

October 2020

COVID-19 Commercial Recovery Outdoor Dining Guidelines



City of
Philadelphia



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Language Access

ATTENTION: If you speak another language, assistance services are available to you. Call 3-1-1.

ATENCIÓN: Si usted habla español, hay servicios de ayuda disponibles para usted. Llame al 3-1-1.

注意：如果您使用简体中文，可以获得相应的语言协助。致电 **3-1-1**。

注意：如果您使用繁體中文，可以獲得相應的語言協助。致電 **3-1-1**。

Outdoor Cafés & Restaurants

Philadelphia businesses are a vital part of our communities.

Restaurants power our local economy.

City departments and partner agencies are working together to safely expand options to businesses for outdoor seating and dining.

The guidance in this document will be updated periodically.



Outdoor Cafés & Restaurants

Expanded Capacity & Support

- As Philadelphia gradually adapts to COVID-19, restaurants will need expanded capacity to maintain 6-foot separation
- Establishments that have existing Sidewalk Café permits can operate as allowed under Mayor Kenney's Safer At Home reopening plan
- Businesses without existing permits are encouraged to apply for new outdoor dining options
- Registration and approval is required for outdoor dining prior to opening



- Businesses are strongly encouraged to coordinate
- City staff is here to help you
- Contact business@phila.gov for assistance
- Complaints should be made via 3-1-1

Outdoor Cafés & Restaurants

Can I go inside the restaurant?

- Outdoor dining is only allowed in an establishment's *outdoor* extended premises. Eating inside, even near an open window, is technically "inside the restaurant" and is not permitted as "outdoor dining".
- Anything outside the thermal envelope of the building is considered "outdoors"

...to use the bathroom?

- Customers may enter the establishment to use the bathroom, but must wear a mask at all times and maintain social distancing.



Outdoor Cafés & Restaurants

Application for New Outdoor Dining

- Applications* will be [available online through eCLIPSE](#) and will be processed in 3 business days.
- Customers have the option of [making an appointment](#) with a licensing representative at the Municipal Services Building.

All outdoor dining applications require:

- A plan for meeting Health Department regulations
- Minimum 6 feet social distance
- Safety protection for employees
- Access for emergency service (ambulance, fire, etc.)
- Litter/recycling service or easy access for City Sanitation crews
- A point of contact responsible for maintaining operations
- Compliance with Mayor's Orders on business activity and public gatherings

Establishments that want to apply for both Sidewalk Café and Streebery should apply via eCLIPSE for Sidewalk Café and later apply for an amendment to add a Streebery.

Contact business@phila.gov for assistance



*Applications for “C) Temporary Street Closure” only are [here](#) and should be emailed to streetclosure@phila.gov

Outdoor Cafés & Restaurants

Mayor Kenney's *Safer at Home reopening plan* provides details about how we will gradually reopen.

We have a shared responsibility to keep up progress to combat COVID-19.

Outdoor dining does not represent an opportunity to congregate.

Read the Safety Guidance:

<https://www.phila.gov/guides/safer-at-home/>

Specific Guidance:

[Restaurants and Mobile Food Vendors](#)

Safety Checklist



Masks

Block the virus from spreading from infected individuals by wearing masks and requiring others to wear them.



Barriers

Use sneeze guards or plexiglass screens to prevent respiratory droplets expelled by infected persons from reaching others.



Isolate

Keep people who might be carrying the virus safely away from others (ideally at home).



Distance

Maintain space between people to reduce the chance that one infected individual will infect others.



Reduce crowds

Decrease the number of people that an infected person could pass the virus to if other steps are not successful.



Handwashing

Reduce the spread of virus from one person to another from touching contaminated surfaces.



Clean

Remove respiratory droplets that may contain virus from surfaces that people may touch.



Communicate

Ensure staff, customers, and others taking part in permitted activities understand this Safety Checklist.

Outdoor Cafés & Restaurants

Masks

- Provide masks for employees
- Require employees and customers to mask while on site except only:
 - As necessary for the employee to eat or drink during break times. The employee should be seated at least 6 feet from others when taking off mask.
 - While customers are eating and drinking while seated at an outdoor table.

Read the Safety Guidance:

<https://www.phila.gov/guides/safer-at-home/>

Specific Guidance:

[Restaurants and Mobile Food Vendors](#)

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Outdoor Cafés & Restaurants

Barriers

- If the restaurant or food cart uses a serving counter, install plastic barriers between staff and the public.
- Consider the use of physical barriers between tables. Tables separated by impermeable barriers extended up 6 feet from the floor do not need to be 6 feet apart.

Read the Safety Guidance:

<https://www.phila.gov/guides/safer-at-home/>

Specific Guidance:

[Restaurants and Mobile Food Vendors](#)

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Outdoor Cafés & Restaurants

Isolate

- Screen every employee for symptoms before every shift and prevent them from remaining on site if they have cough, shortness of breath, fever, chills, muscle pain, or new loss of taste or smell.
- It is not necessary to conduct onsite temperature measurement for staff or customers. If you measure temperatures, use a no-touch thermometer, and do not allow anyone with a temperature of 100.4 or higher to remain onsite.
- Before allowing entrance to an outdoor dining area, ask customers if they have symptoms of COVID-19.
- Have sick leave policies in place so that employees excluded from the workplace do not lose earnings.
- If an employee develops COVID-19 infection or has a positive test, businesses and other organizations must take additional precautions to stop the virus from spreading further, as described in [Guidance for Essential Businesses and Organizations During COVID-19](#). Required precautions include calling PDPH at 215 685-6741 to report positive cases.

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Outdoor Cafés & Restaurants

Distance – Part I

- Adjust work assignments to ensure employees can stay 6 feet from each other throughout their shifts. Install physical barriers such as sneeze guards or partitions in restaurant kitchens and at cash registers, host stands, or food pickup areas where maintaining physical distance of at least 6 feet is difficult.
- Establish procedures to prevent crowding at entrances among persons waiting for food or tables.
- Consider the use of sidewalk decals or other visual cues to encourage customers to stay at least 6 feet apart and at least 6 feet from seated diners.
- Outdoor area capacity shall be determined by arranging seating to provide a minimum of six feet between seated diners at different tables and between seated diners and passersby (see also [PA Guidance for the Restaurant Industry](#)).

Safety Checklist



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Outdoor Cafés & Restaurants

Distance – Part II

- Limit party size to 6 persons or fewer.
- Employees should stay at least 6 feet from customers when possible. Deliver items to table on service trays to minimize time staff are close to customers.
- Close all self-service food areas (e.g. buffets, salad bars, coffee stations or beverage service).
- Mark enter/exit to and from restrooms to create paths that help keep people apart.
- Use non-contact payment methods if possible.
- Consider installing touchless door and sink systems or providing single-use barriers (e.g., deli tissues, paper towels) for use when touching door and sink handles.
- No refills of food and beverage containers brought in by customers are permitted

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Outdoor Cafés & Restaurants

Reduce crowds

- Inside dining in restaurants remains strictly prohibited.
- If possible, use a reservation or call ahead model for outdoor dining.
- Restaurants and food vendors shall not permit lines of more than ten (10) customers to form in or around their facilities. Customers waiting for tables or eating must be required to stay outdoors.
- Plan for inclement weather. It will not be permissible for customers to crowd together if it rains.
- If possible, group employees in clusters and schedule groups on same shifts to reduce cross-team exposure.
- Stagger employee break times.

Safety Checklist



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Outdoor Cafés & Restaurants

Handwashing

- Ensure that all staff wash hands on arrival and in accordance with pre-existing food safety regulations (e.g. before, during, and after preparing food; after touching garbage).
- Place hand sanitizer near payment counter and make handwashing facilities available to all patrons at outdoor dining sites.

Read the Safety Guidance:

<https://www.phila.gov/guides/safer-at-home/>

Specific Guidance:

[Restaurants and Mobile Food Vendors](#)

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Outdoor Cafés & Restaurants

Clean – Part I

- Continue to follow all Health Department Food Safety regulations.
- Clean high touch areas frequently while in operation including entrance doors, bathroom surfaces, host stands etc.
- Clean and disinfect any shared items with which customers will come in contact such as tabletops, chairs, digital menus, digital payment devices after each customer use.
- Use paper menus and discard them after each customer use or use chalkboard or app-based menus.

