



December 2, 2020

RE: UPDATED STATE GUIDANCE SUPERSEDES PREVIOUS LOCAL GUIDELINES FOR
TEMPORARY OUTDOOR DINING STRUCTURES

Dear Operator,

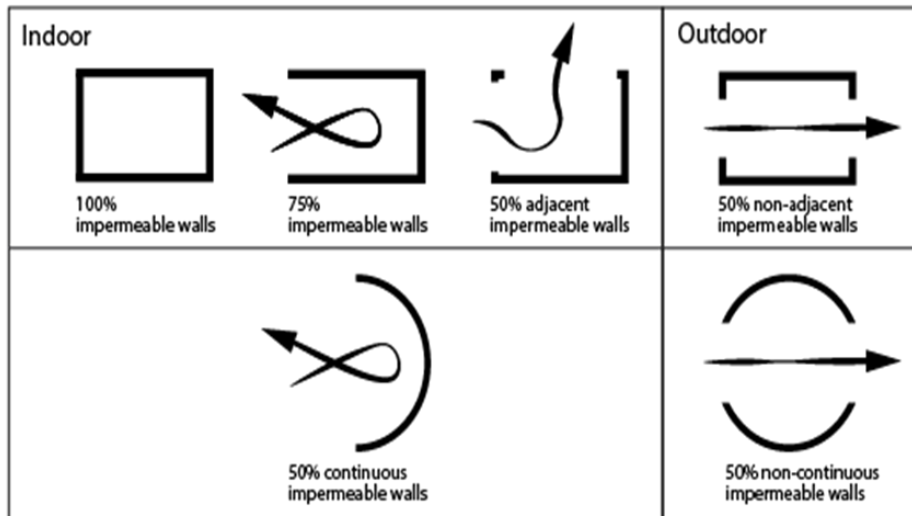
Allowing outdoor dining at your facility has been important to many of you during these unprecedented times, and we all understand the importance of slowing down the spread of the virus. With dining outdoors, it is important to know that it is about increasing natural fresh air circulation to prevent the spread of the virus while your customers dine at your facility. As you plan or already have outdoor dining, there are parameters you must consider to keep you, your customers, and your valued workers safe.

Update: The following information meets guidance issued on November 25, 2020 by California Department of Public Health (CDPH) for [Use of Temporary Structures for Outdoor Business Operations](#).

1. When operating outdoor dining service, the temporary outdoor structure must allow for the free flow of fresh outdoor air through the entire space, air flow in and out of the outdoor dining structure, by one the following conditions:

- At least 50% of the non-adjacent impermeable walls are open for fresh air flow. For example, a structure has opposite walls open.
- At least 50% of the impermeable walls of a circular structure are open for fresh air flow.
- Structures with roofs, ceilings or canopies and all impermeable walls are open for fresh air flow.





2. Partitions or barriers (such as half walls, dividers, planters, etc.) around or within the outdoor dining area may be used and do not qualify as closed side walls so long as they are no more than three feet in height as measured from the floor and do not obstruct the air flow through the entire outdoor dining area. A partition or barrier that is greater than three feet in height is considered a closed side wall because it hinders air circulation.

3. Screens, netting, and fences that do not obstruct air flow are not considered closed side walls for purposes of determining whether an area is outdoors.

4. Customers that are dining outdoors may enter indoor areas only to:

- Access a restroom.
- Access the outdoor dining area.
- Order and/or pickup food and beverages at an indoor counter.

5. An example of **obstructing** natural fresh air circulation inside the outdoor dining structure is a three or four-sided tent with a roof or two adjacent walls that are closed.

If you have questions about providing outdoor dining beyond your facility, please check with your local planning/building/fire departments.

For more information on COVID-19 business requirements and resources, please visit smchealth.org/eh.