

# MID-BERGEN REGIONAL HEALTH COMMISSION

705 Kinderkamack Road, River Edge, New Jersey 07661

Phone: 201-599-6290 Fax: 201-599-6325

<http://midbergen-regionalhealth.org>

**President**  
Paul Viola

**Health Officer**  
Sam Yanovich



**Members**  
Bogota~ Englewood Cliffs  
Leonia~ New Milford  
River Edge  
**Contracting Towns**  
Ramsey~ Carlstadt~ Wallington  
Tenafly~ Ridgefield Park  
Closter~ Hasbrouck Heights~  
Bergenfield~ Garfield

## Guidelines for Outdoor Dining

- Before opening/reopening establishments **MUST** Always Clean, Disinfect and Sanitize: This consists of cleaning all High-Touch Surfaces & Common use areas frequently such as door knobs, handles, cashier/counter surfaces, restrooms (Must provide a Daily Cleaning check list for restrooms), waiting areas. **Please note: that disposable paper menus, single use disposable items, paper napkins and single service condiment packets (ketchup, sauces, salt and paper, etc.) Are HIGHLY RECOMMENDED.** All Sanitizers and Disinfectants Must meet the EPA Standards (Environmental Protection Agency) to fight against Sars-CoV-2 per label instructions to clean and disinfect during hours of operation.
- Before reopening establishments must provide Hot and Cold running water with adequate pressure and must provide a temperature of 110 degrees or above for hot water throughout the facility.
- Employee Health/Daily Screening - Employees Must have their temperature checked with a contactless thermometer at the beginning of their shift and report on a daily log. Anyone displaying a temperature of 100.4 °F or greater will not be allowed entry to the property and will be directed towards appropriate medical care. **Employees must be instructed to stay home if sick.**
- **All employees Must: wear face coverings** (except where doing so would inhibit the individual's health) **are required to wear gloves when in contact with customers and when handing prepared foods or serving food, utensils, and other items to customers**
- Employees **MUST** Wash Hands properly (for 20 seconds) before starting their shift and after any of the following activities: using the restroom, sneezing, touching the face, blowing the nose, cleaning, sweeping, mopping, smoking, eating, drinking, entering a room, going on break, leaving the establishment and reentering
- Employees Must Practice proper wear of single-use gloves: •Wear food service gloves or use sanitary utensils when handling ready-to-eat foods. • Always wash your hands before putting on gloves. • Discard and change your gloves any time you need to wash your hands (After touching your body, using the restroom, eating/drinking, handling dirty equipment/utensils, handling raw food, after any other activities that contaminate your gloves.) • **WASHING OR SANITIZING HANDS WITH GLOVES ON IS PROHIBITED!!!** • Employees must be reminded not to touch their faces
- **Limit Number of employees working to maintain 6 ft. of social distancing between staff in shared spaces (kitchen, break rooms, offices... etc.)**
- **Personal Protective Equipment Must be available for staff at All Times (gloves, masks)**

• Proper social distancing between employees and customers at least 6 ft distance • Place markings on floors/sidewalks • Place signage on walls • Install partitions if possible, to control social distancing • Meet Social distancing guidelines (Space Tables a Minimum of 6 ft. from each other)

• **Customers MUST wear face masks when entering the establishment for pick-up of food or to use the restroom. Decline entry to the indoor portion of the establishment to a customer who is not wearing a face covering, unless the customer has a medical reason for not doing so or is a child under two years of age**

• Provide physical guides, such as tape on floors, sidewalks, and signage on walls to ensure that customers remain at least 6 feet apart in line for the restroom or waiting for seating

• Encourage reservations for greater control of customer traffic/volume; Require customers to provide a phone number if making a reservation to facilitate contact tracing;

• Recommend customers wait in their cars or away from the food or beverage establishment while waiting for a table if outdoor wait area cannot accommodate social distancing;

• **Tables, chairs or any seating must be cleaned and sanitized after each customer.**

• **Provide a hand sanitizer stations for customers and employees**

• Provide take out containers for guests to wrap their own left-over food items.

• Ensure all garbage and refuse areas are kept in a clean and sanitary condition

• **Licensed Pest Control is required! Rodent bait boxes must be placed on the establishment premises and any temporarily approved areas.**

• Any areas used for outdoor dining must be swept and hosed down **DAILY**

• **All doors and windows must have screens. Doors intended to be left open MUST have a properly fitting screen to prevent vermin access!**

• Proof of insurance must be provided to the Health Department that includes the outdoor property and parking lot.

---

Signature of Establishment Owner

---

Date