Bucks County Department of Health Guidelines at Restaurants During the “Green” Phase

- Indoor seating is now allowed at 50% of occupancy as established by stated fire capacity. Tables must be socially distanced, although shielding may be used if unable to maintain proper distancing between tables.

- All wait staff, hosts, takeout window, and register staff must be masked. Staff may choose between masks or face shields as appropriate. Either gloves (with changes at frequent intervals) must be worn, or frequent handwashing/hand sanitizer use with at least 60% alcohol must be done on a regular basis.

- Bar seating may be utilized provided that customers are seated and comply with physical distancing guidelines or physical barriers between customers. **Standing in a bar area will not be permitted.** A maximum of four customers that have a common relationship may sit together at the bar, while adhering to the physical distancing guidelines or barriers between other customers.

- Assign staff to clean all high-touch areas as frequently as possible, including entrance doors/handles, restrooms, tabletops, menus (reusable menus must have the ability to be repeatedly sanitized), check presenters, and digital payment devices after each customer use.

- Establish a limit for the number of employees in smaller shared spaces, including break rooms and offices.

- Reservations should be required, if possible.

- All condiments should be single serve units.

All other applicable relevant guidance from “Guidelines for Outdoor Seating at Restaurants during the ‘Yellow’ Phase” (that was not altered or addressed above) remains in effect for outdoor dining.