Safety Checklist



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Outdoor Cafés & Restaurants

Clean – Part II

- Place settings, utensils, menus, and condiments should either be single-use or be cleaned and sanitized after every use.
- Avoid using disinfectants on surfaces with food contact.
- Eliminate table presets (e.g., table tents, menus, salt and pepper shakers, shared condiments, etc.).
- Use single packet condiments, if possible, OR serve condiments in containers – such as a washable bowl or paper cup – that can be sanitized or disposed of after use (no shared condiments permitted)
- Customers should handle their leftover food to be taken to-go.

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Outdoor Cafés & Restaurants

Communicate

- Educate staff about symptoms and prevention of COVID-19.
- Post prominent signs at entrances and in employee break rooms:
- Asking people who are sick or have had contact with someone with COVID-19 within the past 14 days not to come to the establishment, even to pick up food
- Encouraging people to cover coughs or sneezes
- Mandating physical distancing of at least 6 feet
- Mandating that all staff and visitors wear masks

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Outdoor Cafés & Restaurants

Additional Health Guidance:

- 1) [Order](#) of the Secretary of Health providing for building safety measures, issued April 5, 2020
- 2) [Order](#) of the Secretary of Health providing for business safety measures (to keep employees and customers safe), issued April 15, 2020
- 3) [PA Guidance for Businesses in the Restaurant Industry Permitted to Operate During the COVID-19 Disaster](#)

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Outdoor Cafés & Restaurants

There are four (4) categories of outdoor dining options.

A) Sidewalk Café



- Daily use of sidewalk area in front of business for restaurant seating

B) Streetery



- Street level or platform that converts curbside parking into restaurant seating

C) Temporary Street Closure



- Temporary closure of certain streets for restaurant seating

D) Temporary Lot Closure



- Temporary closure of private lots for restaurant seating

All outdoor dining must fulfill these requirements.

Outdoor Cafés & Restaurants

A) Sidewalk Café



B) Streetery



C) Temporary Street Closure



D) Temporary Lot Closure



- Tables spaced 6 feet apart
- Backs of chairs min. 6 feet apart when seated
- Maintain pedestrian and traffic safety
- Maintain clear path of travel 6 feet min. for pedestrian flow including customers queuing
- Maintain clear access to public utilities, fire hydrants, building entrances, crosswalks, and transit stops

All outdoor dining must fulfill these requirements.

Outdoor Cafés & Restaurants

A) Sidewalk Café



- **See page 29-40**
- [Self-certify](#)
- Expedited approval for all applications meeting requirements
- No fee for registration
- Apply through Eclipse

B) Streetery



C) Temporary Street Closure



- **See page 41-49**
- Multiple restaurants can [apply together](#)
- No fee for registration
- [Intake review process](#)
- Apply through [Temporary Street Closure Pilot Application](#)

D) Temporary Lot Closure



- **See page 50-51**
- \$30 permit fee
- Apply through Eclipse

General Operations

- Individual food establishment may apply and self-certify to use the sidewalk or curb lane adjacent to their business
- Community based organizations, BIDs, or groups of three (3) or more restaurants on a single block may join to apply for outdoor dining on streets closed to traffic
- Seating capacity of interior and exterior dining combined may not exceed premise's capacity stated on City-issued food license
- Each lot is permitted to have one portable sign (max. 10 sq. feet in area and max. 5 feet in height)
- No heating, cooking or open flames, except approved outdoor heaters, which must be kept min. 2 feet from umbrellas, awnings, trees, etc.
- No food preparation in the public right of way
- Appropriate lighting is required at night

All outdoor dining must fulfill these requirements.



- Outdoor dining can be shut down if operations are a nuisance to neighbors
- Operations must comply with Mayor's Orders on business activity and public gatherings, including social distancing and hygiene

Furniture Operations

- Applicant must provide tables and chairs
- Maintain clearance of 6 feet around corners of all other sidewalk cafes
- Moveable furniture (tables, chairs, etc.) on streets and sidewalks must be moved inside building or secured to ground when not in use
- Moveable furniture on streets and sidewalks must be labeled as property of business
- Seating and tables must be up against the wall of the business or as close as possible
- Maintain min. 40 inch clearance from all Fire Dept. connections
- Planters allowed as long as not permanently affixed to the public right of way

All outdoor dining must fulfill these requirements.



Furniture Operations cont.

- Open fire pits are prohibited. All appliances must comply with Section 307 of the Philadelphia Fire Code.
- Establishments with less than 20 tables total, must make 1 table ADA accessible
establishments with more than 20 tables total, must make 5% of tables ADA accessible
- Sidewalk seating area may not exceed business frontage without proper approval
- Cannot block subway grate, utility hardware or water connection
- Cannot block bus stop waiting area
- Maintain 2 feet clearance from any cellar door

All outdoor dining must fulfill these requirements.



Hours of Operation & Occupancy Rules

- Operations may only be conducted
 - Monday through Sunday between **8 a.m.** and 12 a.m. the following day.
 - **Last call for all dining orders will be at 11 p.m.** and establishments will be required to be closed for service by midnight.
 - All patrons must be vacated by no later than 12:30 a.m.
- In accordance with new health guidance, [this application](#), along with a diagram of your outdoor seating area, is required for consideration to be approved for **outdoor seating of more than 50 people.**

All outdoor dining must fulfill these requirements.



Umbrella & Tent Operations

- Umbrellas max. 6 feet diameter AND minimum 80 inches above grade. Must be fire-retardant material.
- Only utilize umbrellas with a weighted base or tents or other shelters, not to exceed 150 sq ft in total or fully enclose the seating area.
- Areas of multiple tents that are combined or are tied to each other cannot exceed 400 SF in total. All such umbrellas and tents may not extend past the barrier, obstruct access to or ventilation of utility covers, or obstruct clear paths.
- Umbrellas and tents should not be used during inclement weather. Please sign up for Ready Philadelphia to receive emergency announcements.

All outdoor dining must fulfill these requirements.



Additional Permit & License Requirements

- The operator and any vendors on-site must possess a Commercial Activity License
- Any entity serving food and/or drink must possess the appropriate Food Preparation and Serving license
- The operator must have insurance with \$1M liability policy
- Separate electrical and plumbing permits are required for any temporary wiring or plumbing connections
- Trash storage must comply with Section 308 of the Philadelphia Property Maintenance Code; if a dumpster is utilized, a Dumpster License is required.

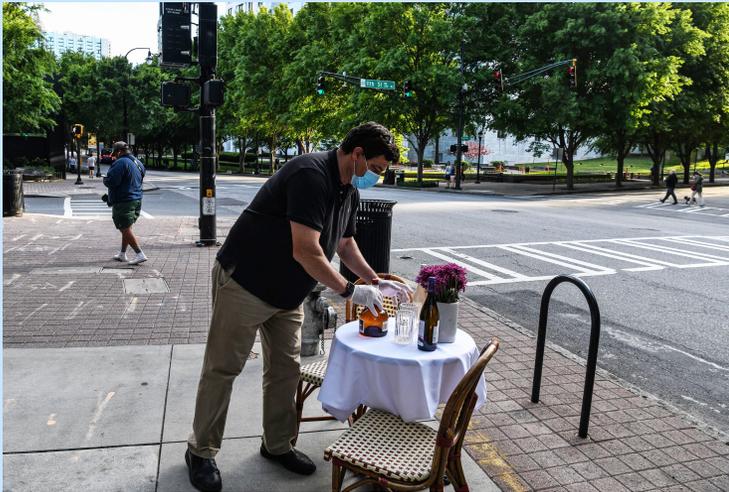
All outdoor dining must fulfill these requirements.



- Liquor – table service allowed for restaurants with existing license and temporary extension of premises permit from Pennsylvania Liquor Control Board (PLCB)
- Liquor licenses are regulated by PLBC (see pg. 52)

A.1) Sidewalk Café

Daily use of sidewalk area in front of business for restaurant seating



Space Requirements

- Sidewalk must be 10 feet min. wide
- Maintain clear 6 foot path for pedestrians; no minor pinch-point below 4 feet wide to fixed object (e.g. utility pole)
- Sidewalk Café may extend along principal frontage AND may extend up to 50 feet on non-principal frontage
- No tables, chairs, umbrellas etc. within 6 feet of crosswalk, corner curb cut, or large obstruction (e.g. bus stop shelter, newsstand, etc.)

