Restaurant Opening Guidance Webinar
COVID-19 Basics
Moving Into Stage 1

- We are increasing activity, but cautiously, and COVID-19 is still a threat
- We are working with the business community to allow reopening in a safe manner
- Our collective purpose is to assure that people can do allowed activities as safely as possible
- Our primary goal is to communicate requirements and recommended guidelines in a clear, consistent way to everyone
Providing Guidance for Reopening

❖ CDC/public health recommendations:
  ➢ Social distancing
  ➢ Facial covering
  ➢ Hand hygiene
  ➢ Cough and sneeze hygiene
  ➢ Effective cleaning and disinfection
  ➢ Not working/patronizing while either ill or on home isolation due to exposure
  ➢ Clear signage and communications

❖ Questions from the business community
❖ Coordination with State and local partners
Reopening of Outdoor Restaurants
Executive Order 20-05-27-01

❖ Effective 5:00pm, May 29th, Restaurants and Bars and Social Clubs (VFW, Elks Club, American Legion posts) with dining facilities may:

- Serve food and beverages for consumption in outdoor seating areas;
- Sell food and beverages on a carry-out or drive-through basis; and/or
- Deliver food and beverages to customers off promises.

❖ Subject to discretion of local jurisdiction.
Executive Order 20-05-27-01

- Restaurants and Bars and Social Clubs that serve food and beverages to customers in outdoor areas shall:
  - Require all staff to wear Face Coverings, in accordance with the Face Coverings Order;
  - Ensure patrons are seated at least six feet away from each other, except for households seated together;
  - Not allow groups larger than six persons to be seated together, except members of the same household;
  - Not serve food in a buffet format; and
  - Clean and disinfect each table between each seating in accordance with CDC and MDH guidelines, using cleaning products that meet the criteria of the U.S. Environmental Protection Agency for use against COVID-19.
Guidelines and Best Practices for Outdoor Restaurants

❖ Guidance and Best Practices for Outdoor Restaurants:

Operating a Business Safely – Develop a Plan

- Develop a plan or checklist that covers:
  - Staff training on COVID-19 prevention
  - Employee health, leave policies, and screening
  - Facial coverings for patrons and staff
  - Physical facility evaluation
  - Social distancing protocols
  - Communication and signage
  - Routine environmental cleaning, especially “high-touch” surfaces

- Check with local health department for additional requirements
Open for Employees

- Train employees on COVID-19 health and workplace safety protocols
  - Hand hygiene
  - Cleaning protocols
- Daily screening for symptoms
- Sick worker policies – home isolation
- Maintain social distancing – breaks and workplace
- Facial coverings when interacting with public and staff
- Routine environmental cleaning, especially “high-touch” surfaces
Open for Social Distancing

❖ 6-foot visual marking system – staff and customers
❖ Modify floor plans seating to ensure 6-feet distance
  ➢ Except households
  ➢ Every other booth
  ➢ Bar seating
❖ Minimize congregating in common areas
❖ Reservation system – phone apps, texting, signs; no pagers
❖ Prepare guidance on facility capacity, queues, and crowd avoidance
❖ Post signage for customers – do not enter if sick or symptomatic
❖ No more than 6 people at a table
❖ Large gatherings not allowed at this time
Open for Cleanliness

- Frequent cleaning and disinfecting, especially “high-touch” surfaces
- Table settings
  - Provide single service condiments
  - Clean and disinfect condiment containers, tables, menus after each customer
  - Use disposable menus, menu boards, mobile apps
- Cleaning procedures for soft goods (linens, table cloths, napkins)
- Buffets and customer self-service strongly discouraged at this time [buffets prohibited, per Executive Order]
- Coffee bars – enhanced cleaning
  - Limit number of customers
  - Use of napkins
Guidance for Restaurants and Bars

Open for Cleanliness

- Removal of multi-use items: magazines, coupons, condiments, etc.
- Make hand sanitizer, disinfecting wipes, soap and water available at key customer and employee areas
- If possible, implement touchless payment options
- Facial coverings for employees and customers
- Provide disposable paper towels in restrooms
Open for Communications

❖ Communicate commitment to cleanliness – adherence to CDC guidance – posting signage
❖ Post signage indicating social distancing protocol and COVID prevention
❖ Communicate with employees and customers
  ➢ Measures taken for their comfort; and
  ➢ Shared responsibility to monitor their health and stay home if not feeling well.
❖ Communicate to customers in advance or during the reservation process procedures for seating, serving, ordering, paying and wearing face coverings.
Signage and Worker Screening
Signage

❖ Available for download at https://coronavirus.maryland.gov/pages/business-resources

❖ Messages to include:
  ➢ Capacity and/or social distancing requirements
  ➢ Do not enter if ill
  ➢ Facial coverings requirements
  ➢ Hand hygiene, cough hygiene messages
Worker Screening

❖ Questions to ask returning workers:

➢ Have you had ANY of the following symptoms of COVID-19 infection in the last 14 days:
  ➢ Fever or chills; Cough, shortness of breath, or difficulty breathing; Fatigue, muscle or body aches, headache, sore throat, congestion or runny nose, nausea or vomiting, or diarrhea; New loss of taste or smell

➢ Is there anyone in your immediate household with COVID-19 infection or have you had close contact (less than 6 feet for at least 15 minutes) with anyone with COVID-19 infection in the past seven (7) days, without the use of personal protective equipment?

➢ Have you had a positive test for COVID-19 infection within the past ten (10) days? [If yes, this requires more explanation]

❖ Temperature checks are not required
Frequently Asked Questions
Are restaurants limited in the capacity of their outdoor seating?

- Restaurants must still adhere to the Executive Order 20-05-27-01 requiring social distancing by keeping patrons (not just tables) at least 6 feet apart, except for households seated together. No more than 6 people may be seated together, except members of the same household.
Can customers still use indoor restrooms?

❖ Yes, customers who are seated outside may still use indoor restrooms. The facility should implement procedures (including floor markings and signage) to ensure that customers do not congregate around the restrooms. Restrooms should be cleaned frequently, and soap and water, hand sanitizer, and disposable hand towels should be provided. For more information, see the Guidance and Best Practices for Restaurants.
Can restaurants open buffets?

❖ No, per the Governor’s Executive Order 20-05-27-01, restaurants, bars, and social clubs may not serve food in a buffet format.
Who should wear facial coverings?

❖ Under the new Executive Order, restaurants are required to comply with the Facial Coverings Order (Executive Order 20-04-15-01) and are also subject to operating as a business safely under Executive Order 20-04-05-02, which delegates authority to local health officials to control or close unsafe facilities

❖ Facial coverings should be worn by all staff who interact with either customers or other staff (encourage all staff to wear facial coverings at all times)
Can physical barriers be used between tables instead of keeping them 6 feet apart?

- Patrons must be seated at least 6 feet away from each other, except for households seated together, regardless of the use of physical barriers.
Resources

❖ Maryland Back to Business:
  ➢ https://open.maryland.gov/backtobusiness/
  ➢ Guidance documents for businesses

❖ MDH COVID-19:
  ➢ https://coronavirus.maryland.gov/
  ➢ COVID-19 stats, FAQs, Resources

❖ MDH Office of Food Protection:
Resources

❖ Administration’s COVID-19 Response:
  ➢ https://governor.maryland.gov/coronavirus/
  ➢ Executive Orders, interpretive guidance, press releases

❖ Governor’s May 27th Announcement:
  ➢ Executive Orders
  ➢ Guidance and Best Practices for Outdoor Restaurants