



KENT COUNTY HEALTH DEPARTMENT



COUNTY OF KENT

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STATE OF MARYLAND

UPDATED INTERIM GUIDANCE FOR OUTDOOR DINING

Governor Hogan has announced in his recent [Executive Order Number 20-05-27-01](#) the reopening of Maryland and allowing restaurants and bars to offer outdoor dining effective as of 5:00 p.m. on May 29, 2020. Kent County Guidelines are subject to change continuously and rapidly, as this is an unprecedented time with reaction to the COVID-19 Pandemic.

Facilities that were previously closed due to restrictions under previous Executive Orders must contact the Kent County Health Department *prior to reopening*.

Adherence to the guidelines in place by the [CDC](#), [National Restaurant Association](#), [FDA](#).

Outdoor Dining:

Restaurants and bars will be permitted to reopen for OUTDOOR SEATING only if the facility meets the following:

- has a historical trend of offering outdoor seating at the establishment in a designated area
 - Facilities that do **not** have this trend may submit a plan to KCHD for approval of modifications to add outdoor seating.
 - Facilities that are implementing a new space for outdoor seating i.e. use of public sidewalk or town public property must contact their local municipal planning & zoning office.
- maintains a maximum number of any outdoor table setting at 6 people and post signage of this restriction.
- redesigns seating arrangements to ensure at least six feet of separation between table setups; remove bar stools and provide only table top seating
- has handwashing facilities available, supplied and functional; restrooms should have markings for social distancing requirements
- Consider a reservations-only business model or call-ahead seating to space diners and crowd control. Develop alternative means of appropriate social distancing in waiting areas as social distancing requirements still need to be met.
- Discourage crowded waiting areas by using phone app, text technology, or signs to alert patrons when their table is ready. Avoid using "buzzers" or other shared objects.
- Prepare a plan for inclement weather and do not open outdoor dining if inclement weather is predicted.
- Self-serve food or drink options, such as buffets, salad bars, and drink stations are **prohibited**.
- Live music, DJ, and entertainment is **prohibited**. Per Executive Order 20-05-27-01 recreational establishments and events remain closed at all locations and venues.

Facility Operations:

- Signage is posted at each entrance to the facility to inform all employees and customers to avoid entering the building if they are sick or have symptoms of COVID-19, such as cough, fever, or shortness of breath.
- Signage is posted at each public entrance and throughout the facility to inform all employees and customers to maintain a minimum 6-foot distance from one another.
- Consider having hand sanitizer available at the entrance and exit for guests and employees.
- Establish enhanced cleaning protocols in the facility along with the routine cleaning.
- Ensure adequate sanitizing products and equipment is provided for
 - Food contact surfaces - sanitizing test kits must be supplied
 - Machine warewashing detergent, sanitizer, and rinse additive.
 - Manual warewash detergent and sanitizer.

- Sanitizer for non-food contact surfaces such as floors, walls, restrooms, tables and chairs, and high-touch surfaces.
- Ensure an EPA-approved disinfectant for use against Covid-19 is readily available. Refer to [List N: Disinfectants for Use Against SARS-CoV-2 | US EPA](#) for approved products to use against SARS-CoV-2.
- Stagger dining times to allow adequate time to clean and disinfect surfaces and public areas.
- PPE provided for all employees: face coverings and disposable gloves.
- Operators must ensure proper hand hygiene is being practiced and that all hand sinks are supplied with running hot and cold water, soap and paper towels at all times.
- Use disposable food service items (e.g., utensils, dishes, napkins, tablecloths). If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed rinsed and sanitized either manually or in a dishwasher. Use of disposable food service items such as disposable flatware and cups, single-use condiments, and other non-reusable food service items is encouraged.
- Provide disposable hand towels and trash bins in restrooms so that customers can exit without touching door handles.

Employee Safety & Training:

- Employees must wash hands often especially before and after handling food. Additionally, we encourage you to provide hand sanitizer (at 60% or more alcohol) as an added step to handwashing protocol. As always, use gloves or another type of barrier with ready to eat foods.
 - All employees must adhere to the 6 foot social distancing practice; Food workers, cashiers, management. Break rooms and locker rooms for employees should be set up to allow for the social distancing practices. Employees should not shake hands or make direct contact with other employees or customers.
 - Face coverings are required for all workers when interacting with other staff members and guests.
 - Train employees on the proper response to customers who challenge social distancing, facial covering, and other requirements.
 - Employees should wear gloves when removing food service items and wash their hands immediately
- Conduct employee health screenings at the beginning of shifts asking:
 - (1) Have you had any of the following new symptoms in the last seven days: fever or chills, cough (either new, or different than your usual cough), sore throat, shortness of breath, loss of taste or smell, or any other flu-like symptoms?
 - (2) In the past week, have you been in close (less than 6 feet), prolonged contact (more than 2-3 minutes) with someone with suspected or confirmed COVID-19 without using infection protection and control precautions?
 - (3) Daily temperature checks are required.
 - Develop plans and policies for employee leave, absenteeism plans, employee health screenings

These actions are specific to the COVID-19 outbreak and should be used **IN ADDITION** to your employee health policy excluding or restricting food handlers with vomiting, diarrhea, fever with a sore throat, infected wounds on hands and arms, and jaundice.

For additional resources please visit:

[Food Safety and the Coronavirus Disease 2019](#)
[Coronavirus Information and Resources](#)
[Guidance for Restaurants and Bars](#)
[Getting your Workplace Ready for COVID-19](#)
[Maryland Coronavirus Information for Business](#)
[Maryland COVID-19 Food Safety](#)



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[Maryland Restaurants Operational Readiness Checklist: Food Service Ecolab Checklist](#)