



Outdoor Dining Guidelines

On May 20, 2020, Governor. J.B. Pritzker announced Illinois restaurants/bars will be permitted to operate for outdoor dining operations as part of Phase (3) of the Restore Illinois plan. Indoor dining service remains prohibited until Phase (4). Restaurant owners must adhere to the guidelines recommended by Illinois and CDC, along with other local training/guidance to ensure employee and customer safety.

The City will work with restaurants/bars to try to obtain an option for expanding outdoor dining areas while still maintaining the safety of everyone while limiting interruptions to vehicular traffic. This includes use of City-owned property such as sidewalks, alleys, and on-street parking spaces. On City-owned property, food service is required (alcohol consumption may be allowed when ordering food if the City temporarily amends its liquor control regulations – scheduled for June 1st action by the City Council).

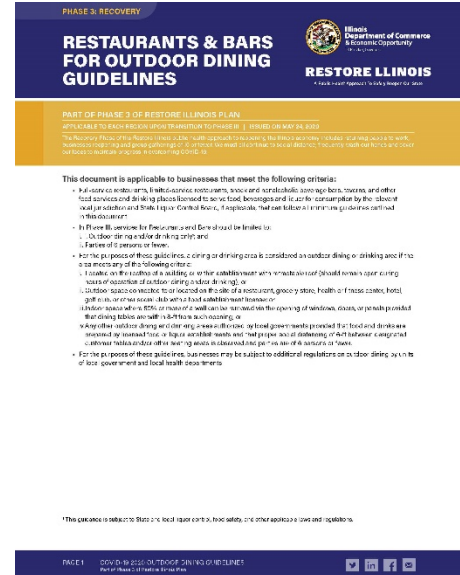
These measures are being put in place on a temporary basis during the summer of 2020 to assist local businesses. The City intends to evaluate what works well and what does not this summer and develop permanent outdoor dining regulations for future years. No application is required during this summer 2020 trial period. However, a no-fee inspection by City staff and/or consultants will be required to review location of tables, barriers, etc. for all items placed on public property (sidewalk, parking spaces, alleys, etc.).

For questions regarding these guidelines or how they apply to your specific circumstances, please email or call Mayor Dick Kopczick at 815-942-5438 or e-mail at mayor@morrisil.org.



Guidelines applicable to all outdoor dining

- 1) Restaurants & Bars shall follow the Restore Illinois guidelines for Outdoor Dining: <https://dceocovid19resources.com/assets/Restore-Illinois/businessguidelines3/restaurantbars.pdf>
- 2) Restaurant owners and other establishments serving food must be aware of daily COVID-19 updates, have appropriate protocols & guidelines for cleaning & disinfection, and coordinate with Grundy County/state health departments as needed.
- 3) The policies in place should protect workers and customers, providing clear instruction when interacting in outdoor spaces.
- 4) Reservations for outdoor tables is strongly encouraged. If walk-up dining is allowed, the restaurant must provide a clear and safe waiting area and/or develop a paging system so guests can social distance.
- 5) For additional information, please visit the Illinois website for Phase (3) updates of the announcement [here](#).
- 6) For more information on considerations for restaurants and bars, please visit the CDC webpage [here](#).
- 7) All restaurants or bars with expanded outdoor dining areas in public lots, public parking spots or the public right-of-way will be required to obtain insurance that covers the expanded outdoor dining area and must name the City of Morris as an additional insured on that policy. The restaurant or bar will be required to provide the City with proof of insurance prior to opening.
- 8) Outdoor dining hours shall not disturb nearby properties with loud noise and shall end by 9pm Sunday-Thursday and 10pm on Friday and Saturday.
- 9) Face masks shall be required for customers to enter the building for restroom visits, take-out, or exiting the building if only one entry way.
- 10) Restaurant staff must wear face coverings, indoor and when interacting with customers.
- 11) Tables must be kept to 6 persons or fewer.



Restaurants with Private Parking Lots

- 1) Outdoor dining is allowed in parking lots covering up to 30% of the parking lot.
- 2) Tables shall be a minimum of 6-feet apart.
- 3) Parties must be kept to 6 persons or fewer.
- 4) A temporary barrier shall be provided between the outdoor dining area and the rest of the parking lot.



