

Starting September 30, 2020, New York City will allow restaurants to open up to 25% of their capacity for indoor dining.

Restaurants that reopen must comply with New York State and Department of Health guidelines.

New York City Restaurant Indoor Operations Reopening Summary

- People
- Restaurant Space
- PPE
- Sanitation

Send Chinatown Love has compiled a guide of key concepts for restaurant-owners to follow as they begin the process of reopening indoor dining. *Please note that this list is not comprehensive and is meant only to serve as a guide — refer to the official [NYS Guidelines](#) for a complete list of rules and regulations.*

People



Staff and customers must undergo temperature checks. Entering is prohibited if body temperature exceeds 100°F.



Only permit customer entry into the establishment if they wear an acceptable face covering.



One person from each party must provide a full name, address, and phone number for contact-tracing efforts.



No more than 10 people may be seated per table.



All restaurants must be closed between 12am to 5 am.



All customers must finish their meal before 12:30am.



All staff must undergo daily screening for:

- COVID-19 symptoms in past 14 days
- Positive COVID-19 test in past 14 days
- Close contact with confirmed or suspected case in past 14 days
- Travel within a state with significant community spread of COVID-19 within the past 14 days

Designate a central point of contact to manage screening and for employees to inform if they are later experiencing symptoms.



Post reminders to customers and employees to stay home if sick, wear face coverings, quarantine if necessary, and adhere to social distancing.

Restaurant Space

Restaurants must make visible to patrons, both inside and outside:

- Number of patrons that constitutes 25% indoor capacity
- Phone number to report violations: 833-208-4160

Restaurants must take measures to reduce bi-directional foot traffic

Use tape and/or signs to signal 6 ft of space between customers waiting in lines (whether for pick-up, ordering, restrooms or seating).

Indoor tables must be 6 feet apart from each other in all directions.

Where distancing is not feasible, erect physical barriers between tables. Barriers must be 5+ ft tall and not block emergency/fire exits.

No seating and service at bars.

For restaurants with central air systems, ensure system meets the highest rated filtration compatible

For restaurants without central air systems, ensure maximum ventilation (e.g. opening windows, portable air purifier, etc).

PPE

All employees must be trained on how to properly wear and discard personal protective equipment.



All employees must wear masks or face shields at all times.

Provide employees with an acceptable face covering at no cost to the employee.



If using gloves: replace gloves frequently, and change gloves when switching tasks

If not using gloves: frequently wash and/or sanitize hands

Sanitation

- Follow hygiene requirements from the [Centers for Disease Control and Prevention \(CDC\)](#) and [Department of Health \(DOH\)](#). Maintain logs that document each cleaning. Disinfect high-touch surfaces frequently.
- Maintain hand hygiene stations including soap, running warm water, and disposable paper towels, or hand sanitizer with 60%+ alcohol content. Make hand sanitizer available in high-touch areas.
- Prohibit employees from sharing food and beverages, encourage them to bring lunch from home, and reserve space for them to distance while eating; if employees are eating indoors at a table normally reserved for customer use, they will be counted as part of the 25% indoor capacity.