



Farmington Valley Health District

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Guidance for Outdoor Dining - Phase 1

Governor Lamont has indicated that on May 20, 2020 restaurants may be permitted to open outdoor seating areas. This is at the discretion of the food service establishment. This guidance is for food service establishments who wish to incorporate outdoor seating AND establishments that already offer outdoor seating. **These guidelines may change as we receive additional guidance from the CT Department of Public Health or the Governor.** FVHD will keep you updated. These guidelines are in addition to all requirements outlined in the current food regulations.

Establishments must also meet any local requirements from police, fire and zoning when using outdoor seating.

Set up	<ul style="list-style-type: none">• Tables shall be spaced at least six feet apart.• All efforts must be made by the establishment and its employees to maximize social distancing.• Covered trash receptacles must be placed in close proximity of the sitting area.• Overhead coverings encouraged but not required.• Nonporous ground surface is encouraged but not required.• Signs with social distancing protocols, cleaning and disinfection protocols, personal protection, stay home when sick (for employees and patrons) should be posted.• Buffets and self-serve items are to remain closed.• Bars, dance floors, pool tables, playgrounds, and other nonessential amenities are required to remain closed at this time.
Patron Safety	<ul style="list-style-type: none">• Hand sanitizer must be available for patrons at all entry ways and common areas, have available on tables where possible.• Restrooms for public use will be allowed on emergency basis.• Patrons are responsible for wearing face masks and protective face coverings• Single use, disposable menus or posted menu required.• Single use condiment packets or containers are required.• Single use packaged silverware is required.• Contactless payment methods when possible.

<p>Disinfection</p>	<ul style="list-style-type: none"> • Table and seating components shall be durable and smooth for disinfection. • Thorough cleaning and disinfecting should be done frequently in areas such as bathrooms, kitchens, seating areas, etc. Cleaning logs are encouraged. • All tables must be disinfected with an EPA -registered microbial product between every use. For a list of available products see the link below: https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2
<p>Owner and Staff Requirements</p>	<ul style="list-style-type: none"> • There is to be NO manipulation of the food allowed by staff in the outdoor seating area. • Employees are required to wear a mask until further notice. • Employers are required to provide adequate PPE for employees, or they cannot open. • Continue proper handwashing and glove changing procedures. • NO deviation of the existing food menu or preparation beyond what is already part of the establishment’s food permit. • Staff is required to self-monitor their symptoms including fever, chills, repeated shaking with chills, muscle pain, headache, sore throat, new loss of taste or smell. FVHD encourages management to do on site temperature checks and symptom monitoring whenever possible. • In an event of a positive COVID-19 case, employees shall inform their employer and follow state testing and contact tracing protocols. • Sick policies should be enforced. • DECD Reopen CT badge must be posted in view of the public.

Curbside and takeout orders are still greatly encouraged at this time.