



**“Back in Business” - Update 6/24/2020**

The City of Wharton has established a “Back in Business” framework to help ease our businesses in re-opening their doors. The “Back in Business” campaign has been developed as the State and Federal government announced more business to resume. At this time, we are reminding businesses of the importance of following the recommended guidelines for reducing the spread of COVID-19.

**The City has noticed that some businesses are not practicing safe and sanitary measures necessary to reduce the spread and is asking all businesses to refresh themselves with the re-opening guidelines. It is necessary that everyone practice safe and sanitary measures to prevent the spread of COVID-19 and to avoid further local restrictions like those seen in other nearby areas. We are also encouraging businesses that have a higher rate of interaction with the public (like restaurants & stores) to take extra steps to protect your staff and customers.**

**The City is asking that all customers be mindful of following social distancing guidelines and respect the request of businesses to use hand sanitizer or other safety measures those business owners feel are necessary to keep their staff and customers safe as we continue to move forward.**

Here are some critical highlights for businesses from the Governor’s re-open Texas guides available online at <https://www.dshs.texas.gov/coronavirus/opentexas.aspx>.

**RESTAURANTS**

- Groups maintain at least 6 feet of distance from other groups at all times, including while waiting to be seated in the restaurant. The 6 feet of distance between groups seated at different tables is not required if the restaurant provides engineering controls, such as partitions, between the tables.
- A booth may be next to another booth as long as a partition is constructed between the booths, and that partition is at least 6 feet tall above ground level.
- Tables should generally be at least 6 feet apart from any part of another table. However, a restaurant may have tables at least 4 feet apart from any part of another table, provided the restaurant uses a partition between the tables that is at least 6 feet tall and 6 feet wide
- Make a hand sanitizing station available upon entry to the restaurant.
- No tables of more than 10 people.
- Dining:
  - Do not leave condiments, silverware, flatware, glassware, or other traditional tabletop items on an unoccupied table
  - Provide condiments only upon request, and in single use (non-reusable) portions.
  - Use disposable menus (new for each patron)
  - If a buffet is offered, restaurant employees serve the food to customers.
- Contactless payment is encouraged. Where not available, contact should be minimized. Both parties should wash or sanitize hands after the payment process.
- Have employees and contractors wash or sanitize their hands upon entering the restaurant, and between interactions with customers.
- Have employees and contractors maintain at least 6 feet of separation from other individuals. If such

distancing is not feasible, measures such as face covering, hand hygiene, cough etiquette, cleanliness, and sanitation should be rigorously practiced.

## RETAILERS

- Retailers are encouraged to consider dedicating a certain period of time each day for only at-risk customers or deliver purchased goods to vehicles to reduce the need for at-risk customers to enter the store.
- If practical, monitor what items customers touch to clean or disinfect when the customer leaves the retail establishment.
- Contactless payment is encouraged. Where not available, contact should be minimized.
- Train all employees and contractors on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette.
- Regularly and frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, chairs, and restrooms.
- Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees, contractors, and customers.
- Place readily visible signage at the retailer to remind everyone of best hygiene practices.

## HEALTH AND SAFETY SUPPLIES

- **The City of Wharton is working to obtain a list of suppliers or a limited quantity of disposable face masks for businesses who need to provide these for their staff. Please watch for any updates on this at [www.facebook.com/WhartonCD](https://www.facebook.com/WhartonCD). If masks are made available - Quantity will be limited, available on a first come first serve basis, and not for customers or resale.**
- The CDC recommends that members of the public use simple cloth face coverings when in a public setting to slow the spread of the virus, since this will help people who may have the virus and do not know it from transmitting it to others. [For more information, see the CDC's Recommendation Regarding the Use of Cloth Face Coverings, Especially in Areas of Significant Community-Based Transmission.](#)

We know there are many more questions out there and that there will continue to be as we move forward in this process. The City of Wharton is dedicated to supporting its business community through this time and is eager to see Wharton 'back in business' as usual. Please contact the Community Development Department at 979-532-2491 for questions and more information.

Sincerely,

Community Development Department  
City of Wharton