COVID-19
Guidance for Bars and Restaurants

Requirements for All Businesses Continuing to Operate
Executive Order No. 122

Owners of buildings used for commercial, industrial, or other enterprises, and of residential buildings with at least 50 units, must follow these guidelines:

· Clean and disinfect high-touch areas routinely
· Maintain current cleaning procedures in all other areas of the facility
· Ensure the facility has enough workers to perform the above protocols effectively

Additional Requirements for Bars and Restaurants
Executive Order No. 125

Restaurants, cafeterias, food courts, bars, etc., that are still permitted to operate must follow these guidelines:

· Limit occupancy to 10% of stated maximum capacity
· Ensure 6 feet of distance between workers and customers (except at the moment of payment or exchange of goods)
· Arrange for contactless pay options, pickup, or delivery wherever possible
· Provide hand sanitizer and wipes to staff and customers
· Frequently sanitize high-touch areas like credit card machines, keypads, and counters
· Require infection control practices such as regular hand washing, coughing and sneezing etiquette, and proper tissue usage
· Place conspicuous signage at entrances and throughout the food business alerting staff and customers to the required 6 feet of distance
· Require workers and customers to wear cloth face coverings, and require workers to wear gloves

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Questions? Call 2-1-1 or text NJCOVID to 898-211