

Additional Considerations for Outdoor Service (updated 5/27/20)  
Public health considerations from Maine CDC's Health Inspection Program (HIP) regarding restaurants in Maine moving toward outdoor dining operations.

### **Considerations when Setting up Outside Dining Areas:**

- Provide at least 6ft of physical distance among tables.
- Follow Maine Food Code requirements for food safety and protection from outside elements.
- If restaurants prohibit or discourage patrons from going inside, restaurants must provide handwashing stations outdoors.
- If restaurants prohibit or discourage patrons from going inside, provide portable toilets per Internal Plumbing Code, as needed. Restaurants must also ensure that a contract is in place to maintain emptying and cleanliness of such facilities.
- For establishments on private septic systems, remain within allowed seating capacity on HIP eating place license. This will avoid having to review septic system capacity. If on municipal sewer, this is not an issue. If an owner wishes to increase capacity beyond its current license, they should contact HIP.
- Take necessary measures to prevent odor, insect, rodent, road dust and other nuisance conditions.
- Provide adequate lighting for outside dining areas. Additional electrical system and equipment may be needed for service.
- Consider municipal safety issues: use of sidewalks, parking lots, zoning, street lighting, and installation of barriers to protect customers.
- Consider the accessibility of refuse containers and frequency of emptying of refuse.
- Clean and disinfect tables before establishment opens each day to eliminate contaminants that may have settled on surfaces. Continue with normal cleaning procedures in between uses.
- Must be authorized by municipality and BABLO (if alcohol being served) for new outside seating areas.
- Provide signs stating alcoholic beverages must stay in designated areas.
- Plan for inclement weather - set up fire rated tents.
- Review location for tripping hazards-cobblestones, tree limbs, roots, uneven pavement, etc.

### **Unacceptable Outdoor Dining Activities:**

Buffet events that would result in people being close together in lines without the ability to establish physical distancing and without sneeze guards on serving tables.

Outdoor concerts or other events that would encourage congregation of people in small space within the outdoor dining area (i.e., dancing). This does not preclude musical entertainment if appropriate physical distancing can be maintained.