Insurance & License Needed

- See Global Requirements on page 28

Process & Fees

- See Global Requirements on page 28

A.2) Sidewalk Café - Extension

Daily use of sidewalk area adjacent to business for restaurant seating



Example extension space to adjacent business

Space Requirements

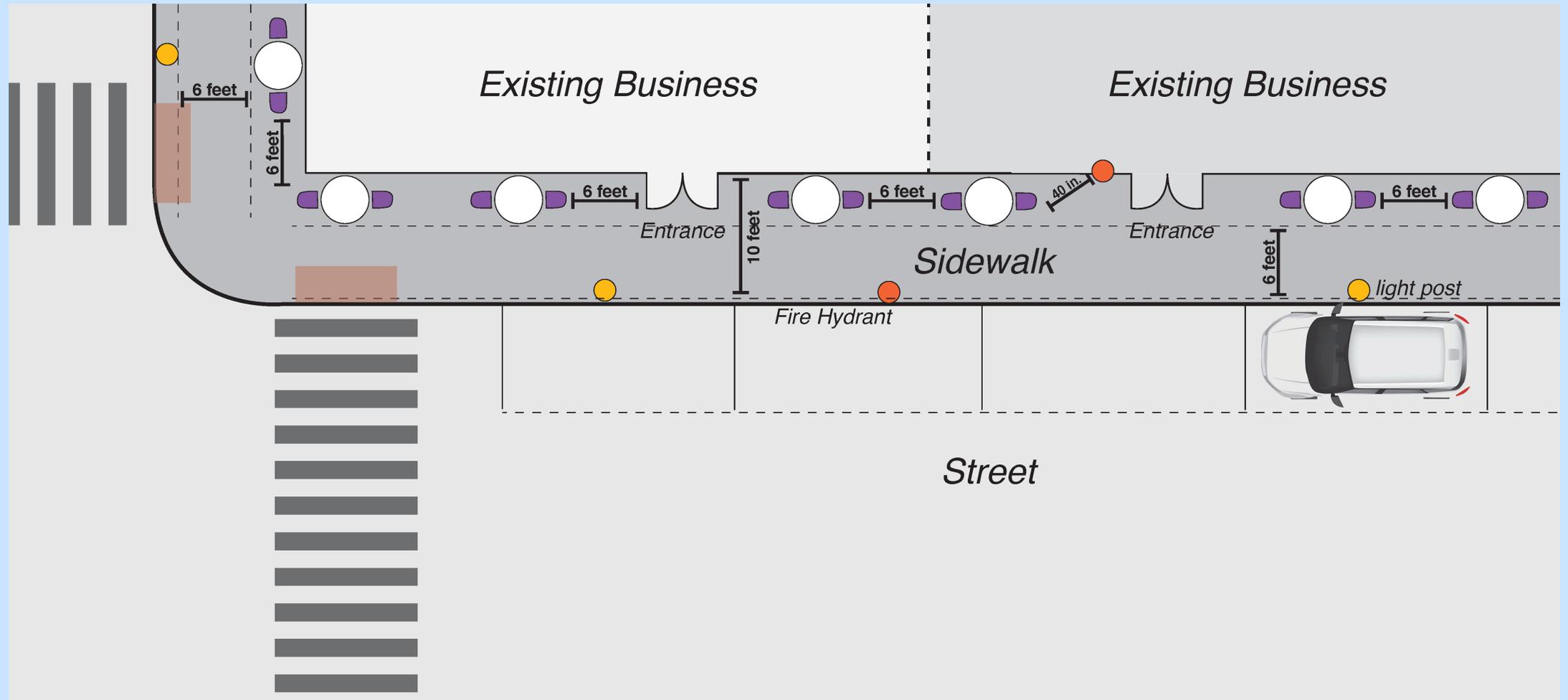
- Same as Sidewalk Café AND:
 - Sidewalk Café may extend along principal frontage of adjacent business
 - Maintain clear path of travel and unobstructed access to adjacent business
-

Approval Process

- Written permission from any business offering frontage is required by submitting this [Authorization of Outdoor Seating Extension](#)

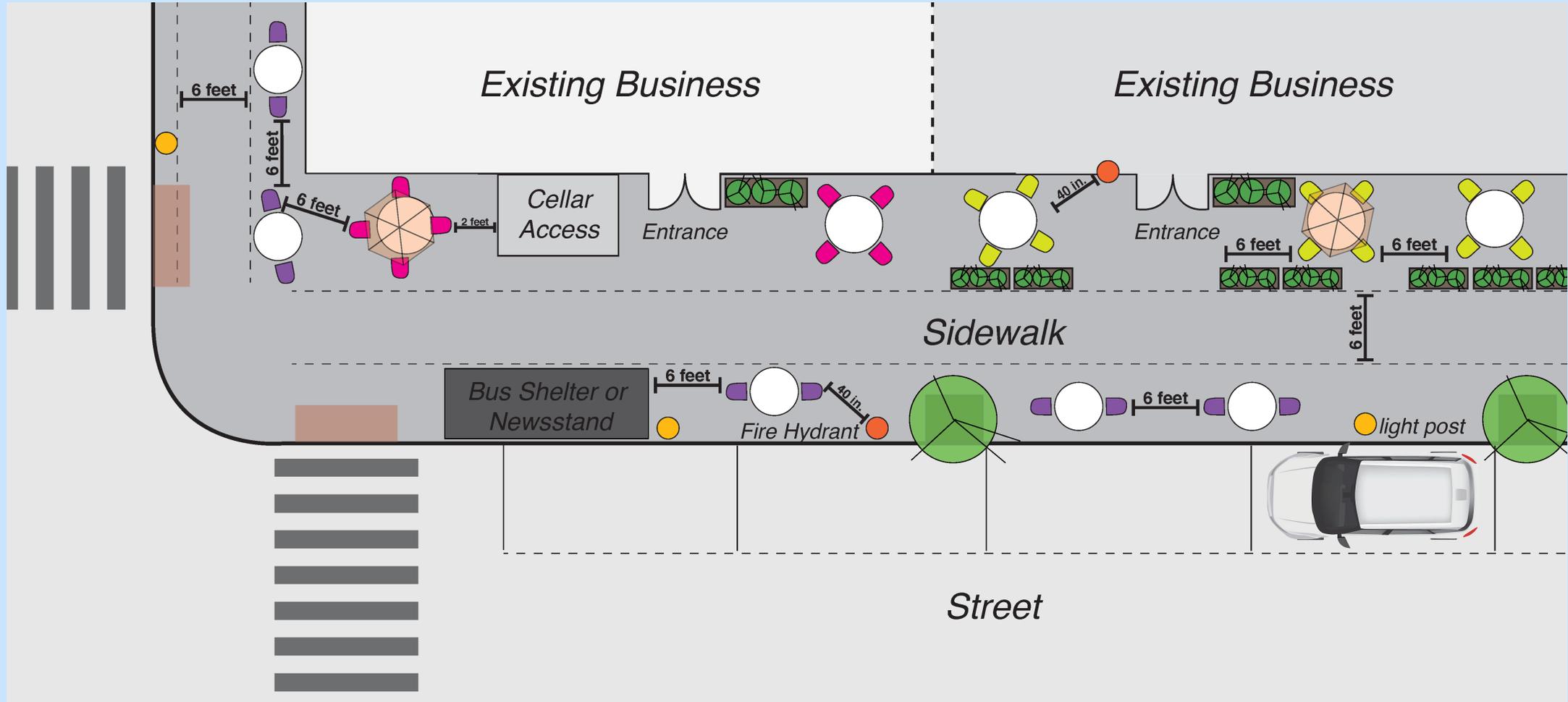
A) Sidewalk Café Layout – narrow sidewalk

Daily use of sidewalk area in front of business for restaurant seating



A) Sidewalk Café Layout – wide sidewalk

Daily use of sidewalk area in front of business for restaurant seating



B.1) Street Level Streetery

Converts curbside parking into outdoor dining or take-away food and beverages



- **Roadway seating may exceed the length of business frontage with proper approval ([Authorization of Outdoor Seating Extension](#))**
- **See Umbrella and Tent Protocol on page 27**

Space Requirements

- **Create a protective barrier 36"-42" in height**, such as planters or objects of similar size and weight, to separate seating from the travel lane.
- Place such barriers directly adjacent to each other **and no more than 8' from the curb**
- Ensure visibility of patrons and barriers at night by clearly marking all barriers with yellow high intensity retro-reflective tape or reflectors
- Provide a ramp for ADA compliance, which can be made of non-permanent materials
- **Do not place seating or barriers within 15' of a fire hydrant.**
- **Do not place seating or barriers within 8' of a crosswalk**, to provide for safe vehicle turns and avoid crowding
- Do not provide any lighting that is blinding to passing traffic
- Do not place seating within a No Stopping Anytime or No Standing Anytime zone.

