

## Phase Two: Outdoor Dining (June 9, 2020)

All food establishments have been granted a permit by the County of Sussex to begin outside dining – there is no additional paperwork needed. The Temporary permit expires 12/31/20. Please refer to your municipality as you are required to follow municipal ordinances and laws.

In addition, your business must follow Executive Order #150, NJ Department of Health Protocols for Food and Beverage Establishments Offering Outside Dining and NJ Code Sanitation in Retail Food Establishments and Food and beverage Vending Machines.

### Protocols for restaurant and dining establishments, employees and customers

#### **Restaurants and Dining Establishments**

EO 150 permits restaurants, bars, and other establishments to offer outdoor dining, subject to the following seven conditions:

All areas designated for food or beverage consumption must conform with all applicable local, state, and federal regulations;

Capacity must be limited to ensure that all patrons can remain six feet apart from other patrons at all times, except for patrons sharing tables;

Satisfy the standards established by the Department of Health (details below);

Ensure all tables and individual seats in shared areas (e.g., outdoor bar seats) are six feet apart in all directions;

Prohibit patrons from entering the indoor premises, except to walk through when entering, exiting, or using the restroom;

Require patrons to wear a face covering while inside the indoor premises (unless the patron has a medical condition or if the patron is a child under the age of two); and

Prohibit smoking in any outdoor areas designated for the consumption of food or beverages (this prohibition will expire automatically upon the state permitting in-person service in indoor areas).

The Department of Health issued Executive Directive 20-014, in conjunction with EO 150. The Directive sets additional protocols and policies that any establishment offering outdoor dining must implement. These restrictions apply to business protocols, employees of the establishments, and customers.

#### Restaurant & Dining Establishment Protocols

Obtain municipal approvals and permits before offering outdoor dining;

Post signage at the entrance stating that no one with a fever or symptoms of COVID-19 should enter the food or beverage establishment;

Limit seating to a maximum of eight customers per table;

Rope off or mark tables, chairs, and bar stools that are not to be used;

Mark six feet of spacing in patron waiting areas;

Provide physical guides (e.g., tape and signs) to ensure customers remain at least six feet apart in line for the restroom or while waiting to be seated;

Eliminate self-service options (e.g., buffets, salad bars, and self-service soda fountains);

Disinfect all tables, chairs, and all shared items (e.g., menus, condiments, and pens) after each use;

Install physical barriers and partitions at cash registers, bars, host stands, and other areas where maintaining a distance of six feet may be difficult;

Ensure six feet of physical distancing between workers and customers (except at the moment of payment or when servicing the table);

Require infection control practices (e.g., regular handwashing, coughing/sneezing etiquette, and proper use and disposal of tissues);

Frequent sanitization of high-touch areas such as credit card machines, keypads, and counters to which the public and workers have access;

Conspicuous signage at the entrance alerting staff and customers to the six-foot social distancing requirement; and

Implement an "inclement weather policy." When the policy is triggered, the establishment must adhere to Executive Order 125 and offer takeout or delivery service only.

### **Employee Policies**

Wash or sanitize hands when entering the establishment;

Conduct daily health checks (e.g., temperature screening and symptom checking) safely and respectfully, and in accordance with any applicable privacy laws and regulations;

Require employees with COVID-19 symptoms (e.g., fever, cough, or shortness of breath) to go home;

Require all employees to wear face coverings (except where doing so would inhibit the employee's health) and require gloves when in contact with customers or handling prepared foods, serving utensils, and other items to customers;

Provide employees with face coverings and gloves;

Provide break time for repeated handwashing throughout the workday; and

Provide staff sanitization materials (e.g., hand sanitizer and sanitizing wipes).

**Customer Policies**

Inform customers that the safety measures (i.e., social distancing, face coverings, and so on) must be adhered to while in the establishment;

Encourage reservations to control volume;

Require customers to provide a phone number if making a reservation to facilitate contact tracing;

Recommend customers wait in cars or away from the establishment if the wait area cannot accommodate social distancing;

Alert customers via telephone calls or texts instead of shared objects (e.g., buzzers)

Encourage use of digital menus;

Decline entry to the indoor portion of the establishment if the customer does not wear a face covering (unless for a medical reason or if the customer is a child under the age of two); and

Provide a hand sanitizer station for customers.

EO 150 further permits municipalities to authorize establishments to expand their respective footprints (e.g., in sidewalks, streets, and parks) to adhere to the requirements in EO 150, as well as the Executive Directive.