

Re-opening Guidelines for Indoor Dining at Restaurants and Bars



This guidance is intended to convey the message of Governor Hogan and the Maryland Strong: Roadmap to Recovery as it relates to Calvert County residents, business owners, workers and visitors at this moment in time. The Roadmap lays out important guiding principles:

Marylanders should continue to wear face coverings or masks in indoor public places.

Marylanders should continue to practice physical distancing.

It is important that all of our actions in the near future are consistent with these guiding principles. Re-opening or changing the way a business or venue operates is a major undertaking. Below we have a collection of general ideas that businesses or owners should take into consideration when developing program-specific plans for re-opening or alteration of operations:

- » Proper signage for social distancing upon entering into the establishment and in the waiting area are posted.
- » Modify floor plans. Dining and bar tables should be spaced 9-feet apart. This will ensure proper social distancing of 6-foot between parties. No more than 6 people may be seated at a table unless from the same household.
- » Facilities with booth seating must close every other booth.
- » Customers at the bar area must be seated. Customers from different households must be seated 6 feet apart. No standing is permitted at the bar.
- » All customers served must be seated.
- » Capacity cannot exceed 50% of maximum occupancy. Capacity limits are posted. A designated staff member is monitoring the facility's capacity.
- » Customers and visitors over the age of 9 must wear a face covering when indoors, except during consumption of food and drink.
- » Employees interacting with customers are required to properly wear face coverings. Masks must cover both nose and mouth.
- » Daily screenings for COVID symptoms must be performed for all staff before entering the building. Screening records must be maintained for 30 days.
- » An EPA registered disinfectant is readily available to properly clean high contact surfaces including, but not limited to menus, door handles, registers, tables, booth seating/chairs/bar stools, restrooms, receipt books, pens for servers, etc.
- » Condiments and bar menus will be available upon request. Any item served to a table must be properly cleaned and disinfected prior to being served to another customer.
- » Disposable menus will be provided or all menus must be properly disinfected after each use by a designated staff member.
- » Customers may not self-serve at salad bars, buffets, or any other area (including coffee pots).
- » Hands-free checkout for dine-in customers will be utilized if possible. If receipt books and pens are utilized ensure all staff disinfect each item between use.
- » While waiting to be seated, appropriate physical distancing guidelines will be maintained. If space does not allow for appropriate physical distancing, customers will be asked to wait in their cars or other off-premise area. A messaging service such as text, phone call system, or an app may be used to notify customers that their table is ready.

**Requirements may change at any point contingent on health necessities or new directives from the Governor's Office.*