

SUGGESTED RESTAURANT GUIDELINES

EMPLOYERS

- Develop a protocol to screen employees upon entry
- Require symptomatic employees to stay home and recommend they be tested
- Place hand sanitizer in lobby, at cashier stations, and in restrooms
- Provide non-surgical masks and require use by employees
- Require employees to wash hands frequently
- Post signage stating customers should not enter with a fever or symptoms of COVID-19 or develop a protocol to screen customers
- Bar areas to remain closed
- Live music not permitted
- Limit the number of customers in the restaurant to 50% of the seating capacity
- Tables or available booths should be spaced at least 6 feet apart (including outside seating areas)
- Limit the number of customers at any table to 6 or less
- Consider using a reservation and/or call ahead only process to ensure capacity and distancing requirements are not exceeded
- Limit number of persons in a waiting area (consider using a text or intercom system or allowing only one member of a party to remain in waiting area with areas in the waiting area marked to ensure proper distance)
- Consider installing shields at host/hostess stand and cashier stand
- Do not offer self-serve buffets, beverage stations, or condiments on a counter for access by multiple users
- Provide food handling refresher training to all employees

CLEANING AND DISINFECTING

- Frequently clean high-contact areas such as door handles, phones, pens, and keypads
- Use electronic ordering or disposable menus, or sanitize menus after each use
- Use disposable silverware or rolled silverware (and use gloves when rolling)
- Sanitize all tabletops and chair arms after each table turns
- Increase cleaning of restrooms
- Enhance cleaning of facility after hours and use recommended disinfectants

ADDITIONAL RESOURCES MAY BE FOUND AT:
[restaurant.org/home](https://www.restaurant.org/home) and [fda.gov/food](https://www.fda.gov/food)

A number of associations and businesses have provided the state with guidance for their members and associates. These may be found at www.in.gov/backontrack/industryguidelines.htm.