B.1) Street Level Streetery

Converts curbside parking into outdoor dining or take-away food and beverages



Operations

- Tables, chairs, and barriers must be provided by applicant
- Remove tables and chairs or secure them in place when not in operation
- Restaurants may leave barriers in place within a metered zone, or No Parking Anytime zone, provided that that tables and chairs are removed or secured when not in operation
- Comply with Philadelphia Fire Department Fire Codes

Insurance & License Needed

- See Global Requirements on page 28

Streetery Review Locations

- Streeteries are allowed on most Philadelphia streets, however some are excluded (see page 39)
- [Go to Online Map](#)

Process & Fees

- See Global Requirements on page 28

B.1) Street Level Streetery – Acceptable Materials

Must use vertical partition (e.g. cones, barrels, gates, bike corrals) spaced **min. 8 feet apart**

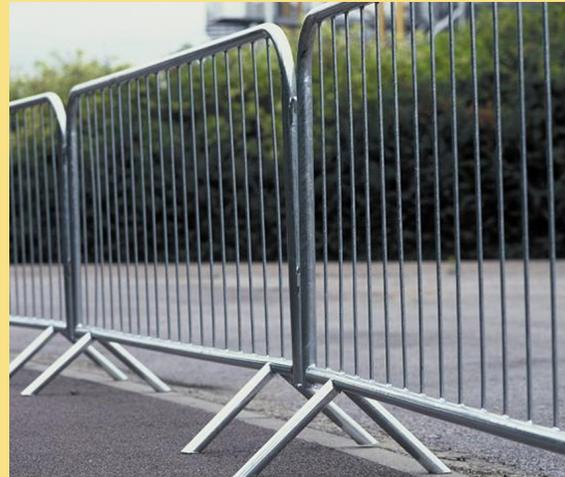
Barrier Requirements:

- Must be 36-42" in height (excluding plantings) to preserve visibility for motorists and provide protection for patrons



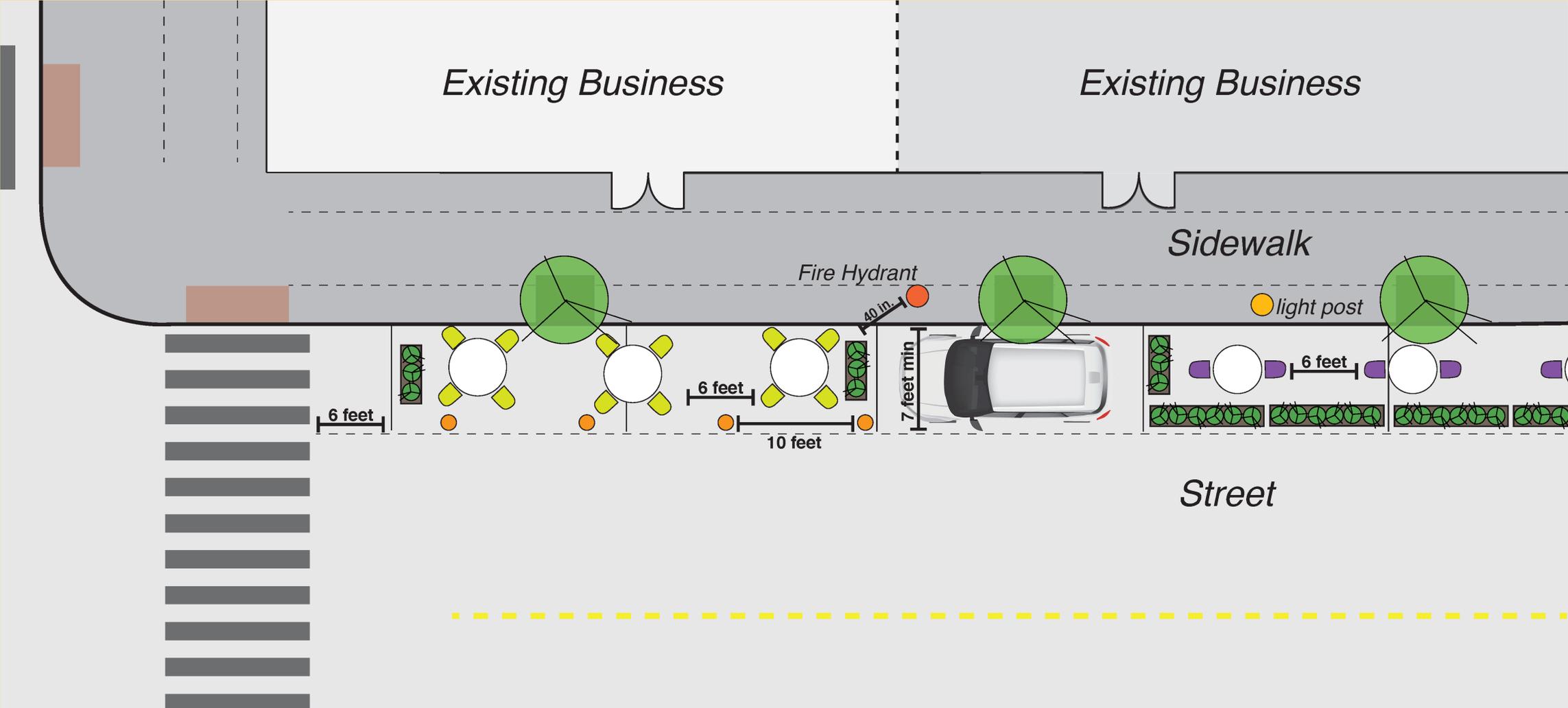
Acceptable Materials:

- Plastic trash can filled with water (55 Gal drums filled $\frac{3}{4}$ of the way)
- Plastic planter
- Barrels
- Cones
- Pedestrian Fencing
- Saw Horse



B.1) Street Level Streetery Layout

Converts curbside parking into outdoor dining or take-away food and beverages



B.2) Platform Streetery

Where seating is authorized along a curb, restaurant owner may install a platform that meets requirements



Insurance & License Needed

- See Global Requirements on page 28

Process & Fees

- See Global Requirements on page 28

Platform Requirements

- Platform must:
 - Be installed behind the required vertical barriers to flush height with curb to facilitate ADA compliance,
 - Prevent the curb from becoming a tripping hazard,
 - Allow drainage to underpass seating
 - Have no more than 2-inch gap between planks of platform
- Platforms shall not:
 - Block rainwater drainage getting to the curb or flowing along the curb
 - Obstruct access to or ventilation of utility covers

