

WORKPLACE GUIDELINES

RESTAURANTS & BARS



In addition to reviewing the [Workplace Guidelines General Industry Fact Sheet](#), employers should continue to review U.S. Centers for Disease Control and Prevention (CDC) and Occupational Safety and Health Administration (OSHA) websites, to ensure their workplace policies and procedures are based on the most up-to-date information available.

Specific Reopening Requirements for Restaurants and Bars:

✔ Operations

- Limit capacity to 50% of normal seating.
- Require six feet of separation between parties or groups at different tables or bar tops.
- Close waiting areas and ask customers to wait in cars for a call when their table is ready.
- Close self-serve food or drink options, such as buffets, salad bars and drink stations.

✔ Workplace Controls

- Install physical barriers such as sneeze guards and partitions at cash registers, bars, host stands and other areas where maintaining physical distance of six feet is difficult.
- To the maximum extent possible, limit the number of employees in shared spaces including kitchens, break rooms and offices to maintain at least a six-foot distance between employees.
- Provide physical guides such as tape on floors or sidewalks and signage on walls to ensure that customers remain at least six feet apart in any lines.
- Limit shared items for customers (e.g., condiments, menus) and clean high-contact areas after each customer (e.g., tables, chairs, menus, payment tools, condiments).

✔ Customer Communications

- Create communications material for customers (e.g., signs, pamphlets) to inform them of changes to restaurant or bar practices and to explain the precautions that are being taken to prevent infection.
- Post sign(s) at store entrance(s) informing customers not to enter if they are or have recently been sick.
- Post sign(s) instructing customers to wear face coverings until they get to their table.
- Post sign(s) instructing customers that they may remove face coverings when they've been seated.

✔ Notifications

- Notify employees if the employer learns that an individual (including an employee, customer, or supplier) with a confirmed case of COVID-19 has visited the store.
- Close restaurant immediately if an employee shows symptoms of COVID-19, defined as either the new onset of cough or new onset of chest tightness or two of the following:
 - fever (measured or subjective), chills, rigors, myalgia, headache, sore throat, or olfactory/taste disorder(s).
- Perform a deep clean, consistent with guidance from the FDA and the CDC. Such cleaning may occur overnight.

✔ **Gloves and Face Coverings**

- Require employees to wear face coverings and gloves in the kitchen area when handling food consistent with guidelines from the Food and Drug Administration (FDA).
- Require hosts, servers and staff to wear face coverings in the dining area.
- Train on proper wear, use and maintenance of face coverings.
- Train on the protection provided by face coverings.
- Cloth face coverings are not N95 respirators or surgical masks.

✔ **Additional Employee Training**

- Appropriate use of personal protective equipment in conjunction with food safety guidelines.
- Food safety health protocols (e.g., cleaning between customers, especially shared condiments).
- How to manage symptomatic customers upon entry or in the restaurant.

✔ **Contact MIOSHA**

Michigan Occupational Safety and Health Administration (MIOSHA)
530 W. Allegan Street
P.O. Box 30643
Lansing, Michigan 48909-8143

If you need further information, call **855-SAFEC19 (855-723-3219)**. To request consultation, education and training services, call **517-284-7720** or visit our website at **Michigan.gov/MIOSHA**.

For more information visit **OSHA.gov/Coronavirus** or call **800-321-OSHA (6742)** or visit the U.S. Centers for Disease Control at **CDC.gov/coronavirus**.