patrons exhibiting a temperature greater than 100.4 degrees Fahrenheit, cough, shortness of breath, or other respiratory symptoms shall not be permitted to enter;
- Limiting occupancy to enforce Social Distancing requirements and to prohibit Gatherings;
- Utilizing contactless forms of patron check-in;
- Providing hand sanitizer stations for patrons and encouraging use;
- Providing sanitation wipes at or near each piece of equipment and requiring users to wipe down the equipment before and after use;
- Requiring workers to patrol patron areas to enforce the equipment wipe-down policy and conduct additional cleanings during times when equipment is not being used;
- Limiting use of cardio machines to every other machine to maintain acceptable Social Distancing between users;
- Enforcing Social Distancing and prohibiting congregating between non-cohabitating patrons. Patrons should be encouraged to conduct their workout and exit the facility without unnecessary delay;
- Halting the provision of group classes;
- Halting the provision of in-facility child care services;
- Closing the following facilities and equipment within a gym or fitness center: pools, basketball courts and other group sport areas, hot-tubs, saunas, steam rooms, and tanning beds;
- Limit locker room use and avoid use if possible;
- Requiring patrons to spray showers with a provided cleaning spray after use;
- Requiring workers to clean and sanitize bathrooms and locker rooms regularly throughout the opening hours in addition to the regular cleaning schedule;
- Requiring workers who exhibit signs of illness to not report to work or to seek medical attention;
- Screening and evaluating workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, or shortness of breath;
- Enhancing sanitation of the workplace as appropriate;
- Disinfecting common surfaces regularly;
- Requiring hand washing or sanitation by workers at appropriate places within the business location;
- Prohibiting Gatherings of workers during working hours;
- Permitting workers to take breaks and meals outside, in their office or personal workspace, or in such other areas where proper Social Distancing is attainable;
- Implementing teleworking for all possible workers;
- Implementing staggered shifts for all possible workers;
- Holding all meetings and conferences virtually, whenever possible;
- Delivering intangible services remotely, whenever possible;
- Discouraging workers from using other workers' phones, desks, offices, or other work tools and equipment;
- Prohibiting handshaking and other unnecessary person-to-person contact in the workplace;
- Placing notices that encourage hand hygiene at the entrance to the workplace and in other workplace areas where they are likely to be seen;
- For retailers and service providers, providing for alternative points of sale outside of buildings, including curbside pick-up or delivery of products and/or services if an alternative point of sale is permitted under Georgia law;
- Open sales registers must be at least six (6) feet apart;
- Point of sale equipment should be frequently cleaned and sanitized;
- Increasing physical space between workers and patrons; and
- Suspending the use of Personal Identification Number ("PIN") pads, PIN entry devices, electronic signature capture, and any other credit card receipt signature requirements to the extent such suspension is permitted by agreements with credit card companies and credit agencies.

Until 11:59 PM on May 13, 2020, **indoor movie theaters** and **cinemas** must meet the following minimum criteria to reopen:

- Each party of patrons must be seated at least 6 feet apart. No party seated together may number more than 6 individuals;
- At least one usher must be used in each theater room before and at some point, during each showing to ensure that proper Social Distancing protocol is enforced;
- Seats, armrests, handrails, doors, doorknobs, and door handles in each theater must be thoroughly sanitized before and after each showing;
- Tape must be applied to floors at ticket counters and concession stands to enforce proper Social Distancing protocol for patrons who are waiting in line;
- Restrooms must be cleaned and disinfected regularly, and touchpoints must be cleaned no less than once per hour;
- Food service areas must adhere to the same guidelines set forth in Section IV of Executive Order 04.23.20.02, titled "Restaurants & Dining Services";
- Party rooms located at theaters may not host parties or Gatherings;
- Closing playgrounds and arcade rooms, if any;
- Screening and evaluating workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, or shortness of breath;
- If a retail business, posting a sign on the storefront stating that individuals who have a fever or other symptoms of COVID-19 shall not enter the store;
- Requiring workers who exhibit signs of illness to not report to work or to seek medical attention;
- Enhancing sanitation of the workplace as appropriate;
- Disinfecting common surfaces regularly;
- Requiring hand washing or sanitation by workers at appropriate places within the business location;
- Prohibiting Gatherings of workers during working hours;
- Permitting workers to take breaks and meals outside, in their office or personal workspace, or in such other areas where proper Social Distancing is attainable;
- Implementing teleworking for all possible workers;
- Implementing staggered shifts for all possible workers;
- Holding all meetings and conferences virtually, whenever possible;
- Delivering intangible services remotely, whenever possible;
- Discouraging workers from using other workers' phones, desks, offices, or other work tools and equipment;
- Prohibiting handshaking and other unnecessary person-to-person contact in the workplace;
- Placing notices that encourage hand hygiene at the entrance to the workplace and in other workplace areas where they are likely to be seen;
- Enforcing Social Distancing of non-cohabitating persons while present on such entity's leased or owned property;
- For retailers and service providers, providing for alternative points of sale outside of buildings, including curbside pick-up or delivery of products and/or services if an alternative point of sale is permitted under Georgia law;
- Open sales registers must be at least 6 feet apart;
- Point of sale equipment should be frequently cleaned and sanitized;
- Increasing physical space between workers and patrons; and
- Suspending the use of Personal Identification Number ("PIN") pads, PIN entry devices, electronic signature capture, and any other credit card receipt signature requirements to the extent such suspension is permitted by agreements with credit card companies and credit agencies.

