

City of Morgan Hill

Business Resiliency Roundtables Findings Summary

Restaurant Round Table – May 19, 2020

John Carr, Alcohol and Beverage Control Board (ABC) PIO

- New ABC temporary alcohol to-go policy
 - Businesses have been following the new compliance orders
 - Restaurants need to make sure that their alcohol is delivered in sealed containers
 - Restaurants need to continue to communicate with their delivery service(s) the importance of complying with the strict laws of handling alcohol
 - The possibility of allowing this new temporary policy to become a permanent one is a policy question that will need to be made by the California Legislator
- New guidelines for restaurants on social distancing and shared spaces will be available online by this week on the ABC's licensing division's website

Matt Sutton, California Restaurant Association

- Immediate Policy Actions taken by the Governor
 - Modified CA WARN ACT
 - ABC Flexibility
 - Franchise Tax Board Tax Payment Extension
 - Sales Tax Deferrals
 - Paid Sick Leave
 - Workers' Compensation
- Policy Issues Ahead
 - Safe Harbor/Legal Protection from frivolous lawsuits
 - Unemployment Insurance
 - Commercial Leases
 - Regulatory Pause
- Road to Re-opening requires the partnership and participation of the following agencies:
 - Restaurant/Public Health
 - CA Conference of Directors of Environmental Health
 - CA Conference of Local Health Officers
 - 23 Public Health Offices need to re-open
 - 5 recommended actions will be required from all counties
 - Requirements will vary a little from county to county
 - Template will be available
 - Topics for Employment training will be a huge component
 - Restaurants will need to make sure that employees are following CDC guidelines
 - Restaurants will need to make sure that all employees follow social distancing
 - Restaurants will need to make sure that they post a sign in front of their business stating that they are following proper protocols

- Restaurants will need to:
 - Use single use menus
 - Highly sanitize their customer space
 - Self service areas will need to be extra sanitized
 - Salsa and salad bars will be closed
 - New protocols will need to be developed for patrons waiting in line
- CRA is currently advocating for using current bar areas as places for patrons to wait
- Encourage cities to investigate outdoor spaces, parklet programs, current valet areas and parking spaces for restaurant expansion
- The question to allow the continuance of the to-go alcohol is currently in discussion but CRA will need to know data first before legislation is recommended
- Another policy question is the continuance of the delivery service from grocery stores to restaurants

Kathleen Wood, Restaurant Consultant

- Developed Restaurant 2020 guidelines
 - 38-page document that helps restaurant navigate the re-opening process
 - Offers practical solutions based on Kathleen's experience after Hurricane Katrina
 - Tool guide is available at: <https://www.kwoodpartners.com/>
- US Foods is another great resource for restaurants: <https://www.usfoods.com/>

Participants

- Allow tamper resistant containers
- Use the delivery of cannabis regulation as a guide for extending the to-go alcohol policy
- Utilize Facebook and other forms of social media as a place where restaurants can upload their menus
- Food Take Out & Delivery is a Facebook Page that any MH restaurant can join
- Visit Morgan Hill announced that they have masks and gloves for MH restaurants
- Will the City help restaurants with obtaining extra insurance needed for outdoor seating?
- Would the City help restaurants with the following:
 - Streamlining additional approval processes
 - Help with the extra insurance process that is currently needed
 - Extend outdoor seating
 - Clean sidewalks often if sidewalk is extended