



Rules for Food Service Establishments for Outdoor Dining 2023

Food Service Establishments play a key role in ensuring their patrons receive high quality safe food from a safe environment. Your food service establishment can maintain a healthy work environment by following the preventative practices outlined below.

- Managers should check-in with employees at the beginning of each shift to ensure worker health and review proper hygienic practices.
 - Follow your sick policy along with the required exclusions and restrictions outlined in Chapter 2-2 of the [2017 FDA Food Code](#)
- Ensure that staff frequently wash hands with warm water and soap for at least 20 seconds.
- All restrooms should be monitored, regularly cleaned, and stocked with toilet paper, functional soap and towel dispensers/hand drying devices at all times.
 - Toilet paper, liquid soap and paper towels must be in dispensers.
- **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.
- **Dogs in outdoor dining areas are allowed under SB17 which amended RSA 466:44 in 2022.**
 - Rules for dogs in outdoor dining areas can be found [here](#).
- **All outdoor dining activities must be in compliance with §170 Food Service Establishments.**
- All outer openings must be kept closed to protect all food preparations areas, including the bar, from rodents, insects and other pests.
- Outdoor areas should be cleaned at the end of each shift, to include cleaning any spills and properly disposing of trash in secure, covered receptacles.

If you have any questions or would like more information, please call us at 603-589-4530.

By signing below, I confirm that I have read, understand, and will follow the rules and best practices as outlined above.

Applicant Signature: _____ Date: _____

Printed Name: _____