

Anne Arundel County Department of Health
**COVID-19 (Coronavirus) Guidance for
Restaurant and Bars**

This guidance is based on current information known about the COVID-19 (Coronavirus). The Centers for Disease Control and Prevention (CDC) and the Anne Arundel County Department of Health (AACO DOH) will provide updated guidance as needed and as additional information becomes available. Please continue to check the [CDC](#) and the [AACO DOH](#) websites routinely for updated guidance.

This guidance is intended for restaurants and bars in Anne Arundel County based on the Executive Order signed by Governor Lawrence Hogan effective Monday, March 16. These requirements will stay in effect until further notice by the Governor.

Requirements for All Restaurant and Bars Effective Monday, March 16, 2020 at 5:00 p.m.

Dining Areas

- Close all 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. on a carry out or drive through basis.
- If you do not comply with these requirements legal action will be taken as needed.
- If your food service establishment is not contracted with a delivery service including but not limited to, Uber Eats, DoorDash, GrubHub, etc, these services may provide a viable option for meal pick-up and delivery. This would also help limit the number of patrons visiting your establishment.

Carry out and Pick up Service

- Limit the number of patrons entering your establishment at one time to keep a safe social distance.
- If more than one patron is picking up, have tape set on the floor or sidewalk outside your establishment at least six feet apart keeping a safe distance.
- Patrons could wait safely in their vehicles and food or beverage could be delivered safely.

Protecting You, Your Staff, and Your Loyal Patrons

- Switch to a credit card only payment so money does not have to be handled. The more things that are touched, the higher the risk to everyone.
- Staff should wear gloves to be disposed of in between customers or wash their hands with soap and hot water in between customers.

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.
- ❑ For disinfection of **non-food contact surfaces**, 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 non-food contact surfaces.
- ❑ For disinfection of **food contact surfaces or equipment**:
 - Prepare a bleach solution by mixing: 1 teaspoon bleach per 1 gallon of water, equivalent to 50 ppm. A solution prepared that is too strong will not dissipate properly and could contaminate food or beverages in contact with the surface.
- ❑ 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.

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](#)