



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 in separate dining areas
- 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. Condiments should be provided in single-service packages
- Retail food establishments, including restaurants, convenience stores, gas stations, and grocery stores, may provide self-service beverage stations if cups are provided to customers by an employee. Customers may not bring their own beverage container and refills are prohibited
- 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



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ADDITIONAL RESOURCES MAY BE FOUND AT:

go.restaurant.org/covid19-reopening-Guide?utm_source=mkto&utm_medium=email&utm_campaign=covid19-reopening-guidance

www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19

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.