

May 15, 2020

Dear Governor Hogan,

We appreciate your dedication and concern for public health and safety during this extremely challenging time for all Marylanders and our business community.

It was encouraging to hear the announcement of phase one beginning today. We are anxious for the opportunity to open our own businesses, as we are not a segment that can offer carryout or delivery to our customers. We would like to impress upon you that we take the health and safety of employees and our customers very seriously. We are all committed to doing what is necessary to offer a welcoming and safe environment while being part of the reopen process. We ask that buffets be included in your Phase Two plan to reopen with all other restaurants.

The buffets of Maryland are prepared to reopen in Phase Two while adhering to the following guidelines to ensure everyone's safety:

- The guidelines published by the CDC, FDA and the National Restaurant Association regarding reopening recommendations and guidance will be followed.
- All employees will complete a health screening prior to their shift.
- Hand sanitizer will be available upon entry and exit for customers and employees, or hand washing stations facilities will be readily available.
- Employees interacting with customers will be required to wear face coverings or utilize other protective equipment, such as plexiglass barriers, in keeping with public health guidelines relating to COVID-19.
- Physical distancing of at least 6 feet between tables for customers shall be maintained.
- The maximum number of customers at any one table setting shall be 10 people.
- Cleaning and sanitizing procedures will be documented and maintained during all hours of operation.
- Customers shall be required to use hand sanitizer, deli paper or protective gloves before serving themselves and touching utensils. Signage of this customer requirement shall also be posted at each buffet table or station.
- Directional signage, ropes or stanchions will be required to manage the flow of customers through the buffet lines that ensure proper physical distancing. Dedicated employees will be assigned to ensure compliance, monitor, manage and control the flow of customers at all times.
- Limits to control the number of guests at the buffet at the same time will also be enforced to prevent overcrowding.
- Buffet serving utensils shall be changed no less than hourly.
- Plates, silverware and beverages will no longer be self-serve and will be provided by employees.

- Condiments, salt and pepper shakers, napkin dispensers and other items normally kept on tables will be removed and provided upon request.
- While waiting to be seated, appropriate physical distancing guidelines will be maintained. If space does not allow for appropriate physical distancing, customers will be asked to wait in their cars or other off-premise area.

A core part of the buffet business is protecting the health and safety of our employees and customers. Our employees are trained to maintain cleanliness and sanitation as a top priority and our customers expect no less from us. We are prepared to meet the challenges of keeping people safe all year long and working under limitations due to the COVID-19 virus will be no different.

People across Maryland rely on our buffets whether on business travel, vacations, as a means for affordable celebrations or a night away from home. We are anxious to follow whatever safety protocols necessary that will work in conjunction with a plan to allow buffet restaurants to reopen under Phase Two.

On behalf of the buffet restaurants and hotels below,

Marshall Weston
 President & CEO
 Restaurant Association of Maryland

Phillips Crab House – Ocean City
Phillips Seafood Restaurants
Golden Corral - Arundel Mills
Golden Corral - Baltimore
Golden Corral - Glen Burnie
Golden Corral - Hagerstown
Golden Corral - Largo
Golden Corral - Lexington Park
Golden Corral - Waldorf
Alexandra's American Fusion
Antrim 1844
Apropoe's/Baltimore Marriott Waterfront
Beach House Restaurant
Best Western Ocean City Hotel & Suites
Democracy Grille Restaurant
Meritage Restaurant
Blackwall Hitch - Annapolis
Blackwall Hitch - Baltimore

Brian Boru Irish Restaurant
Brick Wood Fired Bistro
Buddy's Crabs & Ribs
By the Docks Seafood Restaurant
Camelot By Martin's
Captain John's Crab House and Marina
Chart House - Annapolis
Circle D Farm
Clarion Resort Fontainebleau
Cooper's Mill
Courtyard Hotels – 20 locations
Ember's Restaurant
Fairfield Inn & Suites – 8 locations
Friendly Farm Restaurant
George's Chophouse
Gourmet Girls
Hampton Inn & Suites - Frederick
Hampton Inn & Suites - Ocean City

Harrison's Harbor Watch Restaurant & Raw Bar

Horizon's Restaurant

House of India

Hyatt Regency Chesapeake Bay

Killarney House Irish Restaurant

Martin's - Crosswinds

Martin's - East

Martin's - Westminster

Martin's Inc.

Maryland Golf & Country Club

Melting Pot - Annapolis

Melting Pot - Gaithersburg

Michael's Cafe

Michael's Eighth Avenue

Mike's Crab House

Mike's North

Mountain Gate Family Restaurant

Normandie Farm Restaurant

Plamondon Enterprises, Inc.

Residence Inn – 18 locations

Reynolds Tavern

Richlin Ballroom

Rod 'N' Reel

Rusty Scupper

SAGE Dining Services

Schooner's Restaurant And Bar

Spring Hill Suites – 10 locations

The Granite Rose Tea Parlour

The Kate Pearl Tea Room

Toby's Dinner Theater

Towne Place Suites – 8 locations

Traders Seafood, Steak And Ale

Turf Valley Resort

Valley Mansion At Martin's

Wargo's Restaurant & Tavern

Watertable at the Renaissance Baltimore

Harborplace Hotel

"Way Off Broadway Dinner Theater & Children's Theater"

Yellowfin Steak & Fish House