Application Process

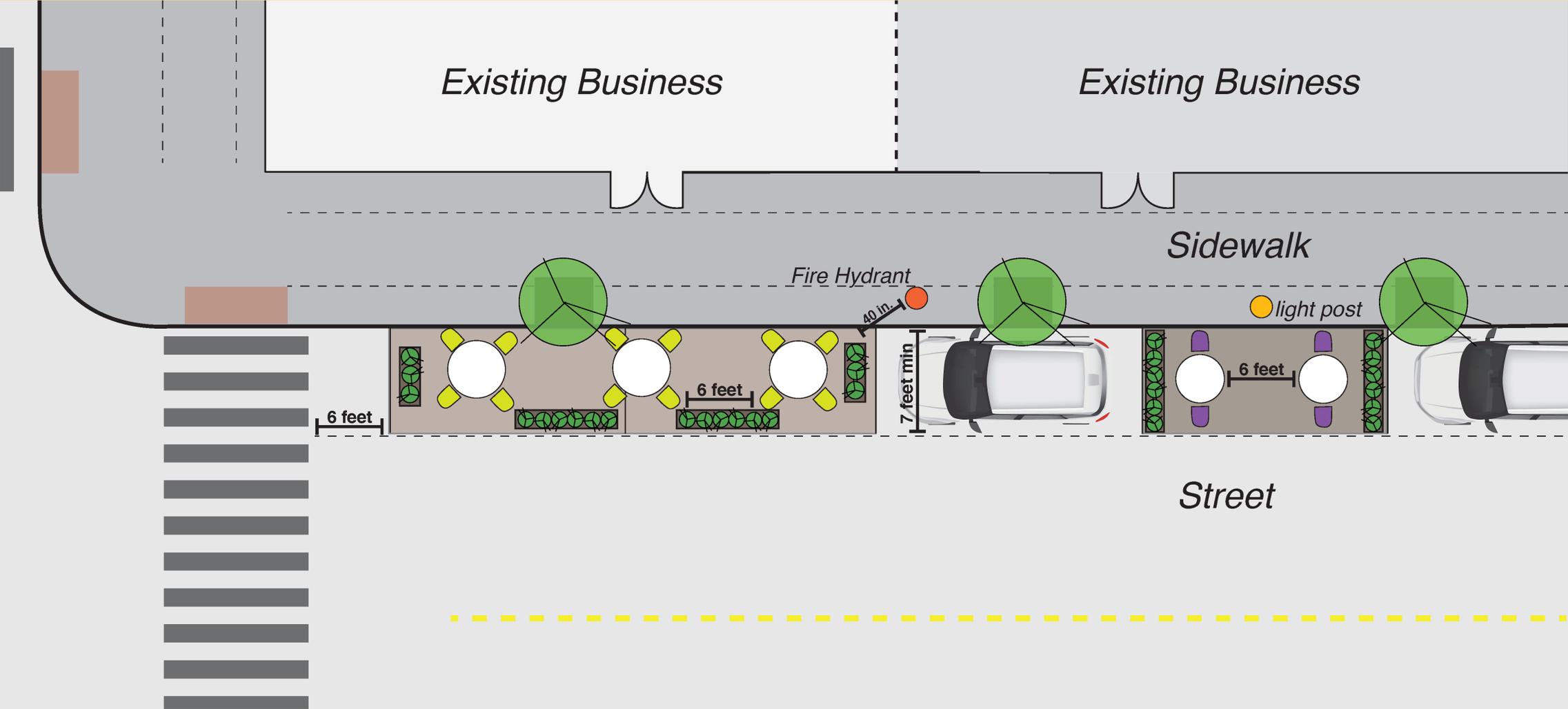
Streets Dept. permit required for platform

Application requires sketch/diagram of platform design. Expedited approval for the following designs:

1. Platform is based on past custom Philadelphia approved parklets
2. Platform is based on parklets approved in peer cities (e.g. [LA DOT](#) guidance)
3. Platform is manufactured by pre-approved vendor specifications

B.2) Platform Streetery Layout

Converts curbside parking into outdoor dining or take-away food and beverages



B) Streetery Review and Prohibited Locations

Converts curbside parking into outdoor dining or take-away food and beverages



Streeteries Review

Legend

Streeteries Review (as of 22 June 2020)

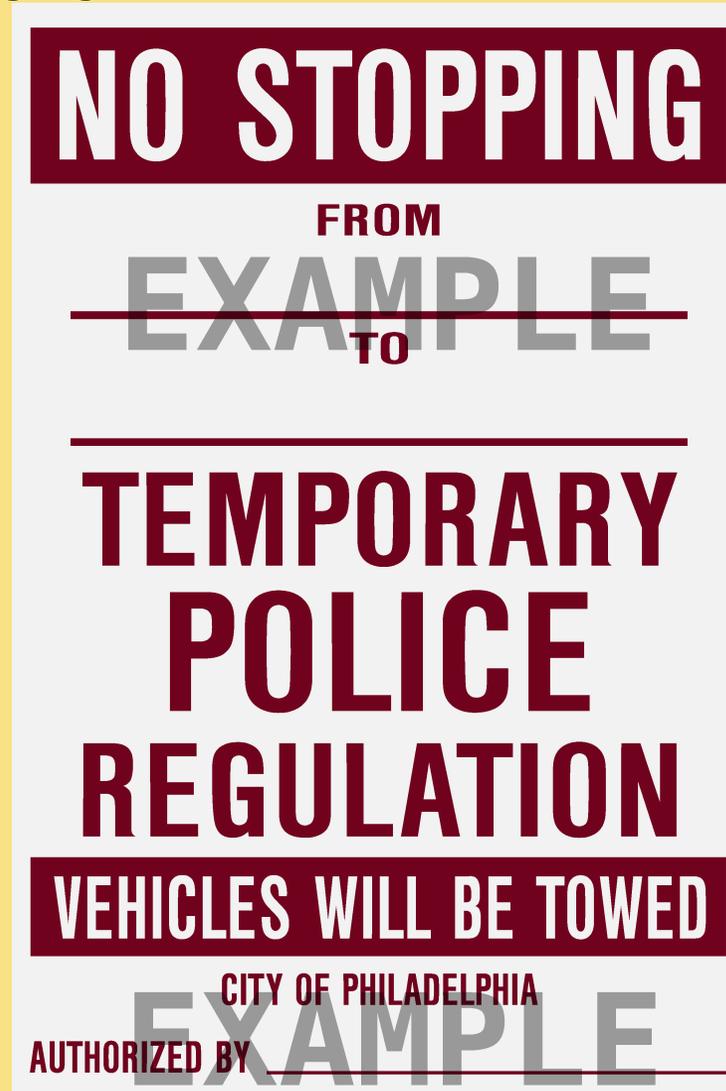
- Additional review required to ensure compliance with PennDOT guidance
- Detail review (will take more than 3 days)
- Prohibited
- Streets
- Boundary
- Parks
- Water

Streeteries are allowed on most Philadelphia streets, however some are **excluded (red)**, some require **extended review (green)** (more than 3 days), and some require **coordination with PennDOT review (blue)**.

[Go to Online Map](#)

Example Parking Sign

Approved establishments will receive a parking sign. Establishments should attach the Streetery registration to the back of the parking sign.



C.1) Temporary Street Closure - PILOT

Scheduled full closure of blocks for restaurant seating



Insurance & License Needed

- See Global Requirements on page 28

Process & Fees

- See Global Requirements on page 28

Participating Businesses

- Two points of contact required for each restaurant
- Closures on State Routes will require additional approval by PennDOT. The City will coordinate this process, but approval is subject to the discretion of the Commonwealth.
- Must have insurance and be tax compliant or enrolled in a payment plan
- Require liquor licenses to serve alcohol
- Must manage use of bathrooms and avoid crowding during rain

Process & Fees

- Applications should be submitted by an organization or entity representing multiple establishments
- *Applications should be submitted by end of day Thursday each week will be considered by a review panel the following Monday. Applicants recommended by the panel will be notified and invited to a briefing session that Tuesday, where they will receive verbal notice of intent to approve or deny; permits for approved applications will be issued by Thursday.*
- Each of the participating restaurants must agree to the terms of the pilot
- Applicant is responsible for notifying any residents or non-participating businesses on that street
- No fee for registration

C.1) Temporary Street Closure - PILOT

Scheduled full closure of blocks for restaurant seating



Temporary Street Closure Renewal

*Permitted applicants seeking to **renew** for each successive week must email streetery@phila.gov by 10 am on Tuesday with the prior issued permit attached, along with clear bullet points for the requested start and end dates and times, and any proposed changes from the previous permitted closure.*

