

# Calvert County Restaurants *Stage II: Getting Back to Business*

Following Governor Hogan's June 10 Guidance  
(Effective 5 p.m., June 12, 2020)

## **Restaurants may open indoors at 50% capacity**

- Modifications to existing, interior seating layouts to meet the required separation distances and occupant loads is permitted on a temporary basis without review or inspection.
- Any changes should be in accordance with provisions for aisle widths and should not block egress paths and exits.
- “Temporary” is defined as being no more than 180 days.
- Permanent interior seating changes should be in accordance with the normal permit process.

# Zoning and Permitting Requirements

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## **Restaurants may open indoors at 50% capacity**

- Recently approved temporary outdoor seating areas must submit for updated approval to ensure total seating (indoor + outdoor) does not exceed approved Fire Marshal occupancy. Prior approved outdoor areas may need to be reduced.
- The following must be submitted to the Department of Planning & Zoning for review:
  - A picture or scan of your approved Occupancy Certificate;
  - Plans showing the location of indoor and outdoor seating areas;
  - A drawing showing spacing of tables a minimum of 9 feet apart (measured from all edges of the table);
  - Location and type of barriers to separate outdoor seating area from vehicular travelways; and
  - If located in an existing parking lot, Planning & Zoning staff will complete parking calculations, which must result in adequate parking being maintained for all uses.

# Zoning and Permitting Requirements

## Restaurants may still request new, temporary outdoor seating areas

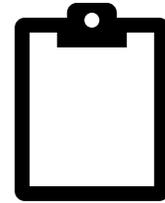
All directions and submission requirements from previous slides apply and applicants must submit through the Department of Planning & Zoning prior to allowance of temporary outdoor seating:

In addition:

- Tables are limited to seating for 6 individuals; and
- Egress and ADA access must be maintained in and around the outdoor area; and
- Additional permitting and inspections are required for temporary tents and seating under existing awnings, overhangs or roofs.

*At a minimum: temporary tents used by existing, permitted restaurants must have all sides of the tent open; and a State-approved fire extinguisher must be provided within 75 feet of tent area.*

For instructions on submitting a permit for a tent,  
contact the Office of Inspections & Permits at 410-535-2155 for instructions.



# Zoning and Permitting Requirements

Existing approved outdoor seating areas (including open air patios, balconies, rooftops, parking lots and sidewalks) must maintain operating features per approved Fire Marshal occupancy. The following modifications are required for COVID-19 safety:

- Space tables a minimum of 9 feet apart (measured from all edges of the table); and
- Limit table groups to 6 individuals; and
- Eliminate gatherings in the building when entering or exiting outdoor seating area; and
- Maintain strict social/physical distancing guidelines.

