

Revised Operational COVID Guidelines for Restaurants and Bars



This guidance is intended to assist Calvert County residents, business owners, workers and visitors at this moment in time. Our guiding principles are as follows:

Marylanders should continue to practice physical distancing, in both indoor and outdoor settings.

Marylanders should continue to wear face coverings or masks in indoor public places, and outdoors when physical distancing is not possible.

As vaccines become available, every eligible person should get inoculated to speed our community's return to normal.

It is important that all of our actions in the near future are consistent with these guiding principles:

- » *Proper signage for social distancing upon entering into the establishment and in the waiting area are posted.*
- » *Modify indoor dining floor plans. Ensure proper social distancing of 6-foot between seated parties. No more than 10 people may be seated at a table.*
- » *Facilities with booth seating must install 6 foot high barriers between booths in order to accommodate customers at adjacent booths. If no barriers are installed then seating remains at every other booth.*
- » *Customers at the bar area must be seated. Each party must be seated 6 feet apart. No standing is permitted at the bar unless it is an outdoor bar.*
- » *All customers served must be seated unless dining outdoors.*
- » *Customers and visitors over the age of 5 must wear a face covering, except during consumption of food and drink.*
- » *Employees are required to properly wear face coverings. Masks must cover both nose and mouth.*
- » *All face mask and physical distancing requirements apply to indoor dining areas as defined in COMAR 10.19.04.02B(9).*
- » *Daily screenings for COVID symptoms should be performed for all staff before entering the building. Screening records should 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.*
- » *Buffets may reopen, provided the establishment clearly requires physical distancing of at least six feet between individuals and masking of customers who are not seated, particularly in the buffet area.*
- » *Businesses must place hand sanitizer at the start of the buffet line. Customers shall be instructed to use hand sanitizer prior to self-service.*
- » *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.*