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Do we need to shut down again? What to do when employees get COVID-19, RestaurantDive

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Until recently, most restaurants thought the worst of the pandemic was behind them. The COVID-19 curve was flattening and states were loosening restrictions on reopening businesses. But there has been an alarming resurgence of COVID-19, with cases skyrocketing in Texas, Arizona, California and Florida. Each of these states has reported a record number of coronavirus cases in recent weeks. Arizona, for example, is reporting triple the number of daily cases it was reporting a month ago. But it's unclear if another nationwide shutdown is on the horizon, and as such, restaurants will need to manage increasing numbers of employees reporting positive COVID-19 test results.

Most restaurants have established regular health screening procedures for employees. However, problems arise when an employee fails to follow the procedure or comes to work not knowing that he or she has been exposed to COVID-19 outside of work, and only later discovers and reports this prior exposure. In that case, the employee has now potentially contaminated the restaurant and passed on the virus to other employees or guests.

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