

COVID Indoor Operations Plan
Fall/Winter 2020 - 2021
October 1, 2020
Patricia Healy-Catchings, Rear Commodore

BACKGROUND:

The ORDER OF THE GOVERNOR OF THE STATE OF MARYLAND NUMBER 20-06-10-01 states the following. (Excerpted from the Order). Despite a partial movement to Phase 3 in Maryland, the following relate to Foodservice establishments including Social Clubs like SIYC, are still in effect:

Foodservice Establishments.

- i. Subject to applicable Local Orders, applicable Secretary's Directives, and paragraph III.f.ii below, (a) restaurants, bars, nightclubs, and other similar establishments that sell food or beverages for consumption on-premises in Maryland, and (b) Social Clubs with dining facilities (collectively, "Foodservice Establishments") may, to the extent permitted by applicable law:
 1. serve food and beverages to customers for consumption in outdoor seating areas;
 2. sell food and beverages that are promptly taken from the premises, i.e., on a carry-out or drive-through basis;
 3. deliver food and beverages to customers off the premises; and
 4. effective as of 5:00 p.m. on June 12, 2020, serve food and beverages to customers for consumption in indoor seating areas.
- ii. Foodservice Establishments shall:
 1. require all staff to wear Face Coverings, in accordance with the Face Coverings Order (defined below);
 2. not allow the number of persons in the Foodservice Establishment to exceed 50% of the Foodservice Establishment's Maximum Occupancy (defined below);*
 3. not serve food in a buffet format;
 4. not serve customers who are not seated; and
 5. clean and disinfect each table between each seating in accordance with CDC and MDH guidelines, using cleaning products that meet the criteria of the U.S. Environmental Protection Agency for use against COVID-19.

Following the Governor's Order, the Maryland Department of Health issues guidelines that we must address and follow. In particular, they stated:

Our office is requesting all restaurants and bars to submit an updated floor plan. Please indicate the spacing between tables and the number of chairs at each table. The updated floor plan should be emailed to calvert.food@maryland.gov. This will confirm the layout is compliant with the current Executive Order, State Directive (attached), and our guidelines.

Rick Sass, Doug Smith and Bob Lightstone have configured the tables and chairs inside the Club to be compliant with the Health Department guidelines, i.e., not more than 6 people at a table, tables 9 feet apart, and adequate space in front of the lounge bar so social distancing of 6 feet can be maintained by those ordering, and they can remain away from those seated at the tables. As of June 17, 2020, the floor plans submitted to the Maryland Department of Health have been deemed consistent with the current Executive Order and MDH guidelines. The new seating capacity limits are: in the lounge 54 members; upstairs 60 members though the lounge number has been reduced to 38 by the need for serving tables and the size of the tables. Further, while the Governor's latest Order does allow inside services, it requires additional safeguards to prevent virus transmission in an enclosed environment. Given the current seating arrangements in the lounge, the low ceiling and lack of good air circulation, the recommended number of individual seating in the lounge is no more than 38. The upstairs is always available for use to accommodate numbers greater than 38; as indicated previously, upstairs can accommodate 60 individuals. Using the upstairs is encouraged given its high ceiling and better air circulation.

Also, given that an enclosed environment is more conducive to virus transmission, as long as the weather permits, members are encouraged to use the outside tables and chairs as much as possible.

***In his Executive Order of September 18, Governor Hogan increased the capacity inside eating establishments from 50 percent to 75 percent effective 5:00 pm on September 21, 2020. However, capacity continues to be limited per Calvert County Health Department by the spacing required between tables and the restriction of no more than 6 people at a table. Therefore, the capacity indoors in the lounge and upstairs at SIYC is unchanged from the configuration we currently have, which was previously submitted to the County.**

Indoor Entertainment: Given the risks of indoor transmission, no bands, singers, etc. will be allowed to perform indoors for the foreseeable future. Outdoor entertainment is permitted.

Masks Required for Food Preparation; Masks Required Outdoors When You Cannot Stay 6 Feet Apart: The Calvert County Health Department sent the following message after the issuance of the Governor's Executive Order of August 3. "The most recent Order states that **face coverings must be worn at all times in locations *where food is prepared or packaged***. This has always been covered in the Maryland Department of Health Directive for food service facilities, but is now included specifically in the Governor's Order. **The Order expanded on the requirement for face coverings to be *worn outdoors when interacting with members outside of your household and 6 feet cannot be maintained.***"

Operating SIYC Safely Indoors and in Compliance with Guidelines:

The requirements for operating safely indoors have not changed and must be strictly observed to be in compliance with Health Department directives. In particular, mask-wearing

requirements must be observed for compliance and the safety and comfort of members. These requirements are:

- When consuming beverages or food inside the Clubhouse, requirements for members are:
 - Wear face masks when ordering beverages at the bar.
 - Wear face masks when moving about in the lounge or inside upstairs.
 - Observe social distancing when ordering at the bar.
 - No congregating or sitting at the bar; once you receive your beverages, return to sit at your table.
 - No standing to converse around the tables is permitted. You must remain seated at your table when inside the lounge.
 - Wear face masks when not eating or drinking at the table.
 - No more than 6 people at a table.
 - Tables must remain 9 feet apart; no rearranging of the tables or chairs.
 - Wipe your table down with the disinfecting wipes provided around the Club when you leave your table.
 - During periods when the Club is officially open and bar service available, tables and chairs must not be moved so as to comply with the floor plan submitted to the County.
 - Only members who are bartending, doing maintenance, involved in a food event or preparing or serving food are allowed in the kitchen during operations. Other members may not be in the kitchen.
 - Guests are allowed at the Club but must be signed-in by a member.

Operations Going Forward:

Food Services:

Thanks to the efforts of many Club members, particularly, the Taco Team, the Social Committee, Al Redfield, and Marge, Paula and the kids, and the cooperation of the weather, we have been able to have a good number of very successful outdoor food events sponsored by the Club. We have also had food truck events when inhouse food was not planned. These events were possible because they were outdoors where members could attend in an environment that was safer from virus transmission.

We intend to continue to offer food events through the Fall and Winter, but will need to change how we approach them to ensure the safety of all. Generally, there are fewer people at the Club in the Fall and Winter months as members decamp South, so we are hopeful members will be able to eat at the Club when they choose. Still, our occupancy for the required seated eating & drinking is capped at 38 seated people downstairs and 60 seated people upstairs for a total of 98 seated individuals. These occupancy numbers cannot be exceeded. **You must be seated when eating or drinking.**

Effective October 7, 2020, our plans are as follows:

- Offer “regular” dinners on selected Wednesdays & Saturdays. Since our historical attendance counts are no longer reliable, we will continue to require sign-ups to order food. There will be a cut-off for sign-ups to ensure we order the proper amount. Additional members will be accommodated when possible.
- Continue to offer all meals in carryout containers. This will allow those members who do not feel comfortable staying in the Club to carryout meals. It will allow others to spread themselves out between upstairs and downstairs.
- Some special events, such as the Volunteer Party are canceled. (We will have a big party next year when things improve and all our volunteers feel safe to attend.) The Halloween Party is canceled. Other special events such as the Lighted Boat Parade party and New Year’s Eve will be evaluated to see if they can be safely held or if they make sense given our capacity constraints.
- We have expanded the Club hours to Monday & Tuesday. Monday & Tuesday operations will depend on the availability of bartenders. We will look to hold a bartender class soon to get some more volunteers. Monday & Tuesday will not be “firm open” nights, meaning, if there is no bartender available, we will not open. The goal is to keep the bar fully staffed Wednesday – Sunday, which are busier.
- We are evaluating how to hold the Board of Governors (BOG) Meetings inside given capacity constraints. If a BOG is held, our goal is to have a BOG dinner for eating at the Club or carryout.

As we move through the Fall, we will make adjustments to this plan as necessary. Please watch the website, Solomons Sez and the weekly email, “This Week at SIYC” for further details.

How Food Service Will Operate:

It is the Governor’s and Health Department’s intent to have individuals seated indoors while dining with no buffet service. As we have been doing all Summer, we are allowed to have individuals served by staff through a serving line. We are going to continue this practice with some modifications for the indoor environment:

- Staff or volunteers will continue to serve from a serving table or provide meals already assembled in take-out type containers.
- When dinner is ready, members who will already be seated at their tables, will be asked to come to the serving table on a table-by-table basis, much as we have done in the past at large-scale buffet events topside. We will continue on a table-by-table basis until all are served. This will avoid long lines in the lounge area.
- Wearing face masks and social distancing is required in the serving line.
- No more than 38 members can be seated in the lounge; topside will be available for seating up to 60 additional members. We ask that members spread yourselves out as much as possible while seated.

- As stated previously, there may be no more than 6 persons at a table, tables must remain 9 feet apart, and tables may not be moved together.
- As indicated previously, we ask members to sign-up if you plan to come. We do ask for your diligence in signing up by the deadline. We will use this information to plan the number of meals to avoid waste. While we seek to be accommodating and serve all members, this may not be possible if you do not sign-up by the deadline. We will evaluate how this works as we move forward. Please help us in serving you.

Hospitality Committee: Commodore Stanton is establishing a Hospitality Committee to assist the Rear Commodore, and the incoming Rear Commodore, with logistics at a meal (such as calling tables to be served) and collecting money. Help with meal sign-ups may also be requested. For consistency, we would like this to be an ongoing group of committed individuals who can assist on a rotating, but regular basis, to support meal service. With COVID-19, there are many more demands being placed on the Club staff and officials. Having this help will help us ensure that meal service can continue unabated. Please volunteer to Chair and be part of this Committee.