



Coronavirus Disease 2019 (COVID-19)

Guidance for Food Service Establishments for Outdoor Dining

Food Service Establishments play a key role in stopping the spread of disease, including COVID-19. Learn how your food service establishment can maintain a healthy work environment by adopting the following preventative practices in your workplace.

- Managers should check-in with employees at the beginning of each shift to ensure worker health and review proper hygienic practices.
- Post signs and tell employees to stay home while sick.
 - Send employees home if they are showing signs of a respiratory illness, fever, flu-like symptoms and/or abrupt loss of taste and smell senses.
- Frequently wash hands with warm water and soap for at least 20 seconds.
 - Ensure soap and paper towels are adequately stocked at each hand sink.
 - Ensure restrooms have adequately stocked soap and paper towels and/or properly functioning hand dryers.
- Remind employees to avoid touching their eyes, nose, and mouth. Cover nose and mouth when coughing and sneezing with a tissue, then immediately dispose of the tissue and wash hands for at least 20 seconds.
- Facility managers should assign a safety manager who is on site during all hours of operation to monitor and enforce social distancing and safety guidelines.
- Restrooms shall be made available to patrons participating in outdoor dining and restrooms should be monitored and regularly cleaned. Soap and towel dispensers/hand drying devices shall be stocked and/or functional at all times.
 - Incorporate a log for cleaning, monitoring, and stocking restroom facilities.
 - Restroom occupancy should be limited to incorporate social distancing, and waiting lines outside of restrooms should be avoided.
- Clean and sanitize frequently touched surfaces throughout the establishment including door handles, point-of-sale systems, wait staff stations, chairs, tables, and condiments (ex. Salt, pepper, ketchup bottle) between customers.
 - Create cleaning/sanitizer logs to keep track of when to clean/sanitize high touch surfaces and when to refresh sanitizer solutions, and make sure cleaning and sanitizing supplies are well stocked.
- Ensure sanitizer is always at proper concentration and verify with chemical test strips.
- Make alcohol based hand sanitizer (of at least 60% alcohol) or sanitizing wipes available for patrons and staff at the reception desk.
- Employees must wear cloth face coverings over their nose and mouth when at work and around others in settings where social distancing may be difficult.
 - Cloth face coverings worn by staff should be kept clean in accordance with CDC guidelines.



CITY OF NASHUA
**Division of Public Health
& Community Services**

18 MULBERRY STREET • NASHUA, NH • 03060



- Post signage to encourage patrons to wear masks/face coverings in situations where social distancing cannot be achieved and up until the point that they are seated for dining (ex. Waiting for pick-up or seating, walking to and from the dining area).
- Discontinue the use of server/check books and instead place the check directly on the table or conduct transactions electronically, sanitizing in between transactions.
- To every extent possible employ the use of disposable menus, or have a means to sanitize menus in-between customers.
- **Refillable drink container service, buffets, and self-serve utensils and plates is prohibited.**
- **Indoor consumption of food and beverages is prohibited.**
- **Smoking/vaping in outdoor dining areas is prohibited.**
- **Outdoor storage and preparation of food and beverage is prohibited.**
 - The only food/beverage items allowed to be stored outside are pitchers of ice/water which are to remain covered until time of service.
- **Animals (other than service animals) in outdoor dining areas are prohibited.**
 - No variances for dogs in outdoor dining will be granted for the 2020 season during the COVID-19 response.
- Reduce the number of customers and staff in the outdoor dining area to allow for effective social distancing by maintaining **8-10 feet between tables.**
 - 8-10 feet between tables ensures for a 6 foot separation between patrons while seated at adjacent tables.
 - Outdoor seating at tables must be limited to 6 patrons per table.
 - We encourage facilities to tape off or use other physical means to visually represent social distancing guidelines.
- Encourage patrons to call ahead/make reservations for seating to prevent congregation of guests waiting for tables and better allow for social distancing.

If you have any questions or would like more information, please call us at 603-589-4530 or visit www.nashuanh.gov as guidance may change due to the rapidly changing nature of this event.

Additional resources include:

<https://www.governor.nh.gov/news-media/stay-at-home/documents/20200501-restaurants.pdf>

<https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html>

<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>