

Phase II Reopening for Restaurants

June 3, 2020 virtual seminar to discuss requirements for
outdoor dining options

TOPICS TO COVER

- Overview of requirements pursuant to Governor Baker's COVID-19 Order No. 35
- Overview of MA Safety Standards and Best Practices
- Overview of ABCC Advisory Dated June 1, 2020
- Expansion of premises approval for the Board of Selectmen (Alcohol consumption)

Overview of requirements pursuant to Governor Baker's COVID-19 Order No. 35

- Restaurants will be authorized to provide **outdoor** table service at the commencement of Phase 2 of the Commonwealth's phased re-opening plan.
- Announcement scheduled for Saturday, June 6th from the Governor regarding a date for commencement of Phase 2.
- Indoor table service is expected to be allowed during Phase 2 based on continued positive health trends.

Overview of MA Safety Standards and Best Practices

SOCIAL DISTANCING

HYGIENE PROTOCOLS

STAFFING AND OPERATIONS

CLEANING AND DISINFECTING

Social Distancing

Tables must be positioned to maintain at least 6' apart from other tables and any high traffic areas

exception-tables can be separated by barriers at least 6' high (think booth-type seating)

Take into account that chairs should be 6' from other chairs when occupied

Party size not to exceed 6-larger parties can be accommodated by splitting into two groups-table occupants do not need to be from the same household

No customers to be seated at bars- high top bar tables can be converted to dine-in seating

All customers must be seated-standing service of food or beverage is prohibited

Social Distancing

Closure of all areas not used for food and beverage service-no corn hole, pool, darts, etc.

Patrons waiting for carry-out must maintain 6' separation between parties

Require face coverings for all customers and workers when 6' social distancing cannot be maintained

Hygiene Protocols

Frequent handwashing is required

Alcohol-based hand sanitizers should be made available at entrances, exits and in the dining areas

Post signage throughout the site

Self-serve, unattended buffets, topping bars, drink stations and other communal serving areas must remain closed

Condiments and similar products should not be pre-set on tables

Hygiene Protocols

Menus must be one of the following:

- disposable after each use

- displayed menu-sign board, chalkboard, etc.

- electronic to be viewed on a customers mobile device

Utensils and place settings must be single use or sanitized after each use.

No pre-set tableware

Tables and Chairs must be cleaned and sanitized between each seating

Staffing and Operations

- When possible, reservations or call ahead seating should be encouraged; managers must ensure that diners waiting for tables do not congregate in common areas or form lines
- Restaurants may not provide customers with buzzers or other devices to provide alerts that seating is available or orders are ready; restaurants should instead use no-touch methods
- Best practice: take the name and phone number of someone in the party to allow for trace-back if a positive COVID-19 case should be associated with your establishment

Staffing and Operations

All businesses must adhere to the Massachusetts Mandatory Safety Standards

These standards include required training about COVID-19, personal hygiene, health monitoring, cleaning and disinfection protocols.

Additionally, each establishment must have procedures in place to implement in the case of a sick worker or customer

Cleaning and Disinfecting

All surfaces-back of the house and front of the house-must be cleaned and disinfected regularly

Pay special attention to commonly touched surfaces (doorknobs, bathroom stall handles, faucet handles, wait staff trays, pens, etc.

Keep a cleaning log

In the event of a presumptive or positive COVID-19 case of a worker, patron, or vendor, the RESTAURANT MUST BE IMMEDIATELY SHUT DOWN FOR 24 HOURS, and then cleaned and disinfected.

Overview of ABCC Advisory Dated June 1, 2020

- The Board of Selectmen may grant approval for a change in the description of the licensed premises for the purpose of permitting outdoor alcohol service ... without further review or approval by the ABCC prior to issuance.
- No advance notice to abutters or public hearings on the application to change the description of the licensed premises is required.
- Changes made under this expedited Order are only effective through November 1, 2020 or until the Order is rescinded, whichever is sooner.

Expanding seating to outdoor spaces not previously licensed for use

Any establishment wishing to implement outdoor seating *outside the restaurant building envelope* must provide the **Board of Selectmen** with:

1. A to-scale drawing of the property showing the location of tables, chairs and any barriers proposed.
2. Indicate the number of seats you are proposing, including any carry-out service waiting areas, and a maximum occupancy number.
3. A lease or document for the right to occupy the proposed area

What else do I need to Know?

Tents, awning and table umbrellas are allowed. At least 50% of the perimeter of any covered dining space must remain open and unobstructed by any form of siding or barriers at all times.

Tents require a permit from the building department prior to use.

The outdoor area must be contiguous to the licensed premises with either a clear view of the area from inside the premises or, the licensee may commit to providing management personnel dedicated to the area.

Where alcohol is serviced, the outdoor premises must be enclosed by a fence, rope or other means to prevent access from a public walkway.

Process for those staying within their currently approved licensed establishment

If you are **not** looking to ***expand*** your existing seating, and want to remain within your previously approved outdoor space:

- keep your tables and chairs 6' away and follow all Mandatory Workplace Standards-no special application needed



- Restrooms
- Disposable items vs. non-disposable items
- Tent size
- Expanding into parking lots-private vs municipal
- Expanding onto sidewalks
- Expanding into public or private streets
- Site plan design
- Table placement along walkways
- Mandatory Safety Standards Self-Certification

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Helpful Links

- <https://www.mass.gov/doc/restaurants-protocol-summary/download>
- <https://www.mass.gov/doc/restaurants-checklist/download>
- <https://www.mass.gov/info-details/reopening-massachusetts>