

Responsible RestartOhio

Restaurants, Bars, and Banquet & Catering Facilities/Services



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.