Information in this document has been archived and has since been replaced with more recent guidance.
Requirements

Restaurants, Bars, and Banquet & Catering Facilities/Services must follow relevant mandates for social distancing, masking, congregating, and responding to confirmed cases of COVID-19 as outlined in the Director’s Second Amended Order for Social Distancing, Facial Coverings and Non-Congregating. Guidance on the order is available at the Responsible Restart Ohio: Social Distancing, Masking, and Congregating page, available at coronavirus.ohio.gov.

NOTE: Employers and businesses will likely be unable to determine whether or not employees and customers/patrons have been vaccinated. As such, they may choose to continue to require masking, social distancing, and/or other mitigation measures among all employees and customers/patrons, both vaccinated and unvaccinated.

Recommendations

Below are additional recommended best practices for restaurants, bars, and banquet and catering facilities/services.

Masking

- Educate employees about proper use, disposal, and maintenance of face coverings.

Congregating

- Encourage third-party delivery staff to wait outside or in non-congested areas practicing social distancing guidelines.

Social Distancing and Sanitizing

- Employees should avoid switching tasks or stations when possible to reduce cross contamination. Increase hand-washing, and sanitize if employees change tasks or workstations.
- Reinforce education per current food safety code about when to wash hands.
- Post health department handwashing signs at sinks. Signage is available for download on the Posters and Signs page at coronavirus.ohio.gov. If printing assistance is required, contact the Ohio Department of Health Call Center at 1-833-4-ASK-ODH (1-833-427-5634).
- Consider virtual interviewing and employee on-boarding.
- Remove non-essential objects from tables such as vases, salt and pepper shakers, and condiment bottles.
- If offering buffet service, serving utensils should be replaced or cleaned/sanitized at least hourly. Make disposable napkins or wax paper available for customers to use to grip utensils in a buffet line or salad bar line.
  - Place a trash can nearby.
  - Place hand sanitizing stations at beginning and end of serving line.

Buildings

- If possible, identify a dedicated entrance door and exit door.
- When appropriate, establish ordering areas and waiting areas with clearly marked safe distancing and separations per group for restaurant and bar service.
- Use designated curbside pickup and carryout zones with signage.
- Use barriers in high-traffic, high-volume areas.
- If offering self-service food stations:
  - Buffet tables, salad bars should be at least 6 feet away from dining areas and lines should not extend or flow into seating areas.
  - Install glass barriers and sneeze guards.
  - Customer flow should move in one direction with a beginning point and ending point with directional signage and floor spacing markers.