COVID-19 Guidance for Restaurants Resuming Dine-In Service

OSHA is committed to protecting the health and safety of America’s workers and workplaces during these unprecedented times. The agency will be issuing a series of alerts designed to keep workers safe.

As restaurants and beverage establishments resume offering dine-in service, the following steps can help reduce the risk of workers’ exposure to the coronavirus:

- Encourage workers to stay home if they are sick.
- Comply with state and local requirements for occupancy restrictions.
- Require all staff to wear face coverings.
- Increase cleaning and disinfecting of commonly touched surfaces, such as tables, doorknobs, chairs, faucets and sinks, countertops, and touchpads.
- Wash, rinse, and sanitize dishware, utensils, and beverage equipment after each use.
- Maintain at least 6-feet between co-workers and customers, and avoid direct hand-to-hand contact, when possible.
- Use mobile ordering, text on arrival for seating, and contactless payment options when feasible.
- Encourage workers to report any safety and health concerns to a supervisor.

For more information, visit www.osha.gov/coronavirus or call 1-800-321-OSHA (6742).