

**Outdoor Dining Application – COVID-19**

License #

I. Project Information	
Address	<input type="text"/>
Project Description	<input type="text"/>
<input type="text"/>	

II. Contact Information	
Applicant	<input type="text"/>
Address	<input type="text"/>
Phone Number	<input type="text"/>
Email	<input type="text"/>
Signature of Applicant X	<input type="text"/>
Date	<input type="text"/>

III. Site Plan and Operational Requirements and Guidelines
<p>1) Floor plan of the outdoor seating area must show the locations of the following:</p> <ul style="list-style-type: none"> <li>- All tables with the corresponding number of chairs.</li> <li>- The placement of all hand washing and hand sanitizer stations.</li> <li>- The location of the entrance and exit to the dining area.</li> <li>- The layout of pedestrian walkways with a flow pattern.</li> <li>- Parking locations.</li> <li>- Dumpster/trash locations.</li> <li>- Any temporary fencing locations.</li> <li>- Any tent locations and their proximity to the facility.</li> <li>- Any preexisting bars or wait stations.</li> </ul> <p>2) A detailed cleaning and disinfection procedure of the entire facility must include the following:</p> <ul style="list-style-type: none"> <li>- Opening procedure.</li> <li>- Operational procedure.</li> <li>- Closing procedure.</li> <li>- Please see the attached guidance for minimum requirements on cleaning and disinfection.</li> </ul>

IV. Additional Information
<input type="text"/>
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- Please see the attached guidance for additional requirements.
- Approval must be obtained from all other approving agencies.
- Any proposed permanent structure will have to be applied for and reviewed per normal protocol.
- If the submitted application meets all of the required parameters, preliminary approval can be obtained. An inspection of the outdoor seating area will be completed during routine operation. If the facility layout does not meet the required parameters and match the submittal, the issue will have to be corrected on site.

## Worcester County Health Department

### Guidance for Facilities with Outdoor Seating During COVID-19

This guidance is intended for food service facilities that provide outdoor seating during COVID-19. Any facility that wishes to utilize outdoor seating must submit plans to this office and any other governing agency for review.

- Tables must be placed so that there is a minimum of six (6) feet of separation between chairs while customers are dining. Any tables that do not meet this requirement must either be removed or excluded.
- No groups larger than six (6) persons are to be seated together, except members of the same household.
- All tables must be smooth, easily cleanable, and non-absorbent.
- All contact surfaces must be cleaned and disinfected with an EPA approved disinfectant for use against COVID-19 prior to opening each day. This includes but is not limited to: tables, chairs, reusable menus, umbrellas, etc.
- The facility must post signage informing patrons not to enter if sick, hand washing reminders and cover your cough reminders. Resources can be found at: <https://coronavirus.maryland.gov/pages/lhd-resources>
- Management must conduct staff screening every day in order to exclude any potentially ill employees. Questionnaires should be used as a screening tool. Management should follow Centers for Disease Control and Prevention (CDC) guidelines regarding sick employees.
- Facilities should provide staff with information pertaining to COVID-19 signs and symptoms.
- Staff and patrons must wear facial coverings pursuant to Executive Order # 20-04-15-01. Patrons may only remove facial coverings while seated at their table.
- Customers that are waiting to be seated must abide by social distancing guidelines of six (6) feet of separation and must not exceed the Executive Order on gatherings of more than ten (10) people. It is recommended where applicable that customers wait in their vehicles until their table is ready. Any area where there is a potential for a line to form must have a visual six (6) feet marking system to demonstrate the recommended social distancing.
- The entrance and exit to the dining area must be clearly marked. Pedestrian traffic should be a minimum of six (6) feet away from the dining area. All pedestrian traffic should be one way only.
- Paper menus that can be discarded after each use are recommended. Any reusable menus must be cleaned and disinfected between patrons.
- Buffet service is not allowed at this time.
- Tables and chairs must be cleaned and disinfected between patron usage.
- Bathrooms must be cleaned and disinfected per disinfectant manufacturer requirements regarding product application or when usage necessitates cleaning. Paper towels and hand soap must be provided in all bathrooms. Any line that forms must meet the aforementioned visual marking system requirement.
- Hand sanitizer must be made readily available to staff and patrons. Hand sanitizer does not negate the need for hand washing.
- It is recommended that all condiments are either pre-packaged in the kitchen or provided as single use items.
- Single use items must either be pre-packaged or pre-wrapped and given out per customer request. Any single service item left on the table, whether used or unused, must be discarded after customer dining.
- Staff must wash their hands upon changing tasks or exposure to potentially contaminated items.
- Staff are reminded to not have bare hand contact with ready to eat foods.
- Customers seated at the bar must comply with the appropriate social distancing guideline of at least six (6) feet. Standing in a bar area is not permitted.
- At the close of the business, the facility must be cleaned and disinfected.
- Any tents that are erected must be previously approved by all approving agencies. During operation, the tent must be open on all sides to meet the requirement for outdoor dining. The tent must be secured during non-business hours to ensure the prevention of potential contamination from humans/animals.
- Please refer to the National Restaurant Association COVID-19 Reopening Guide, the Food and Drug Administration (FDA), and the CDC for more information.

**These guidelines are for use during the COVID-19 pandemic.**

# Example Diagram