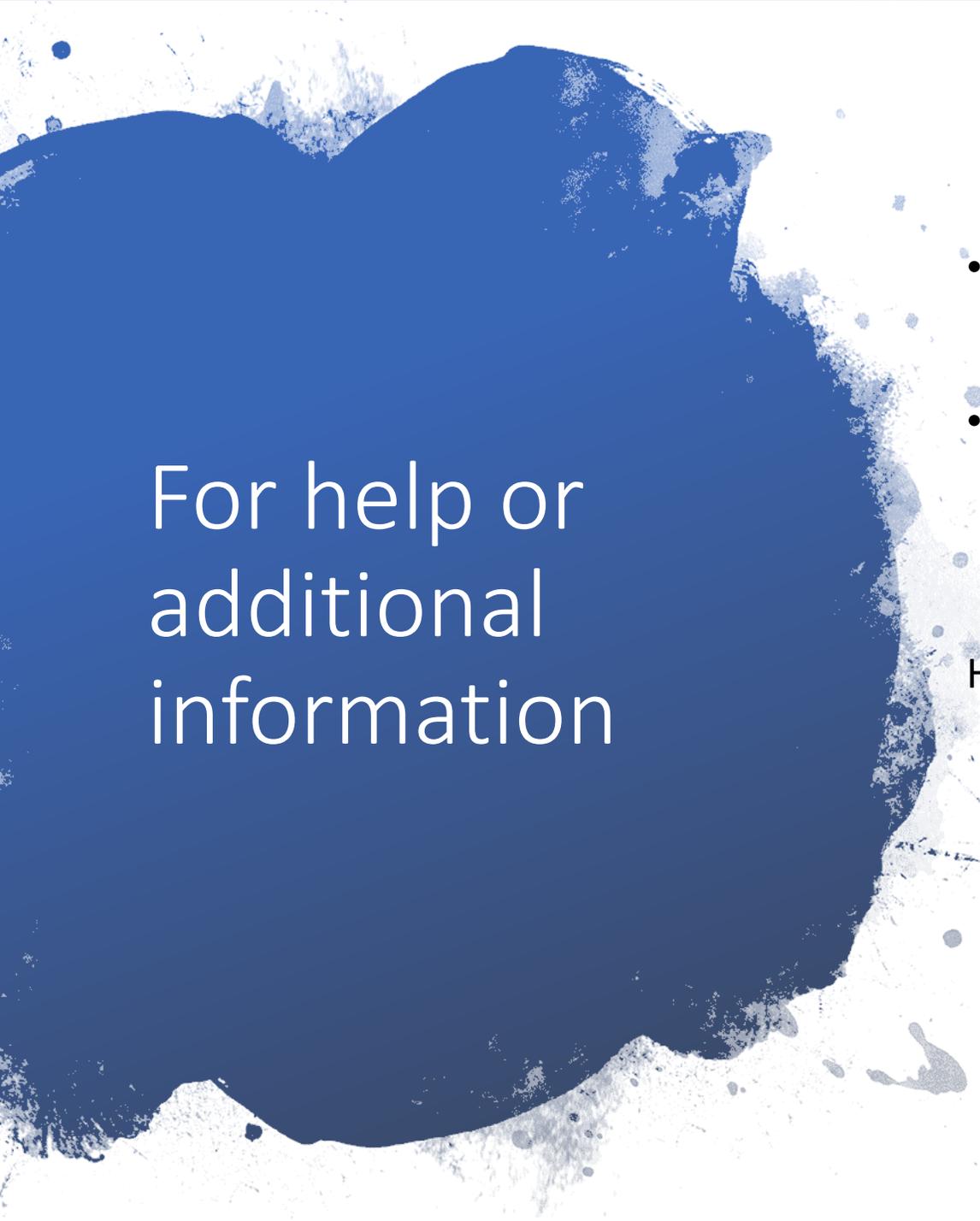
# Health Department Requirements



- Social distancing required between tables with high contact surfaces disinfected after each use or more often than previously done
- Face coverings must be worn by staff interacting with the public and each other (if less than 6 feet apart in the kitchen) and by customers/visitors age 9 or older, except for consumption of food and beverages
- Restrooms must be provided for dine-in locations
- Minimize large groups
- Provide health survey forms for staff to complete prior to coming into work
- Use disposable menus, condiments and flatware
- No buffets and no self-serve options; table service only
- Continue with curbside, delivery and take-out options

# Health Department Training Guidance

- All staff should be trained (especially front-of-house staff, servers and bussers) on properly wiping down all surfaces after each use, checking sanitizing solutions regularly and ensuring proper hand washing after handling table items.
- Hold small training sessions (socially distanced with face coverings in place) to properly instruct on:
  - Disinfecting high contact surfaces
  - Safe cleaning practices (i.e., gloves and masks should be worn)
  - Designating job duties that may be different from normal job duties
  - Ensuring staff know face coverings must cover both nose and mouth
  - Proper hand-washing techniques
  - Importance of employee wellness checks and forms and staying home if a fever is present



For help or  
additional  
information

- Calvert County Department of Planning & Zoning  
Email [PZ@calvertcountymd.gov](mailto:PZ@calvertcountymd.gov) or call 410-535-2348
- Calvert County Health Department  
Email [calvert.food@maryland.gov](mailto:calvert.food@maryland.gov) or call  
410-535-3922 ext. 10 or ext. 15

Helpful Links (*right click*):

[Maryland Department of Health, Food Safety and COVID-19](#)

[National Restaurant Association Reopening Guidance](#)

[U.S. Food & Drug Administration Food Safety Checklist](#)

[Association of Food & Drug Officials Recommendations for Easing COVID-19 Restrictions](#)