

Supplementary Measures for Outdoor Dining

Beginning June 5, 2020, restaurants and other food facilities that prepare and serve sit-down meals may provide sit-down dining to patrons outdoors (“Outdoor Dining”) in conformance with the County Health Officer’s Shelter in Place Order, its [Appendix C-1](#), and applicable law. Facilities opening for Outdoor Dining must strictly comply with Social Distancing Protocol requirements ([Appendix A](#) to the Health Officer Order), the most recent [COVID-19 Risk Mitigation Measures for Food Facilities](#) issued by the County Department of Environmental Health, and the following Supplementary Measures for Outdoor Dining.

General Rules

- Only food facilities that provide permitted sit-down meal service are allowed to open for outdoor dining. Brewpubs, breweries, bars, pubs, craft distilleries, wineries, and tasting rooms that do not themselves provide permitted sit-down meal service must remain closed to the public, except for takeaway retail sales allowed by the Order, including Appendix C-1, and other applicable law.
- Dining is limited to outdoor areas only. Patrons dining at the facility may only enter indoor areas of the facility to use the restroom or hand-washing stations, to order and pick up food from a quick-service operation, or to access outdoor seating areas.
- Complete, implement, and provide to all Personnel a Social Distancing Protocol using the template in [Appendix A](#) to the Health Officer Order (as updated on May 22, 2020).
- Post signage required by the Social Distancing Protocol.
- Adhere to measures in the most recent [COVID-19 Risk Mitigation Measures for Food Facilities](#) issued by the County Department of Environmental Health.

Measures to Maintain Social Distance

- All tables must be separated to ensure that at least six-foot social distance (more is better) can easily be maintained between all members of separate households or living units at all times.
- Limit tables to no more than six people per table. Inform all patrons that all who share a table must be from the same household or living unit.
- Encourage reservations or advise patrons to call in advance to confirm seating/serving capacity.
- Provide guidance to patrons via digital platforms and/or by phone when taking reservations about social distancing measures for patrons.
- Consider allowing patrons to order ahead of time to limit the amount of time spent at the establishment.
- Ask patrons to remain in their cars or away from the facility while waiting to be seated. If possible, alert patrons through mobile phones when their table is ready to avoid use of shared devices such as buzzers.
- Seat parties at their table one party at a time.
- Personnel must minimize the amount of time spent within six feet of patrons and other Personnel.
- Limit the number of Personnel who serve individual parties. Consider assigning the same server to each party for the entire experience (as long as there is no conflict with mandatory meal and rest break laws).
- Offer curbside pickup, takeaway, and/or delivery service alternatives to outdoor dining.
- Expand outdoor seating where possible along right of ways or other outdoor areas as approved by local jurisdictions to maintain ample social distance.

Measures to Increase Sanitization and Disinfection

- Thoroughly clean and sanitize each customer dining location (including tables and chairs) before seating next customer group.
- Restrooms must be cleaned and disinfected at least every hour.
- Ensure that all utensils and food-ware are properly washed, rinsed, and sanitized between use, or provide single-service utensils and food-ware.
- Pre-roll utensils in napkins prior to use by patrons and store in a clean container. The pre-roll should be placed on the table after patrons are seated by a staff member who has recently washed their hands.
- Provide hand sanitizer for use by patrons when entering the establishment.
- Equip common spaces such as outdoor dining areas, host stands, and kitchens with proper sanitation products, including hand sanitizer and sanitizing wipes. Sanitation products must be readily available to all Personnel directly assisting customers.
- Servers must wash or sanitize hands between visiting each customer party.

Measures to Prevent Unnecessary Contact

- Alcohol may only be sold in the same transaction as a meal.
- Buffets, salad bars, and other self-service food areas and beverage dispensers must remain closed to patrons. The facility may assign a staff member to dispense products and bring them to patrons seated at their tables.
- Do not leave mints, candies, snacks, toothpicks, or similar items out for patrons to grab
- Provide single-service condiment containers and salt and pepper shakers to patrons. If not possible, provide only upon request and sanitize thoroughly between each use.
- Provide disposable or digitally available menus or, if not possible, disinfect menus before and after use. Remove all other shared items from tables, such as card stands and napkin dispensers.
- Once food leaves the kitchen it should go directly to the table of service. Personnel may not place food at wait stations or visit multiple tables in one trip.
- No outdoor food preparation may take place except as approved by the Department of Environmental Health.
- No bar service, tableside food preparation, or tableside food presentation (such as food item selection from carts) may take place.
- Leftover containers must be available only upon request and filled by patrons.

Face Covering Measures

- Face coverings must be worn by all Personnel at all times (except for Personnel exempted from the face covering requirement pursuant to the Health Officer's Critical Guidance on Face Coverings).
- Customers must wear face coverings while waiting in line, going to or from their table, ordering their meals, while inside the food facility and at other times the facility may require to keep personnel and patrons safe. Face coverings do not need to be worn and may not be required for children 6 years old and younger, those for whom face coverings are not medically recommended, and others exempted from the face covering requirement pursuant to the Health Officer's Critical Guidance on Face Coverings.

Measures for Quick-Service Restaurants

Quick-service (fast-food) restaurants may provide outdoor seating for patrons if they follow these additional rules:

- Limit the number of patrons allowed inside the facility at any time to prevent crowding and allow for social distancing.
- Place tape or other markings on the floor where customers wait for food or go through service lines to ensure that they maintain at least six-foot social distance.
- Frequently sanitize all high-touch surfaces, including railings and counters where patrons pick up food.
- Close self-service dispensers to access by patrons, including soda/beverage dispensers, condiment dispensers, napkin and utensil dispensers, and food bars. Staff should hand items directly to patrons instead.
- Indoor seating areas must be closed to all patrons.
- Post signage and instruct all patrons that only members of the same household/living unit may sit together at a table.
- Outdoor seating areas must be staffed to ensure that no more than six people sit together at a table, that tables are spaced to ensure at least six-foot social distance, that tables are cleaned between use by patrons, and that all other applicable measures are followed.

Other Measures

- Umbrellas, canopies and other shade structures are only allowed if they do not have sides and allow for the free flow of air through the space.
- Outdoor dining, placement of outdoor seating arrangements, and food service must comply with local laws, regulations, and permitting requirements. Major changes to food service operations, such as the addition of cleaning stations, food preparation areas, or food storage areas may require advance approval by the Department of Environmental Health. Contact the Department of Environmental Health for more information at: www.EHinfo.org, DEHWEB@cep.sccgov.org, or (408) 918-3400.