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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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