



Coronavirus Disease 2019 (COVID-19)

Rules 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 per Governor Sununu's guidance: <https://www.covidguidance.nh.gov/sites/g/files/ehbemt381/files/files/inline-documents/guidance-restaurants.pdf>
- 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.



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- Post signage to require 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 are prohibited.**
- **All food preparation and food storage is prohibited in outdoor dining.**
- **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 2021 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.
- All outdoor dining activities must be in compliance with §170 Food Service Establishments.

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.covidguidance.nh.gov/sites/g/files/ehbemt381/files/files/inline-documents/guidance-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>

By signing below, I confirm that I have read, understand and will adopt the recommended preventative practices in this "COVID-19 Rules for Food Service Establishments for Outdoor Dining".

Applicant Signature: _____ Date: _____

Printed Name: _____