

Calvert County Restaurants *Getting Back to Business*

Following Governor Hogan's Guidance
from May 27, 2020

Existing approved outdoor seating areas (including open air patios, balconies, rooftops, parking lots and sidewalks) must maintain operating features per approved Fire Marshal occupancy. The following modifications are required for COVID-19 safety:

- Space tables a minimum of 9 feet apart (measured from all edges of the table); and
- Limit table groups to 6 individuals; and
- Eliminate gatherings in the building when entering or exiting outdoor seating area; and
- Maintain strict social/physical distancing guidelines.

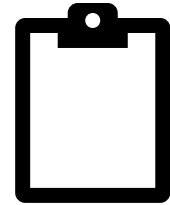
Zoning and Permitting Requirements

Zoning and Permitting Requirements

Proposed new, temporary outdoor seating areas (including open areas and/or temporary tents used by existing, permitted restaurants) must submit the following for review through the Office of Inspections & Permits prior to allowance of temporary outdoor seating:

- A plan showing location of the temporary outdoor seating area; and
- A drawing showing spacing of tables a minimum of 9 feet apart (measured from all edges of the table); and
- Location and type of barriers to separate seating area from vehicular travelways; and
- If located in an existing parking lot, P&Z staff will complete calculations which must result in adequate parking being maintained for all uses; and
- Egress and ADA access must be maintained in and around the outdoor area; and
- Tables are limited to seating for 6 individuals.

Note: Additional permitting and inspections are required for temporary tents and seating under existing awnings, overhangs or roofs. At a minimum: temporary tents used by existing, permitted restaurants must have all sides of the tent open; and a State-approved fire extinguisher must be provided within 75 feet of tent area. Contact the Office of Inspection & Permits at 410-535-2155 for instructions.



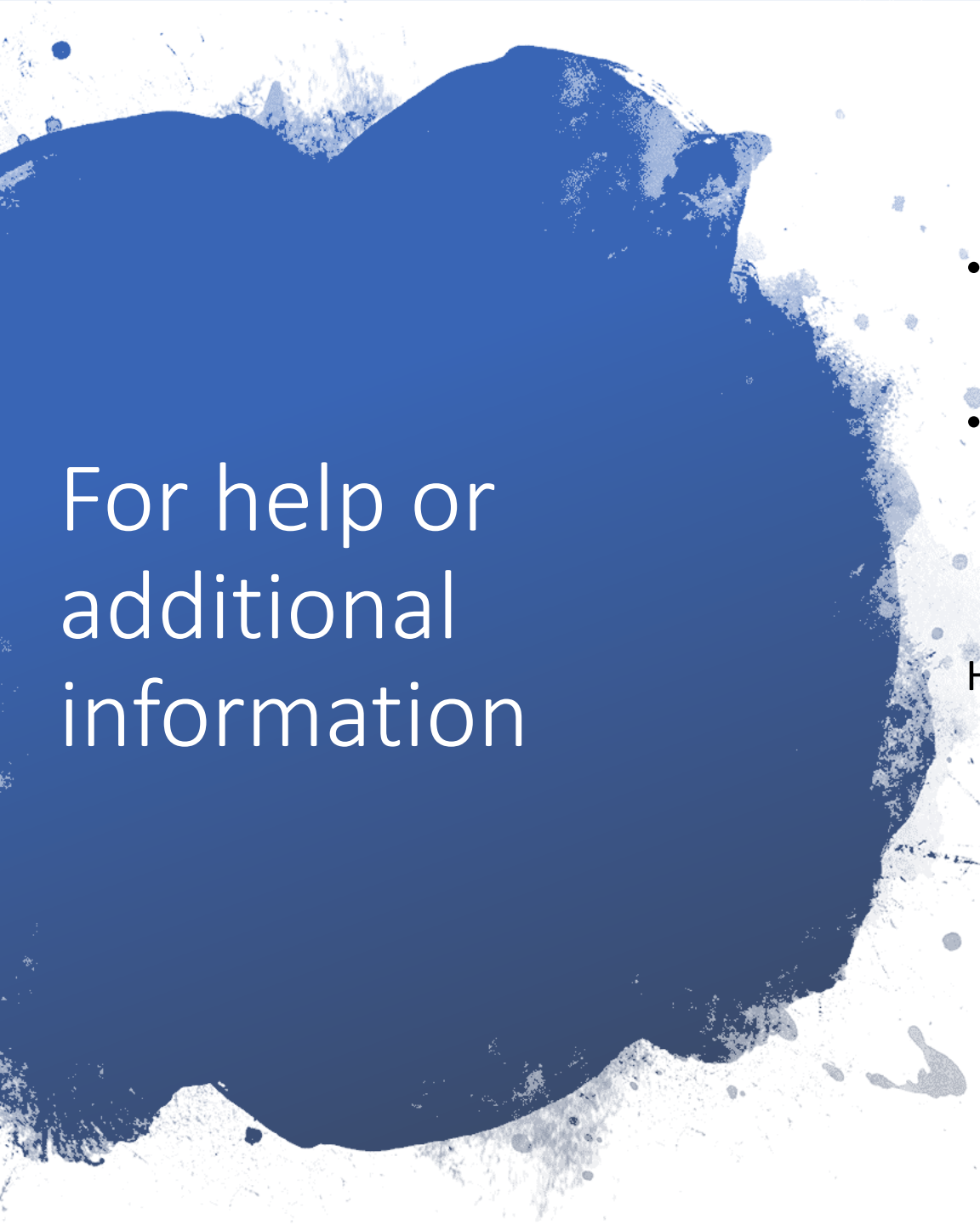
Health Department Requirements



- Social distancing required between tables with high contact surfaces disinfected after each use or more often than previously done
- Face coverings must be worn by staff interacting with the public and each other (if less than 6 feet apart in the kitchen)
- Restrooms must be provided for dine-in locations
- Minimize large groups
- Provide health survey forms for staff to complete prior to coming into work
- Use disposable menus, condiments and flatware
- Continue with curbside, delivery and take-out options

Health Department Training Guidance

- All staff should be trained (especially front-of-house staff, servers and bussers) on properly wiping down all surfaces after each use, checking sanitizing solutions regularly and ensuring proper hand washing after handling table items.
- Hold small training sessions (no more than 10 people including management, socially distanced with face coverings in place) to properly instruct on:
 - Disinfecting high contact surfaces
 - Safe cleaning practices (i.e., gloves and masks should be worn)
 - Designating job duties that may be different from normal job duties
 - Ensuring staff know face coverings must cover both nose and mouth
 - Proper hand-washing techniques
 - Importance of employee wellness checks and forms and stay home if a fever is present



For help or
additional
information

- Calvert County Department of Planning & Zoning

Email PZ@calvertcountymd.gov or call 410-535-2348

- Calvert County Health Department

Email Jessica.Williams@maryland.gov or call
410-535-3922 ext. 10 or ext. 15

Helpful Links (*right click*):

[Maryland Department of Health, Food Safety and COVID-19](#)

[National Restaurant Association Reopening Guidance](#)

[U.S. Food & Drug Administration Food Safety Checklist](#)

[Association of Food & Drug Officials Recommendations for
Easing COVID-19 Restrictions](#)