Space Requirements

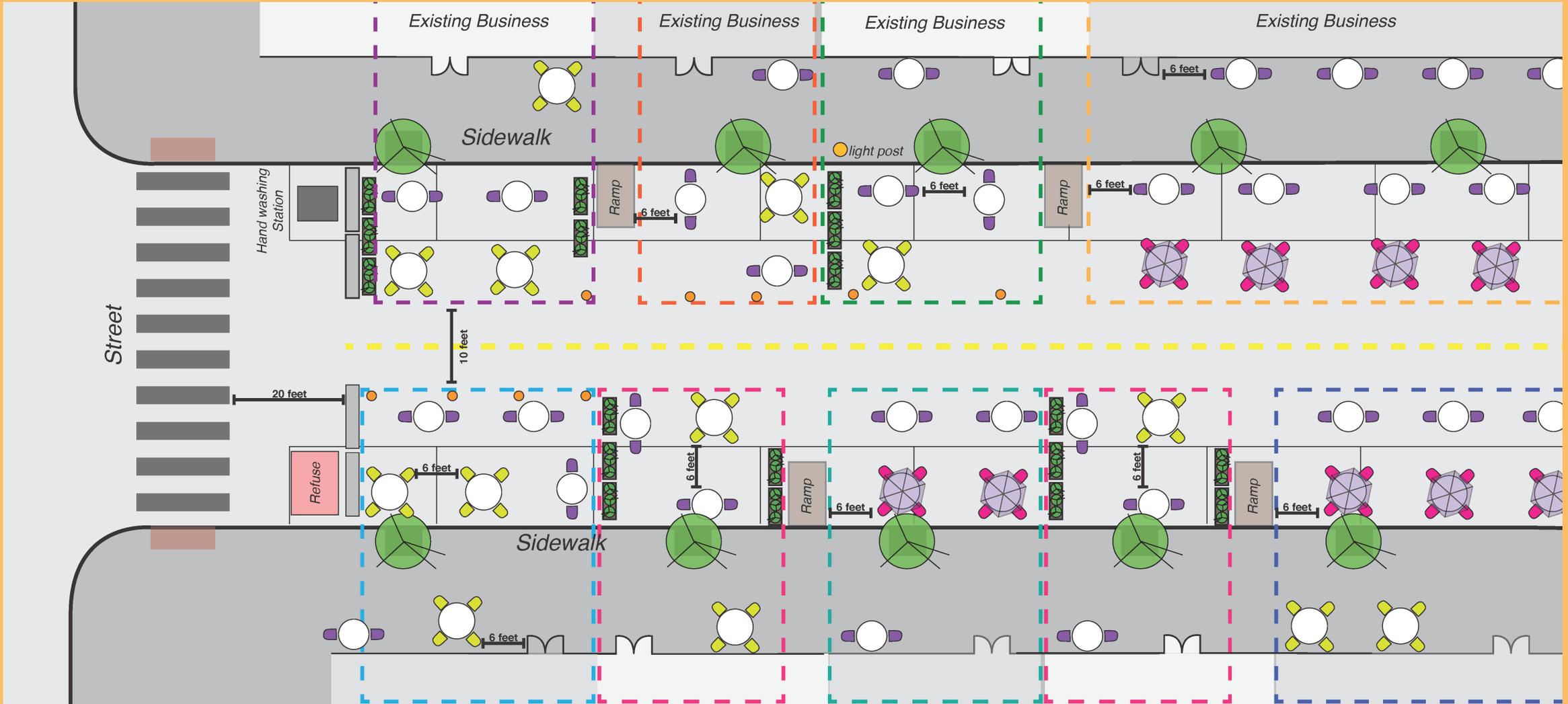
- Delineation must be used to indicate the area under individual restaurant management (no open street festival format allowed) using visual aids including chalk, cones or even tape
- Required continuous aisle down the center of the street closure (min. 10 foot wide)
- Outdoor handwashing stations are required at each intersection
- Maintain access for emergency vehicles

Operations

- Restaurants/organizations may be required to monitor and maintain a max. capacity in closure zone
- Pocket areas that could invite crowding must be made as inaccessible as possible by using that space for staging or storage or cordoning it off.
- If a closure is left in place overnight, trash and recycling containers must be rolled to end of street for pickup
- Dining during the pilot is by reservation only. Max. 6 people/reservation
- People cannot be added to a table once party is seated
- **See Umbrella and Tent Protocol on page 27**

C.1) Temporary Street Closure - PILOT Layout

Scheduled full closure of certain blocks of streets for restaurant seating



C.2) Temporary Partial Street Closure - PILOT

Scheduled closure of a travel lane or full-block parking lane for restaurant seating



Insurance & License Needed

- See Global Requirements on page 28

Process & Fees

- See Global Requirements on page 28

Process & Fees

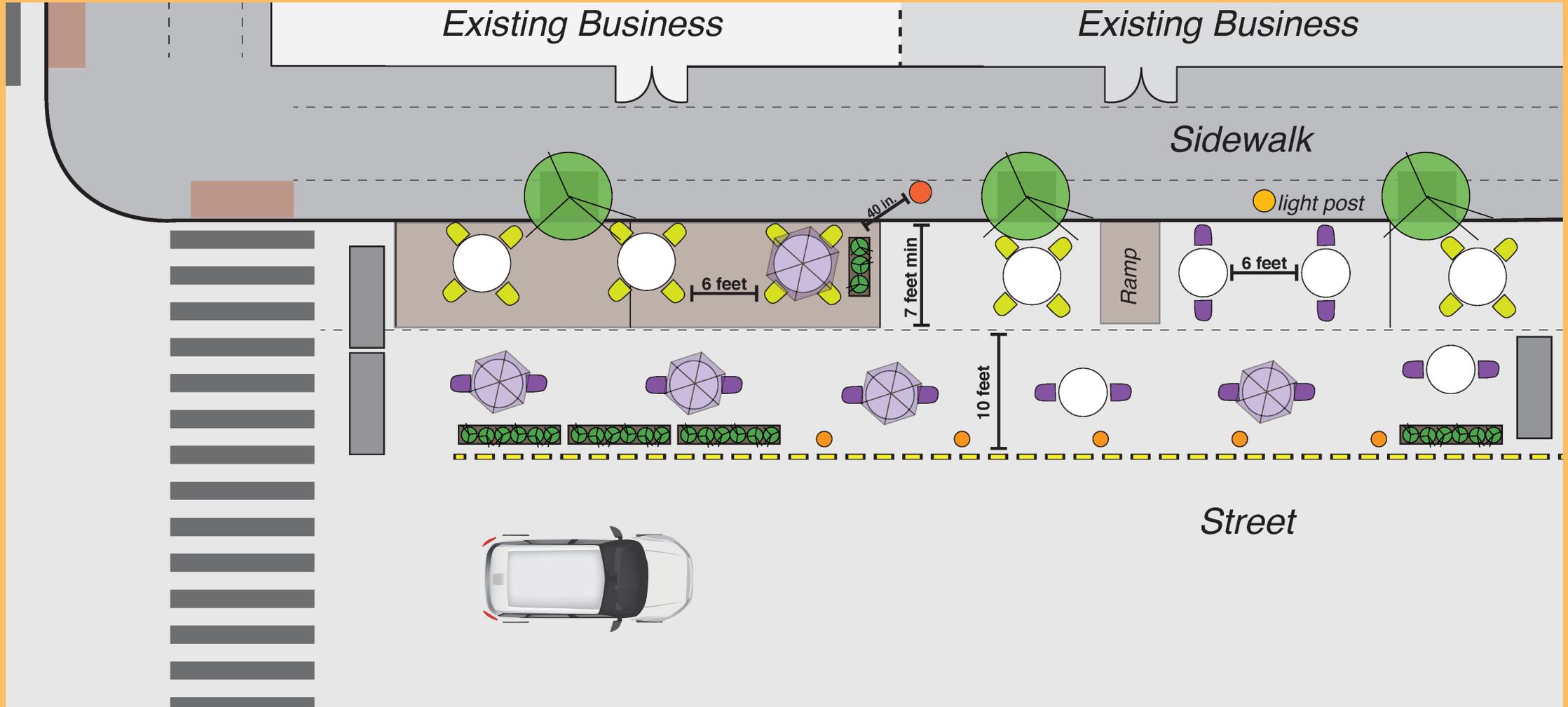
- Applications will be reviewed to close a vehicular travel lane and/or a parking lane along multiple businesses' frontage
- Applications should be submitted by an organization or entity representing multiple establishments
- Applicants should use the [Temporary Street Closure Pilot Application](#) [indicate intention to maintain traffic flow]
- See Umbrella and Tent Protocol on page 27

