



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
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