

Durham Restaurant Re-Opening Guidelines

1. If your restaurant is not already approved for outdoor dining OR you are extending your outdoor dining area, you must submit a sketch to the Town Planner for approval.
2. Submittal must include area to be used for outdoor dining: parking areas, lawn areas, etc. This includes expansion of any patio approvals.
3. If in a parking area please include a detailed description of how traffic and parking will be handled to ensure the safety of those dining.
4. A safety barricade will be required if set up in the parking lot. This can include bollards, jersey barriers, or something similar.
5. Please note in order to serve alcohol beyond any area already approved by the DCP you **must** obtain an extension permit through the normal permitting process. https://portal.ct.gov/-/media/DCP/LIQUOR_CONTROL/Misc-Liquor-Forms/Patio-Ext-of-Use-ACB-App.pdf.pdf?la=en
6. The allowance of dining in these areas is **temporary** and should not be construed as a permanent approval.

Most importantly we want your reopening to be successful. Any questions please reach out to the Town Planner, Robin Newton, at

rnewton@townofdurhamct.org or by calling

860-968-7028.

State of Connecticut Restaurant Re-Opening Guidelines

1. Go to https://portal.ct.gov/-/media/DECD/Covid_Business_Recovery/CTReopens_Restaurants_C5_V1.pdf?la=en for **full details** .
2. Only outdoor areas can open at this time. Indoor areas and bar areas shall remain closed.
3. Appoint a program administrator who is accountable for implementing these rules.
4. Institute a training program and ensure employee participation in the program prior to reopen.
5. Complete the self-certification on the DECD website to receive a Reopen CT badge.
6. Employees must wear a facemask or other cloth face covering .
7. Bar areas must be closed .
8. Hand sanitizer made available at the entrance .
9. Indoor areas must be closed .
10. Contactless payment encouraged .
11. No reusable menus; either paper menus or written on a chalkboard or whiteboard .
12. Tables spaced at least 6 ft apart .
13. Use single use packets or containers for condiments.