



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).

OSHA issues alerts to draw attention to worker safety and health issues and solutions.

This document does not have the force and effect of law and is not meant to bind the public in any way. This document is intended only to provide clarity to the public regarding existing requirements under the law or agency policies.