

TOWNSHIP OF BLOOMFIELD

Municipal Clerk's Office

1 Municipal Plaza, Room 214
Bloomfield, New Jersey 07003
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2021 OUTDOOR/SIDEWALK CAFE LICENSE - RENEWAL APPLICATION

Application Fee: Fee waived due to COVID-19

Applicant/Restaurateur:

Name(s): _____

Home Address: _____

Telephone No.: _____ Email Address: _____

Restaurant:

Name: _____

Address: _____ Block: _____ Lot: _____

Telephone No.: _____ Website Address: _____

I hereby request renewal of my Outdoor/Sidewalk Café License and certify the following:

1. The layout previously approved for the 2020 outdoor dining license will continue as submitted and no changes have been made. If the layout is changed in any way, I will submit a full/new application.
2. I submit herewith an updated Certificate of Insurance covering the 2021 outdoor dining season.
3. I acknowledge the continuation of the Indemnification and Maintenance Agreement previously executed.
4. I will continue to implement all State and local Covid-related health protocols as amended or updated.
5. I acknowledge that if alcohol is being served within the outdoor area, I continue to hold the required ABC Expansion of Premise Permit. I acknowledge that said permit expires on 11/30/22 or when indoor dining returns to full capacity, whichever is later.

Date: _____

Signature of Applicant/Restaurateur

***** ↓ **FOR OFFICE USE ONLY** ↓ *****

Renewal Application Received: _____

- Approved
- Denied, Full/New Application Required
- Denied

Certificate of Insurance: Effective Date: _____
Expiration Date: _____

Municipal Clerk

Date

**SUMMARY OF
STATE OF NEW JERSEY
DEPARTMENT OF HEALTH
PROTOCOLS FOR FOOD AND BEVERAGE
ESTABLISHMENTS OFFERING OUTDOOR DINING**
EXECUTIVE ORDERS NO. 150 (6/3/20), NO. 157 (6/26/20) & NO. 158 (6/29/20)
EXECUTIVE DIRECTIVES NO. 20-014 (6/3/20) & NO. 20-019 (6/29/20)

SET UP/DESIGN PLAN:

1. Obtain all required municipal approvals and permits.
2. Post conspicuous signage at the entrance that states that no one with a fever or symptoms of COVID-19 should enter the premises and that all staff and customers must maintain six (6) feet of physical distance.
3. **Limit seating to a maximum of eight (8) customers per table and arrange seating to achieve a minimum distance of six (6) feet between parties.**
4. Rope off or otherwise mark tables, chairs and bar stools that are not to be used.
5. Provide physical guides, such as tape on floors, sidewalks, and signage on walls to ensure that customers remain at least six (6) feet apart in line for the restroom or waiting for seating.
6. No self-service food or drink options such as buffets, salad bars, and self-service drink stations.
7. Disinfect all tables, chairs and any other shared items (menus, condiments, pens) after each use.
8. Install physical barriers and partitions at cash registers, bars, host stands and other area where maintaining physical distance of six (6) feet is difficult.
9. Ensure six (6) feet of physical distancing between workers and customers, except at the moment of payment and/or when employees are servicing the table.
10. Require infection control practices, such as regular handwashing, coughing and sneezing etiquette, and proper tissue usage and disposal.
11. Require frequent sanitization of high-touch areas like credit card machines, keypads, and counters to which the public and workers have access.
12. Prepare an inclement weather policy that, if triggered, would allow takeout or delivery service only.
13. The outdoor area must be fully smoke-free. Smoking may be permitted once in-person service is allowed at indoor areas of food or beverage establishments.

EMPLOYEE REGULATIONS:

1. Require employees to wash and/or sanitize their hands when entering the premises.
2. Conduct daily health checks (e.g. temperature screening and/or symptom checking) of employees safely and respectfully, and in accordance with any applicable privacy laws and regulations.
3. Require employees with symptoms of COVID-19 (fever, cough, or shortness of breath) be sent home.
4. Require all employees to wear face coverings, except where doing so would inhibit the individual's health, and require employees to wear gloves when in contact with customers and when handing prepared foods or serving food, utensils, and other items to customers.
5. Provide all employees with face coverings, gloves, and sanitization materials, such as hand sanitizer and sanitizing wipes to staff.
6. Provide employees break time for repeated handwashing throughout the workday.

CUSTOMER INTERACTION:

1. Require that groups stay 6 feet apart, even in areas where groups are not assigned seating;
2. Inform customers that safety measures such as social distancing, wearing face coverings when they are away from their table and unable to social distance or when they are inside the indoor portion of the premises (unless the customer has a medical reason for not doing so or is a child under two years of age), and hygiene practices must be adhered to while in the food or beverage establishment.
3. Encourage reservations for greater control of customer traffic/volume and require customers to provide a phone number when making a reservation to facilitate contact tracing. Alert customers via calls/texts to limit touching and use of shared objects such as pagers/buzzers.
4. Recommend customers wait in their cars or away from the premises while waiting for a table if outdoor wait area cannot accommodate social distancing.
5. Encourage the use of digital menus. Consider alternatives to paper/physical menus such as whiteboards, chalkboards or electronic menus.
6. 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. Entry to any indoor area of the premises shall only be for entering and exiting the outdoor space, to use the restroom or for customers picking up take-out.
7. Provide hand sanitizer station for customers.