

Indoor Dining

If you operate a restaurant or food service business (including food trucks and other food concessions) with indoor dining in New York City, new mandates from New York State require you to do the following at the start of Phase 3:

- **Develop a [Safety Plan](#)** and post it at your work site.
- **Read [New York State \(NYS\) guidelines](#).**
- **Affirm that you have reviewed and understand the State-issued industry guidelines** and that you will implement them. You can fill out the affirmation form [here](#).

View the [full list of requirements on the State website](#) to make sure you are in compliance, and protect employees and customers by taking the following steps to prevent the spread of COVID-19:

1. Stay Home if Sick

Unless you are leaving for essential medical care ([including testing](#)) or other essential errands, stay home if sick. You can also consider implementing additional actions like the ones below to encourage those who are sick to stay home:

- Implement sick leave policies that encourage workers to stay home if sick.
- Post the [Stop the Spread](#) poster in employee areas. Additional languages are available on nyc.gov/health/coronavirus or by calling 311 to order a copy.
- Perform health screenings remotely, before employees arrive, where possible.
- Eliminate or relax reservation cancellation fees to encourage customers to stay home if sick.

2. Keep Physical Distance

Stay at least 6 feet away from other people. You can also consider implementing additional actions like the ones below to keep physical distance:

- Assign kitchen staff to one workstation per shift and modify space to keep staff 6 feet apart.
- Post markers using tape or signs that denote 6 feet of spacing and direct foot traffic, including on the ground and floor.

- Use tape or signs to mark which tables should remain empty to ensure 50 percent capacity and so that diners can stay at least six feet away from others.
- Place removable markers on empty bar stools next to groups seated together at the bar to keep individuals or groups six feet apart from each other.
- Get creative— plants, art, or other objects are a great way to create or close off space.
- Encourage customers to wait until the front door is clear before exiting the establishment.
- Install a visual notification system so customers know when bathrooms are available for use.
- Implement a “by reservation only” policy.
- Use barriers like plastic shield walls at checkout areas and at the bar.
- Increase ventilation of outside air, wherever possible.

3. Wear a Face Covering

Protect those around you. You can be contagious without symptoms and spread the disease when you cough, sneeze or talk. A face covering may help reduce the spread of COVID-19. You can also consider implementing additional actions like the ones below to encourage the use of face coverings:

- Place face coverings — including those for youth — near the front door, bathrooms, and at the tables and bar. Place receptacles around the facility for disposal of soiled PPE.
- Request customers wear face coverings when seated but not eating or drinking.
- Inform and remind delivery drivers and suppliers about wearing face coverings.
- If possible, remind customers to wear a face covering by text, phone, or email, when you accept or confirm reservations.

4. Practice Healthy Hand Hygiene

Wash your hands often with soap and water or use hand sanitizer if soap and water are not available; clean frequently touched surfaces regularly; avoid touching your face with unwashed hands; and cover your cough or sneeze with your sleeve, not your hands. You can also consider implementing additional actions like the ones below to help maintain healthy hand hygiene:

- Make hand sanitizer available in high-touch areas, like near restrooms, exits, and cashiers. Encourage frequent handwashing [with signage](#).
- Encourage customers to view menus online or on a menu board instead of having to handle them, and have customers pack their own take-home boxes.

- Use audio announcements, text messages or notices on screens to communicate with customers waiting to be seated or to pick up their food, instead of table placards or buzzers.
- Keep the front door and kitchen doors open as much as possible.
- Clearly indicate on the outside of any type of closed container — including cabinets and refrigerators — what is inside the container.
- Suspend coat-check service and encourage contactless payment.

The NYC Department of Health and Mental Hygiene (DOHMH) has also created plain language Frequently Asked Questions for [each sector reopening in Phase 3](#), in adherence with the New York State guidance.