

Proposed Guidelines for Reopening of Restaurants, Bars and Hotels

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Understanding the vital need to reopen the economy while maintaining safety, Governor Ron DeSantis convened a task force meeting this past weekend to develop recommendations for the timeline and process, including guidelines for the hospitality industry. In response, the Florida Restaurant and Lodging Association, in partnership with the National Restaurant Association and the American Hotel and Lodging Association, has developed the Critical COVID-19 Guidance Standards for Hospitality Reopening, which are strict mechanisms and processes for maintaining safe and sanitary guest and employee environments.

Although the guidelines have not yet been adopted by the state, Halsey Beshears, secretary of the Florida Department of Business and Professional Regulation, indicated that the recommendations are a good starting point. He stressed that many small businesses' survival depends on reopening, but restaurants, bars and hotels will need to take in additional considerations addressed in the document, including cleaning and sanitizing, monitoring employee health and personal hygiene and maintaining social distancing through updated floor plans and waiting areas.



The task force is expected to develop a solid plan to hand over to the Governor this week. A public comment submission portal is open to all Floridians to share feedback on safely reopening Florida businesses, including the FRLA's Critical COVID-19 Guidance Standards for Hospitality Reopening.

We will continue to monitor announcements about the guidelines for reopening and provide you with any further updates as they become available.

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