Dining Rooms and Restaurants

No more than 10 patrons allowed per 500 sq. ft. excluding hallways, bathrooms, and spaces closed to patrons.

Allowed to resume dine-in service on April 27, 2020 if they meet minimum mandatory criteria:

- Screen and evaluate workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, or shortness of breath;
- Require workers who exhibit signs of illness to not report to work or to seek medical attention. Per existing U.S. Food and Drug Administration Food Code requirements, employees who are sick should remain home. If an employee becomes ill or presents signs of illness at work, the operator should identify the employee's condition during a pre-work screening and send the employee home. Restaurants shall create, maintain, and follow established policies regarding when employees who have become ill are permitted to return to work. An employee with known or suspected COVID-19 must follow Centers for Disease Control and Prevention guidelines to self-isolate for at least 7 days after symptom onset and end isolation only after symptoms have improved and the employee has been fever-free and/or symptom-free for 3 consecutive days without medication before returning to work;
- Implement teleworking for all possible workers;
- Implement staggered shifts for all possible workers;
- Hold all meetings and conferences virtually, whenever possible;
- Train all employees on the importance and expectation of increased frequency of handwashing, the use of hand sanitizers with at least 60% alcohol, and provide clear instruction to avoid touching hands to face;
- Require all employees to wear face coverings at all times. Such coverings shall be cleaned or replaced daily;
- Discourage workers from using other workers' phones, desks, offices, or other work tools and equipment;
- Where possible, stagger workstations to avoid employees standing adjacent to one another or next to each other. Where 6 feet of separation is not possible, consider spacing options that include other mitigation efforts with increased frequency of cleaning and sanitizing surfaces;
- Establish limit numbers to reduce contact in employee breakrooms;
- Prohibit handshaking and other unnecessary person-to-person contact in the workplace;
- Enforce Social Distancing of non-cohabitating persons while present on such entity's leased or owned property;
- Increase physical space between workers and patrons;
- Limit contact between wait staff and patrons;
- Discard all food items that are out of date;
- Discontinue use of salad bars and buffets;
- If providing a "grab and go" service, stock coolers to no more than minimum levels;
- Ensure the Food Safety Manager certification of the person in charge is up-to-date and provide food handler training to refresh employees;
- Thoroughly detail, clean, and sanitize the entire facility prior to resuming dine-in services and continue to do so regularly, focusing such cleaning and sanitation on high contact areas that would be touched by employees and patrons;
- Between diners, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops and commonly touched areas, and discarding single-use items;
- Use rolled silverware and eliminate table presets;
- Remove items from self-service drink, condiment, utensil, and tableware stations and have workers provide such items to patrons directly wherever practicable;
- The use of disposable paper menus is strongly encouraged, which should be discarded after each patron use. Otherwise, businesses subject to this Section shall clean and sanitize reusable menus between each use by a patron. Non-touch menus are also acceptable for use.
- Clean and sanitize restrooms regularly, check restrooms based on the frequency of use, and ensure adequate supply of soap and paper towels at all times;
- Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house. Avoid all food contact surfaces when using disinfectants;
- Check restrooms regularly and clean and sanitize based on frequency of use;
- Update floor plans for common dining areas, redesigning seating arrangements to ensure at least 6 feet of separation from seating to seating. Utilize physical barriers on booth seating when available;
- Limit party size at tables to no more than six;
- Where practical, consider a reservations-only business model or call-ahead seating;
- Remind third-party delivery drivers and any suppliers of your internal distancing requirements;
- Post signage on entrances that no one with a fever or symptoms of COVID-19 is permitted in the facility;
- Where practicable, physical barriers such as partitions or Plexiglas at registers should be used;
- Use technological solutions where possible to reduce person-to-person interaction: mobile ordering, mobile access to menus to plan in advance, text on arrival for seating, and contactless payment options;
- Provide hand sanitizer for use by patrons, including contactless hand sanitizing stations when available;
- Do not allow patrons to congregate in waiting areas or bar areas. Design a process to ensure patron separation while waiting to be seated that can include floor markings, outdoor distancing, or waiting in cars;
- If possible, use an exit from the facility separate from the entrance;
- Mark ingress/egress to and from restrooms to establish paths that mitigate proximity for patrons and staff;
- Where practicable, take-out and curbside pick-up services should be prioritized over dine-in services;
- All restaurant or dining room playgrounds shall be closed;
- Enhancing sanitation of the workplace as appropriate;
- Disinfecting common surfaces regularly;
- Requiring hand washing or sanitation by workers at appropriate places within the business location;
- Prohibiting Gatherings of workers during working hours;
- Permitting workers to take breaks and meals outside, in their office or personal workspace, or in such other areas where proper Social Distancing is attainable;
- Delivering intangible services remotely, whenever possible;
- Placing notices that encourage hand hygiene at the entrance to the workplace and in other workplace areas where they are likely to be seen;
- For retailers and service providers, providing for alternative points of sale outside of buildings, including curbside pick-up or delivery of products and/or services if an alternative point of sale is permitted under Georgia law;
- Open sales registers must be at least 6 feet apart;
- Point of sale equipment should be frequently cleaned and sanitized; and
- Suspending the use of Personal Identification Number (PIN) pads, PIN entry devices, electronic signature capture, and any other credit card receipt signature requirements to the extent such suspension is permitted by agreements with credit card companies and credit agencies.

This criteria does not apply to dine-in services in hospitals, healthcare facilities, nursing homes, or other long-term care facilities