Operations

- Closure must not affect Accessible/Handicap Parking spaces
- [ADA access must be provided to outdoor dining area, even if the establishment does not meet ADA requirements](#)
- Dining space must be delineated from vehicular travel using Acceptable Materials for B.1 Street Level Streetery
- Delineation must be used to indicate the area under individual restaurant management (no open street festival format allowed)
- Dining during the pilot is by reservation only. Max. 6 people/reservation
- People cannot be added to a table once party is seated
- Maintain access for emergency vehicles

C.2) Temporary Partial Street Closure - PILOT Layout

Scheduled closure of a travel lane or full-block parking lane for restaurant seating



Example Handwashing Stations



C.3) Parking Lane Pedestrian Access Route

Converts curbside parking into pedestrian walkway



Pedestrian Access Route Review Locations

Access routes are allowed on most Philadelphia streets, however some are excluded.

[Go to Online Map](#)

Space Requirements

- Must use vertical partition (e.g. cones, barrels, gates, planters) spaced min. 1 foot apart
 - See list of preferred barriers on page 48
- Clearance between curb and travel lane must be min. 7 feet
- No vertical partition or furniture may protrude into travel lane
- Access Route may extend in the parking lane along the principal frontage of business AND along principal frontage of adjacent businesses (with [Authorization of Outdoor Seating Extension](#))
- No Accessible Parking (handicap parking) spaces may be used for access route

Insurance & License Needed

- See Global Requirements on page 28

Process & Fees

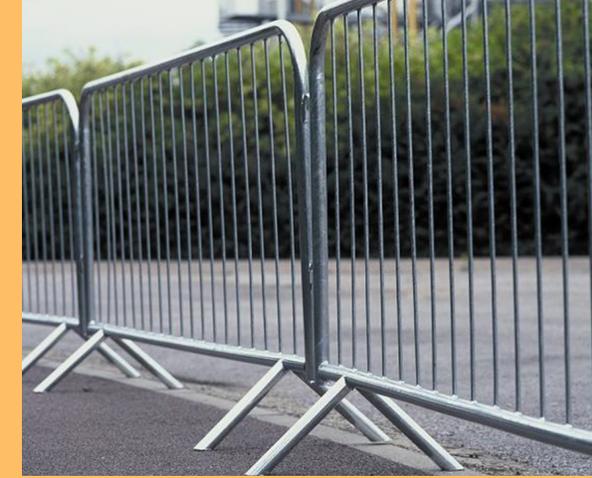
- See Global Requirements on page 28

C.3) Parking Lane Ped. Access Route – Acceptable Materials

Must use continuous vertical partition (e.g. cones, barrels, gates, bike corrals) spaced max. 1 foot apart

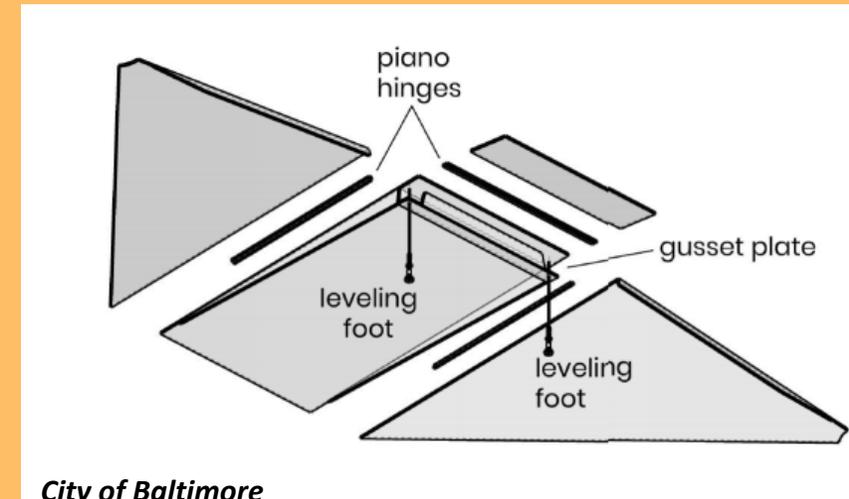
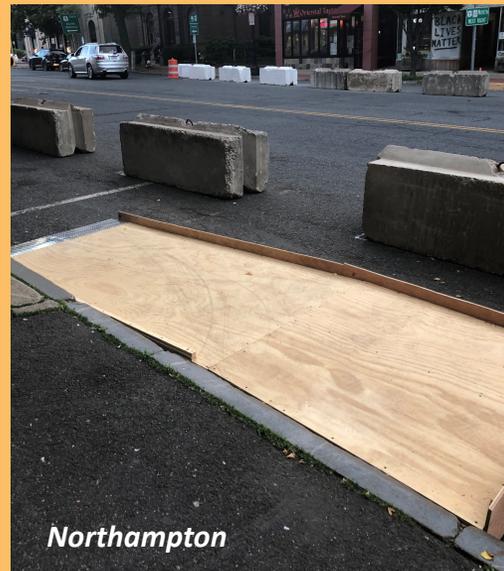
Acceptable Materials:

- Must be min. 36-inch high
 - Plastic barriers
 - Wooden or plastic planters
 - Plastic trashcans filled with water
 - Plastic traffic barrels
 - 55 Gal drums filled $\frac{3}{4}$ of the way



Acceptable Ramp Materials:

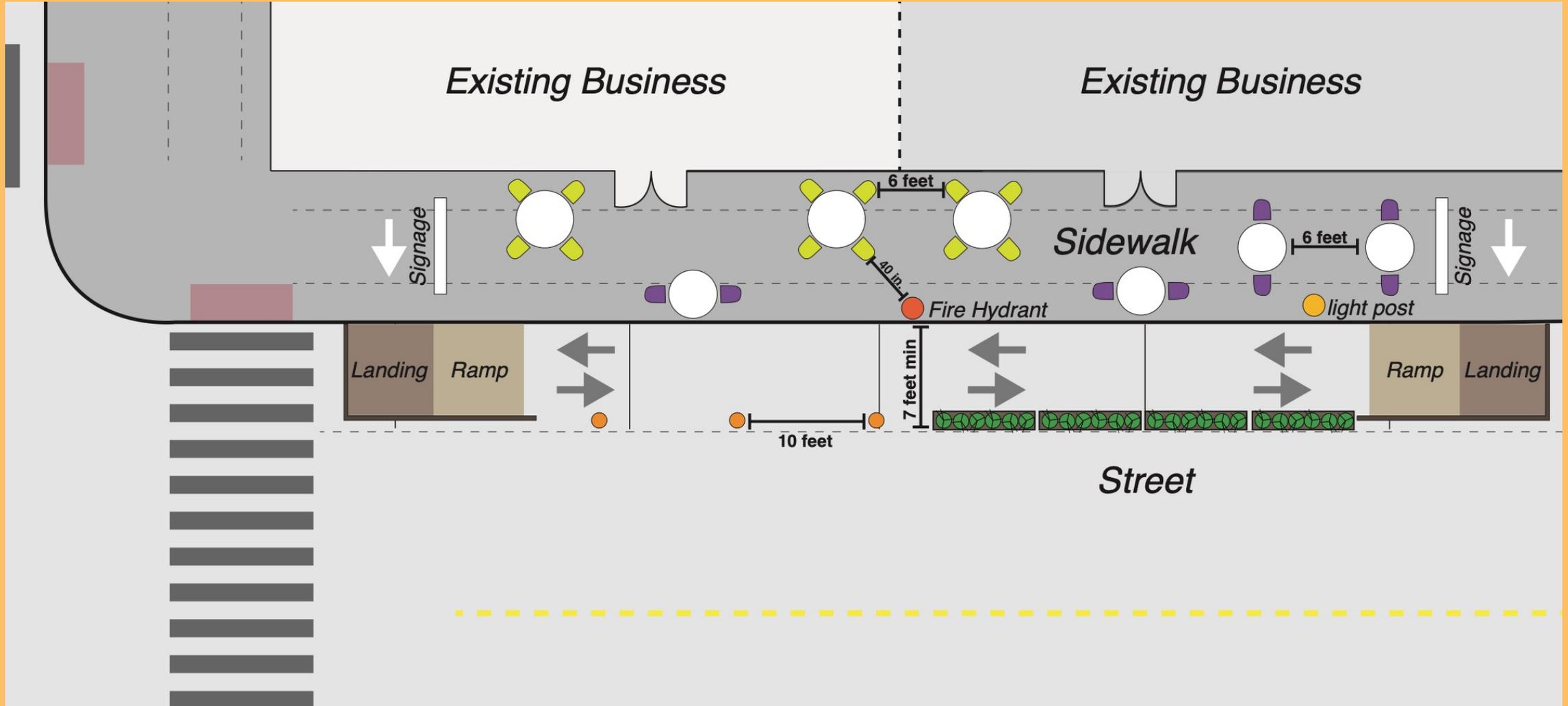
- Wood/metal
- Pre-fabricated ramp
- Handrail, if possible
- Ramp needs to meet 1:12 slope maximum



