The County of Los Angeles Department of Public Health is adopting a staged approach, supported by science and public health expertise, to allow for people to start to use public spaces again in ways that will limit the risk of exposure to COVID-19. This guidance is intended to provide considerations for Cities or Food Facility Operators who have questions about setting up outdoor dining areas during the COVID-19 recovery stage. It is important to consider these steps below in order to use outdoor dining spaces in a way that keeps everyone healthy.

1. **Lines for Take Out** - The food facility operator is responsible for ensuring and monitoring social/physical distancing but may need assistance from law or code enforcement officials if members of the public become uncooperative with food facility operators. Consider developing standards for uniform use of floor markings used to guide social/physical distancing.

2. **Face Coverings** - Wait staff should use both a cloth face covering and a face shield while interacting with patrons who are not masked. Staff who are exempt from wearing a face covering due to a medical condition and who are employed in a job involving regular contact with others must wear a non-restrictive alternative, such as a face shield with a drape on the bottom edge, as long as their medical condition permits it. A drape that is form fitting under the chin is preferred. Patrons are required to wear cloth face coverings when they are not seated at their table UNLESS they cannot remove it by themselves, have difficulty breathing, or have been told not to wear one by their medical provider. Note that Children under the age of 2 (including infants) should not wear cloth face coverings and those between the ages of 2 and 8 should use them but under adult supervision.

3. **Outside Dining** – If on the sidewalk – an impermeable and cleanable barrier that is at least 6 feet high should be provided to protect diners from pedestrians if 6 feet social/physical distancing is not possible. Local zoning officials should be consulted if tables will be placed on sidewalks or in parking lot areas.

4. **Separate Order and Delivery Areas and Curbside Pickups** – Businesses should be encouraged, if they provide take out, to have separate order and delivery areas – Local zoning officials should be consulted if curbside pickup parking spots/zones are needed.

5. **Online Orders and Reservations** – Businesses are encouraged to have online ordering and to institute use of a reservation process to discourage gathering in wait areas.

6. **Designate Monitors** – Designate ambassadors to help monitor social/physical distancing practices during busy times.
7. **Cleaning and Disinfection Protocol for Public Areas** – Institute a plan with procedures for disinfecting high touch surfaces such as benches, bathrooms, rails, traffic light push buttons, etc. Use products approved for use against COVID-19 on the Environmental Protection Agency (EPA)-approved list and follow product instructions: [https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2-covid-19](https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2-covid-19)

8. **Post Signage Reminders** – Post signage to remind people about face coverings, social/physical distancing and staying home when ill with COVID-19 symptoms.

9. **Temporary Outdoor Plaza Dining** – If tables or other seating for dining are available, institute a plan and procedures to clean and sanitize between uses. A pedestrian traffic plan should also be considered during busier times.

10. **Handwashing stations or Hand Sanitizer dispensers (60% alcohol minimum)** – Consider placing handwashing stations or contactless hand sanitizer dispensers in public areas.