



# East Lansing Info

We bring East Lansing the news.

## COVID-19 Guidelines:

### For Restaurants in East Lansing

#### What do I need to do to keep employees and customers safe?

- Reduce legal capacity by 50% or to 125 people (whichever is less), excluding employees.
- Require six feet of separation between parties or groups at different tables or bar tops.
- Require customers to wear a mask unless seated at their table or bar top.
- Require customers to remain seated at their tables except to enter or exit, order food, or use the restroom. They should be masked when not at their table.
- Sell alcoholic beverages only via table service, not via orders at the bar, unless customers are seated at the bar top. (This prevents crowding at the bar.)
- Restrict access to common areas where people can congregate, dance, or otherwise mingle.
- Close waiting areas and ask customers to wait in their cars whenever possible, or else outside the restaurant or bar, for notification when their table is ready.
- Close self-serve food options, such as buffets, salad bars, and drink stations.
- Provide physical guidelines, such as tape on floors or sidewalks and signage on walls to ensure that customers maintain distancing in lines.

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## **COVID-19 Guidelines: For Restaurants in East Lansing (continued)**

- Post signs at store entrances informing customers not to enter if they are or have recently been sick.
- Post signs instructing customers to wear face coverings until they are seated at their table.
- Require hosts, servers, and staff to wear face coverings in the dining area.
- Require employees to wear face coverings and gloves in the kitchen area when handling food.
- Limit shared items with customers (e.g., condiments, menus) and clean high-contact area after each customer (e.g., tables, chairs, menus, payment tools).
- Install physical barriers, such as sneeze guards and partitions, at cash registers, bars, host stands, and other areas, when maintaining physical distance of six feet is difficult.
- Limit the number of employees in shared spaces, including kitchens and break rooms, to maintain distancing.
- Train employees on appropriate use of personal protective equipment (PPE), food safety health protocols, and how to manage symptomatic customers upon entry or in the restaurant.

For more information, visit [hd.ingham.org](http://hd.ingham.org)