City of Baltimore

C.3) Parking Lane Pedestrian Access Route Layout

Converts curbside parking into pedestrian walkway



D) Private Lot Extension

Temporary closure of privately owned lot for outdoor dining and retail



- Amplified music and performance acts are not allowed
- Separate construction permits are required for any structures occupied by the public

Requirements

- All uses permitted on the lot may be conducted outdoors
- Eating and drinking establishments and retail sales may operate on a lot if permitted in the base zoning district, notwithstanding any requirements for parking
- Tents may be erected without separate zoning approval, but must be in compliance with Fire Code
- Separate construction permits are required for any structures occupied by the public

Insurance & License Needed

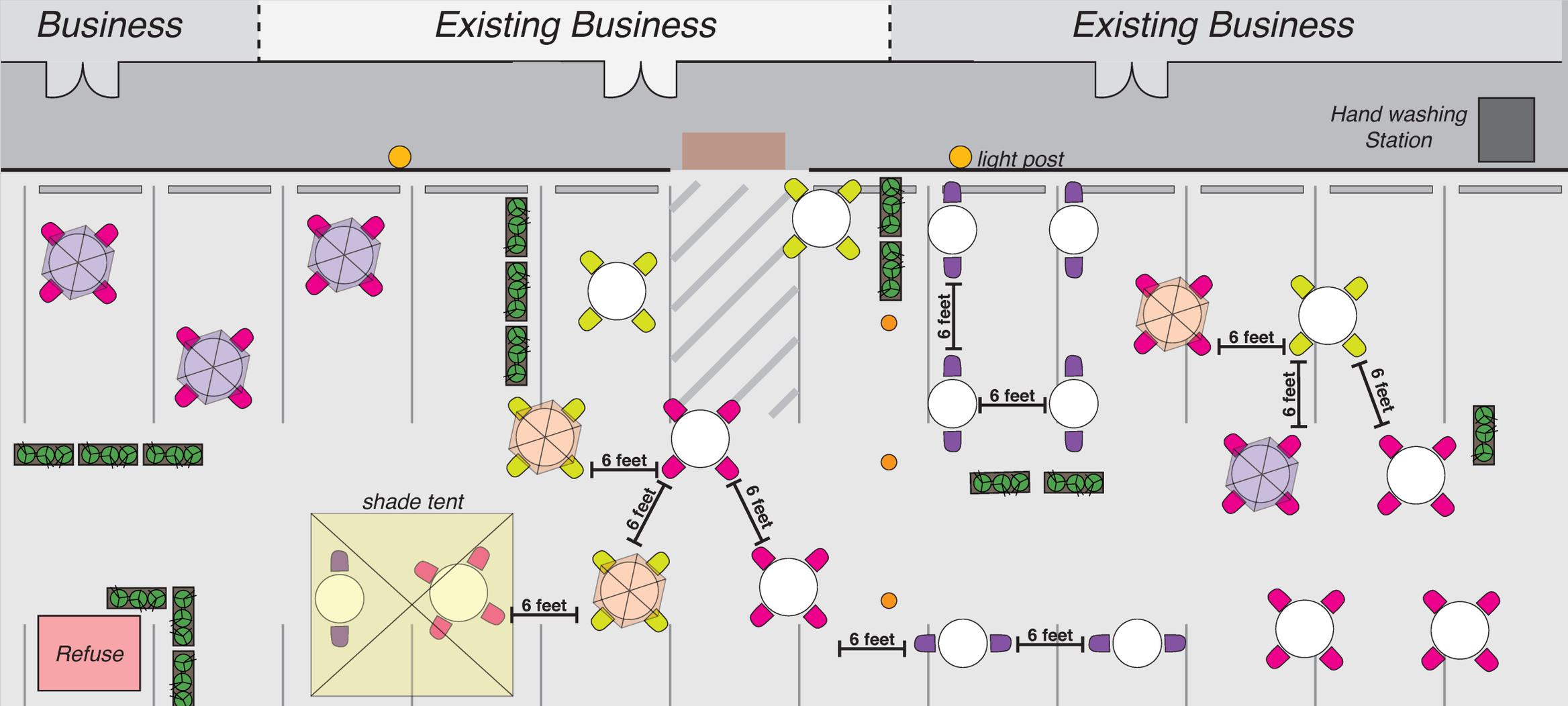
- See Global Requirements on page 28

Process & Fees

- See Global Requirements on page 28
- \$30 permit fee, due at time of application

D) Private Lot Extension Layout

Temporary closure of privately owned lot for outdoor dining and retail



Pennsylvania State Guidance

Applies to all outdoor dining options referenced in this document.

- Visit <https://www.governor.pa.gov/covid-19/restaurant-industry-guidance/>
- All outdoor dining must be seated (required); no standing tables or shelves
- Outdoor seating must not be require crossing a thoroughfare from the establishment
- Reservations are encouraged to prevent unsafe queue buildup
- Although state guidance allows parties of up to 10 individuals, City guidance limits to 6 people. City guidance must be followed.

Pennsylvania Liquor Control Board

- Temporary extension of premises permits are being conditionally granted for extended seating areas. PLCB requirements include a drawing of the restaurant's extension area, and proof of applicant right to occupy that location (fulfilled by City registration approval). Fees are waived and service can begin with completion application submission. Submission confirmation must be printed and displayed.
- PLCB Advisory Notice 26
<https://www.lcb.pa.gov/Legal/Documents/advisory%20notice%20no.%2026.pdf>
- To go alcohol sales continue to be permitted – restaurants should take appropriate steps to ensure patrons follow local open container laws and PLCB advisory guidance, and do not congregate around the establishment.

Disclaimers

Applies to all outdoor dining options referenced in this document.

- *Submitting an application is an acknowledgement that the establishment understands and agrees to all applicable terms and conditions and all applicable laws and guidance. If an establishment is not compliant, the City may revoke or suspend its authorization at any time during the program period.*
- *The City may immediately revise, terminate or suspend, for a period of time and without prior notice, the seating area usage based on valid complaints, lack of ADA access, need for repairs, or for any other reason.*
- The City of Philadelphia reserves the right to rescind temporary outdoor dining approvals and order the activities on site to cease should any health or safety matters warrant, or operation otherwise creates an adverse effect on the surrounding community.
- Businesses applying for temporary outdoor dining accept full liability.
- Applicant shall defend, indemnify, protect and hold harmless the City and its officers, agents, and employees from and against any and all suits, demands, claims, loss, damage, charges, or expense, whether direct or indirect, to which they may be subjected by reason of any damage, loss, or injury to persons or property caused by or resulting from the use of the outdoor space described in this application, any structures or objects placed in that space, or any wrongful act or negligence by Applicant, its employees, and/or contractor in the course of action described in this application.
- Any permitted modifications to a structure or lot shall not constitute a permanent use approval.
- *Applicants confirm that they have read and comply with both the outdoor dining guidelines and the health requirements.*