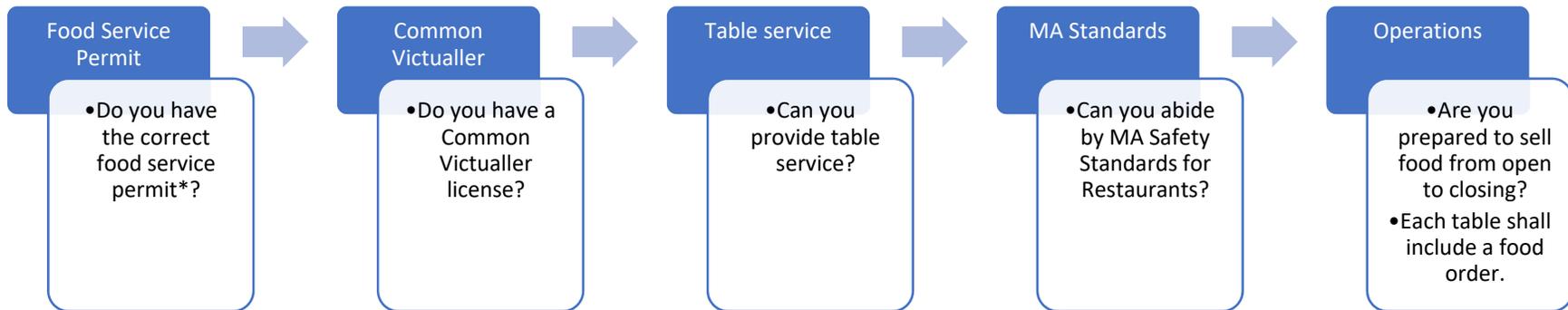


# ARE YOU A RESTAURANT OR A BAR?



Phase 2 of the MA Reopening Plan allows restaurants to open: “if providing seated food service under retail food permits issued by municipal authorities.” Further guidance from the MA Department of Public Health has clarified that **alcohol service shall be ancillary to the provision of food**, and **all businesses shall provide food and beverage service through table service** throughout the time that the business is open.

The Provincetown Board of Health and Licensing Board have issued the following additional guidance: **To be considered a restaurant, a business shall sell food from open to close and each table shall have food included in its order.**

If you do not have a Common Victualler license, the Licensing Agent will assist you with obtaining one.

**Activities that are NOT permitted in Phase 2 include: ordering from a bartender, self-service by patrons, or mingling by patrons.** PLEASE NOTE: If you have 20-gallon seats you may only serve food using disposable plates and cutlery. If you have 35-gallon seats you may serve food using china and silverware.

Column 1	Column 2
*Licenses that meet the definition of retail food permits issued by municipal authorities <b>for the purposes of serving alcohol as ancillary to food service:</b>	Licenses that do <b>NOT</b> meet the definition of retail food permits issued by municipal <b>authorities for the purposes of serving alcohol as ancillary to food service:</b>
<b>Food Establishment/Food Establishment – Institution</b>	<b>Retail food sales</b>
<b>Food Establishment – Limited Facility</b> (must have at least one of the following licenses): <ul style="list-style-type: none"> <li>• Sandwiches &amp; Salads</li> <li>• Soups</li> <li>• Pizza</li> <li>• Deep fried foods</li> <li>• Limited preparation potentially hazardous foods (hamburgers and frankfurters)</li> </ul>	<b>Food Establishment – Limited Facility:</b> <ul style="list-style-type: none"> <li>• Baked goods baked in house</li> <li>• Commercially-prepared potentially-hazardous foods that are heated/cooked in house</li> <li>• Raw bar</li> <li>• Shucked shellfish</li> <li>• Uncooked shellstock and fish</li> <li>• Ice cream, dairy, or non-dairy fat-containing beverages</li> <li>• Coffee &amp; tea</li> <li>• Bar garnishes &amp; ice</li> <li>• Frozen dessert dispensing machine</li> <li>• Jam, jelly, candy manufacturing</li> <li>• Consumer self service operations</li> <li>• Processing/packaging potentially hazardous foods for later consumption</li> <li>• Popcorn</li> </ul>
<b>Caterer</b>	

If your business is licensed for only the type(s) of operations listed in Column 2, you shall not open under Phase 2. Your business may be able to work with the Health Department to amend your license to provide food service of the types listed as meeting the criteria of retail food permits issued by municipal authorities for the purposes of serving alcohol as ancillary to food service. Contact Health Agent Lezli Rowell to review your operation.