

This guidance is intended to convey the message of Governor Hogan and the Maryland Strong: Roadmap to Recovery as it relates to Calvert County residents, business owners, workers and visitors at this moment in time. The Roadmap lays out important guiding principles:

Employers and employees should continue with telework plans.

Marylanders should continue to wear face coverings or masks in indoor public places.

Marylanders should continue to practice physical distancing.

It is important that all of our actions in the near future are consistent with these guiding principles. Re-opening or changing the way a business or venue operates is a major undertaking. Below we have a collection of general ideas that businesses or owners should take into consideration when developing business-specific plans for re-opening or alteration of operations:

- » Proper signage for social distancing upon entering the establishment and in the waiting area are posted.
- » Hand sanitizer is readily available at each entry and exit point or handwashing stations are readily available for customers and staff.
- » Seating capacity limits for the outdoor dining area and bar area are posted and a designated staff member is monitoring the facility's capacity.
- » An employee wellness check is in place for front and back-of-house staff before entering the building. These records will be maintained for 30 days in safe, secure location.
- » Curbside pick-up and delivery options will continue to be provided.
- » An EPA-registered disinfectant is readily available to properly clean high contact surfaces including but not limited to menus, door handles, registers, tables, booth seating/chairs/bar stools, restrooms, receipt books, pens for servers, etc.
- » Back-of-house and bar sanitizing solutions are limited to Quaternary Ammonia (150-400ppm), Chlorine (50-100ppm), and Iodine (12.5-25ppm).
- » Customers may not self-serve at salad bars, buffets, or any other area (including coffee pots).
- » Condiments and bar menus will be available upon request. Any item served to a table must be properly cleaned and disinfected prior to being served to another customer.
- » Dining and bar tables should be spaced 9-feet apart. This will ensure proper social distancing of 6-foot between parties. There is a maximum party size of no more than 6 persons.
- » Employees interacting with customers will be required to properly wear face coverings. The staff members will be trained on how to wear a face covering (covers both mouth and nose).
- » Disposable menus will be provided or all menus must be properly disinfected after each use by a designated staff member. For customer comfort, place table setting after the party is seated.
- » Hands-free checkout for dine-in customers will be utilized if possible. If receipt books and pens are utilized, ensure all staff disinfect each item between use.
- » While waiting to be seated, appropriate physical distancing guidelines will be maintained. If space does not allow for appropriate physical distancing, customers will be asked to wait in their cars or other off-premise area. A messaging service such as text, phone call system, or an application may be utilized to inform customers that their table is ready.

**Requirements may change at any point contingent on health necessities or new directives from the Governor's Office.*