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Commissioner

VIDEO GAME FACILITIES: Page 3 of 3

Hea	lth r	ecommendations for your video game equipment:					
	_	Assign at least one employee or contractor full time to disinfect the video games and other interactive amusements. Continuous disinfecting is needed to protect customers.					
	Disin	fect all gaming equipment before and after customer use.					
	Provide equipment disinfecting products throughout facility for use on equipment and for customer use before they play.						
	Ensure only one player can play a game at a time.						
	Provide for at least 6 feet of separation between games.						
If yo	ou se	rve food and/or beverages:					
	For v	vaiter-provided food service:					
		Do not leave condiments, silverware, flatware, glassware, or other traditional table top items on an unoccupied table.					
		Provide condiments only upon request, and in single use (non-reusable) portions or in reusable containers that are cleaned and disinfected after each use.					
		Clean and disinfect the area used for dining (table, etc.) after each group of customers depart the area.					
		Use disposable menus (new for each patron), or clean and disinfect reusable menus after each use.					
		If you allow customers to write down their food orders, provide take-home pencils and notepads that cannot be used by other customers.					
		Have wait staff sanitize or wash hands between interactions with customers.					
	For c	counter food service:					
		Provide condiments or flatware only in single use, individually wrapped items, and provide condiments only upon request.					
		Have employees and contractors follow proper food-handling protocols.					
		Disinfect any items that come into contact with customers.					
		Clean and disinfect the area used for dining (table, etc.) after each group of customers depart, including the disinfecting of tables, chairs, stalls, and countertops.					
	Blocl	Block off or remove self-service drink fountains.					