



NEW JERSEY

COVID-19 Information Hub

What to Expect at Indoor Restaurants and Bars

The following summarizes some of the protocols contained in DOH's [Health and Safety Standards for Indoor Dining](#), [EO 183](#), [EO 192](#), and [EO 230](#). However, this summary is not a replacement for fully complying with the terms of the [health and safety standards](#), [EO 183](#), [EO 192](#), and [EO 230](#), and businesses should read the full guidance carefully to ensure full compliance.

Note: Effective Friday, May 7, indoor bar seating and buffets at bars and restaurants may resume.

Food and beverage establishments must:

- Limit the number of patrons in indoor areas to 50 percent of the food or beverage establishment's indoor capacity, excluding the food or beverage establishment's employees;
- Limit seating to a maximum of eight (8) customers per table (unless they are from a family from the same household) and arrange seating to achieve a minimum distance of six feet (6 ft) between parties - tables may be placed closer than 6 feet if they are separated by dividing barriers;
- Require customers to only consume food or beverages while seated;
- Require patrons to wear face coverings while inside the indoor premises of the food or beverage establishment, except when eating or drinking at their table;
- For food or beverage establishments with table service, require that customers be seated in order to place orders;
- For food or beverage establishments with table service, require that wait staff bring food or beverages to seated customers; and
- Keep doors and windows open where possible and utilize fans to improve ventilation.
- Per [Executive Order No. 183](#), smoking, including vaping, is permitted indoors only when otherwise permitted by State law.
- Barside seating is prohibited at all hours until Friday, May 7.

Requirements to Protect Employees and Others

Employers must comply with the following requirements:

- Require workers and customers to maintain at least **six feet of distance** from one another, to the maximum extent possible;
- **Provide approved sanitization materials** for employees and visitors at no cost to those individuals;
- **Ensure that employees practice hand hygiene** and provide employees with sufficient break time for that purpose;
- **Routinely clean and disinfect all high-touch areas** in accordance with DOH and CDC guidelines;
- Prior to each shift, **conduct daily health checks**, such as temperature screenings, visual symptom checking, self-assessment checklists, and/or health questionnaires, consistent with CDC guidance;
- **Do not allow sick employees to enter workplace** and follow requirements of applicable leave laws;
- Promptly **notify employees of any known exposure to COVID-19** at the worksite; and
- Clean and disinfect the worksite in accordance with CDC guidelines when an employee at the site has been diagnosed with COVID-19 illness.

Full dining guidance for food and beverage establishments can be found in [Executive Order No. 157](#), [DOH Executive Directive No. 20-019](#), [Executive Order No. 183](#), the Department of Health's [Health and Safety Standards for Indoor Dining](#), [Executive Order No. 192](#), and Executive Order No. 194.