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 and 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.