

Restaurants and Bars

REOPENING GUIDANCE – May 18, 2020

This guidance is based on current information known about the COVID-19. The U.S. Centers for Disease Control and Prevention (CDC) and the Anne Arundel County Department of Health (AACDOH) will provide updated guidance as needed and as additional information becomes available. Please continue to check the [CDC website](#) and the AACDOH website aahealth.org/covid19 routinely for updated guidance.

This guidance is intended for restaurants and bars in Anne Arundel County.

DINING AREAS

- Close all indoor/outdoor dining areas to the public where food and/or beverages are served for on-premise consumption.
- Food and/or beverages are allowed to be sold if the food or beverages are promptly taken from the premises (i.e., carryout or drive-through).
- Not complying with the above requirements will result in legal action as needed.
- A food service establishment not contracted with a delivery service, including but not limited to Uber Eats, DoorDash or GrubHub, may provide a viable option for meal pickup and delivery. This would also help limit the number of patrons visiting the establishment.

CARRYOUT AND PICKUP SERVICE

- Limit the number of patrons entering your establishment at one time to keep a safe social distance. Groups of 10 or more are not allowed. Maintain six feet of distance between individuals.
- If more than one patron is picking up, it is suggested to have tape on the floor or sidewalk outside your establishment, at least six feet apart, to keep patrons at a safe distance.
- Patrons could wait in their vehicles, and food or beverage could be delivered to them safely.
- Patrons that are in line or who enter the facility for pickup must wear a facemask covering the nose and mouth at all times.

PROTECTING YOU, YOUR STAFF AND YOUR PATRONS

- While cash transactions are acceptable, consider switching to credit/debit card only payment, so money does not have to be handled. The more things are touched, the higher the risk to everyone.
- Staff should wear face masks covering the nose and mouth at all times.
- Staff should wear gloves to be disposed of in between customers or wash their hands with soap and hot water in between customers.

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CLEANING RESTAURANT AND BAR SURFACES

- Wear disposable gloves when cleaning and disinfecting surfaces.
 - Gloves should be discarded after each cleaning. If reusable gloves are used, those gloves should be dedicated for cleaning and disinfection of surfaces for COVID-19 and should not be used for other purposes.
- If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection.
- Checkout areas and countertops that are frequently touched should be disinfected after every customer with the required strength disinfection that follows.
- For disinfection, diluted household bleach solutions, alcohol solutions with at least 70% alcohol and most common EPA-registered household disinfectants should be effective.
 - Prepare a bleach solution by mixing: 5 tablespoons (1/3 cup) bleach per gallon of water or 4 teaspoons bleach per quart of water.
- For soft (porous) surfaces such as carpeted floor, rugs and drapes: remove visible contamination if present and clean with appropriate cleaners indicated for use on these surfaces.
 - After cleaning, launder items as appropriate in accordance with the manufacturer's instructions. If possible, launder items using the warmest water setting for the items and dry items completely.

COVID-19 Health Line – 410-222-7256
Monday - Thursday 7:30 a.m. - 9:00 p.m.
Friday 7:30 a.m. - 7:00 p.m.
Saturday - Sunday 10:00 a.m. - 4:00 p.m.
or email covid19info@aacounty.org

Additional Information:

CDC Resources

- [What you need to know about coronavirus disease 2019 \(COVID-19\)](#)
- [COVID-19 Frequently Asked Questions and Answers](#)
- [What to do if you are sick with COVID-19](#)
- [Environmental Cleaning and Disinfection Recommendations](#)
- [Reopening Guidance for Public Spaces, Businesses, Schools and Homes](#)