

City of Danbury
Department of Health and Human Services
Restaurant Outdoor Dining Reopening Guidance

Approvals

- Apply for either a **REQUEST FOR TEMPORARY OUTDOOR DINING PERMIT** or **EXISTING RESTAURANT PATIO CERTIFICATION** , applications should be submitted to **Permit Center. Application forms are available in the lobby of City Hall. Completed forms may be dropped off in the lobby of City Hall or emailed to the Permit Center at permitscentercounter@danbury-ct.gov.**
- Complete the **self-certification** on the **DECD** website to receive a **Reopen CT badge**. Once complete, businesses can choose to post the badge on-site and on social media to advertise adherence to CT rules and build customer confidence.

Employee Health

- **EMPLOYEE SICK POLICY** must be on file for all staff and managers/owners must complete daily health checks.
- **DAILY HEALTH CHECKS** - Conduct employee temperature checks/screening at the start of each employee shift. Ask if they have any of the following symptoms: fever, cough, body aches, GI issues, loss of taste & smell, chills, etc. Employees with symptoms must be sent home.
- **SIGNAGE** must be posted in all **employee areas** as follows: **Cleaning and disinfection protocols, Personal protection (face masks, gloves) requirements, Employees shall stay home if sick/experiencing symptoms, employees must wash hands, handwashing procedures.**
- **MASKS** - **Employees must wear masks at all times.**
- **PROPER HANDWASHING and GLOVE USE** - Prior to each task, wash hands for a minimum of 20 seconds and change disposable gloves to prevent cross contamination.

Facility

- **SIGNAGE**- Post clear signage in all customer areas that supports new policies: **Social distancing protocols and Customers shall not enter if they are experiencing symptoms, Recommend that only families/same households sit at the same table.**

- **ENTRY & EXIT** Consider an exit from the facility separate from the entrance to allow for one-way foot traffic.
- **HAND SANITIZER** - Hand sanitizer shall be made available at entrance points and common areas, where possible.
- **BATHROOMS** shall be monitored by an employee assigned to clean all high touch areas of the bathroom(s) as often as necessary. Clearly mark off a single line for waiting for restroom with 6ft marks on the floor and a line for going back out so customers do not gather inside the restaurant.

Recommend that customers have masks for going inside to use restrooms.

- **OUTDOOR DINING AREA-** Update floor plans for common dining areas, redesigning seating arrangements to ensure at least **six (6) feet of separation from seating to seating not table to table.**
- **No buffets or self-serving stations** permitted. **No outdoor cooking stations** permitted. All food products should be prepared within the establishment and brought out per order to table.
- **OVERHEAD PROTECTION-** All tables shall maintain overhead protection: **Individual table canopies, Patio table umbrella, or Central tent/canopy.** Depending on distance from the establishment the establishment may be asked to provide overhead protection for the delivery path.

Table Top Set-up

- **SANITIZE-** all tables, chairs, and seats after every customer's use.
- **Disposable place mats & wrapped silverware.** Silverware should be wrapped for protection from contamination- **no pre-set tables.** Wrapped disposable plasticware is also allowed.
- **MENUS-** **Disposable menus** are to be used and discarded after individual use. Use **white/chalk boards** positioned for table viewing by the waitstaff and removed.
- **CONDIMENTS-** There are to be no condiment bottles, salt/pepper shakers, and/or sugars packets/dispensers on the table. Condiments are to be placed in disposable soufflé cups by request, placing only what is needed for the customer, there should be no reuse of the product. Example: disposable salt & pepper packets, ketchup and sugar packets are good alternatives.