Parking Lot Dining: Forbici Modern Italian, Tampa, FL

Restaurant Using Public Sidewalks

- 1) The arrangement of outdoor uses must provide for a minimum clear path for pedestrian travel of five feet parallel (5') to the street. The designated pedestrian path must be free from obstructions, such as fire hydrants, street light poles, signposts, trees, planters, and pedestrian barriers/perimeter delineation. In cases where the overall sidewalk width is less than 15 feet, the minimum clear path for pedestrians may be reduced to four feet.
- 2) When outdoor seating is proposed adjacent to on-street parking, a minimum clear path of two feet (2'), measured perpendicular to the street centerline, must be provided at the back of curb.
- 3) Tables shall be a minimum of 6-feet apart.
- 4) A clear path with a minimum width of 42 inches must be maintained leading to the main business entrance.



- 5) The outdoor use must be conducted directly in front of the principal business (within the side lot lines extended, or side and rear lot lines in the case of a corner lot) and should not encroach into the sidewalk in front of an adjacent business.



Sidewalk Table Example: Min. 2' from curb, 5' clear along building, and small tables. No barrier required if alcohol is not served.

- 6) Where outdoor dining is proposed with wait service, the waitstaff must serve the tables from within the delineated outdoor dining area. Service from the clear pedestrian path outside of the dining area is prohibited.
- 7) If possible, customers entering the building for carry-out or restroom use should enter through the front and outgoing customers can use an alternate exit.
- 8) It shall always be the responsibility of the business owner to maintain the sidewalk in a clean and neat appearance while conducting outdoor use and site furnishings must be well-kept and cleaned after each customer use.
- 9) Tables, chairs, and umbrellas used at a given location must be consistent. No mixing and matching of different furnishings will be permitted within a single outdoor use.
 - a) For tables, square tables are recommended over round tables as they are more compact. Also, smaller tables are recommended over larger tables to allow more flexibility.
 - b) Only market-style umbrellas will be permitted. The design is limited to a solid color or striped design. Natural, earth-toned colors are encouraged. No advertising is permitted on the umbrellas, with the exception that one business or product logo may be displayed, up to a maximum of four-square feet.
 - c) Umbrellas must be secured to a base or anchor to prevent being damaged or removed by heavy winds.
- 10) A pedestrian barrier is required for all outdoor dining where alcohol service is proposed. Examples include sectional fencing and bollards connected with chains. The barrier must be of an open style that allows for visibility within the outdoor dining area. The minimum height of the barrier is three feet (36 inches). The maximum height is four feet

(48 inches). The barrier must be free-standing and may not be anchored to the sidewalk. In addition, the bases must be flat to avoid a tripping hazard.

- 11) Site furnishings may remain outdoors during the period the outdoor use is active (i.e., during the seasonal weather) and need not be brought indoors overnight when the business is closed. Chairs should be stacked or pushed in at each table. Umbrellas should be closed. However, site furnishings must be removed at the conclusion of the outdoor use season, during any period of permit suspension or revocation, or in the event the outdoor use is dis-continued for a period in excess of seven (7) days.

Restaurant Using Public Alleys

- 1) Guidelines noted above for public sidewalks shall also apply to outdoor dining in alleys.
- 2) Temporary bollards or similar method must be present to signal temporary closure of the alley for dining purposes.
- 3) Signage must be visible to traffic and the public with clear indications of alley closing schedule.
- 4) Restaurant owners must coordinate with trash haulers to avert disruption of business operations. Restaurants will be responsible for moving chairs/tables, etc. to accommodate trash removal and deliveries. Restaurants will be responsible for working with neighboring businesses and waste haulers to coordinate a regular schedule.
- 5) Aesthetic features such as lighting, public art, plants, and beautification items are encouraged to shield customers from unappealing views and enhance safety.



Removable Bollard Example



Moveable Alley Dining

Restaurants Using On-Street Parking Spaces

- 1) Guidelines noted above for public sidewalks shall also apply to outdoor dining in on-street parking spaces.
- 2) Ensure visibility to moving traffic and parked cars. Space should have vertical elements that make them visible to traffic, such as flexible posts or portable bollard.
- 3) Include a 3-foot-tall open guardrail, fence, or thick rope to define the space.
- 4) For visibility and safety reasons, corner parking spaces should not be used for outdoor dining.



Example of portable bollards to anchor corners of parking spaces used for outdoor dining. Chains or rope should be used between bollards in parking space applications.



Parking Space Dining Using Planters for a barrier and deck to accessibility