



NYC INDOOR DINING FAQ

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What food and beverage services may an establishment offer?

Restaurants and other food service establishments may open indoor spaces with seating for customers.

During what hours may an establishment operate?

Establishments may operate food and beverage service from **5:00 a.m. to 12:00 a.m.** At 12:00 a.m. all food and beverage service is required to cease.

However, patrons may remain at the premises (indoors or outdoors) after 12:00 a.m. under the following circumstances:

- Establishments may hold events that conclude at or before 1:00 a.m. so long as they are held in accordance with the additional protocols provided for in the [NYS DOH Interim Guidance for NYC Indoor Food Services](#).
- Establishments licensed by the State Liquor Authority may continue to offer activities permissible under current State DOH guidance (e.g., bowling, live entertainment, etc.) and consistent with their license until their locally-mandated closing time (4:00 a.m. in New York City).

Are there any capacity limits on indoor dining?

Yes. Indoor capacity, not including employees, must be limited to **no more than 75% of the maximum occupancy for a particular area** (as set by the certificate of occupancy). Establishments without a certificate of occupancy should refer to the NYC Department of Buildings (DOB) [Bulletin #2020-017](#) to determine maximum occupancy.

This capacity limit must be posted in a conspicuous location inside and outside the restaurant.

Is bar seating allowed?

Yes, provided a distance of at least 6 feet can be maintained between parties (i.e. groups of patrons). Establishments must also ensure that bar area staff keep a distance of at least 6 feet between each other and/or customers when possible.

Are events at indoor dining establishment allowed?

Yes, events at indoor dining establishments, such as large event spaces and catering halls, are allowed. However, indoor capacity, not including employees, must be limited to **no more than 75% of the maximum occupancy for a particular area** (as set by the certificate of occupancy) **or 150 customers, whichever is less.**

When must employees and customers wear face coverings?

- All employees must wear face coverings at all times except while eating or drinking (e.g., during breaks).

- All customers (age 2+) must wear face coverings at all times (unless unable to medically tolerate them) except while seated. Once seated, establishments should encourage, but not require, customers to wear face coverings when interacting with staff or otherwise not eating/drinking.

Are indoor establishments required to conduct temperature checks?

Yes. Employees and customers are required to submit to a temperature check either before or immediately upon arriving at the establishment.

- Any individual with a temperature greater than 100° Fahrenheit must not be allowed to enter.

Is there any additional information that indoor establishments must collect from customers?

Yes. One person from each party must sign in and provide their full name, address, and phone number for use in New York State's contact tracing efforts. Details [here](#).

What are the social distancing requirements for customers waiting in any lines?

All customers must maintain 6 feet of distance while lining up for any reason **and** establishments must clearly mark six-foot spacing where lines form.

Are indoor establishments required to conduct COVID-19 health screenings of employees?

Yes. Establishments must implement a daily health screening for all employees. If any customers or employees test positive, establishments should follow the steps outlined [here](#).

DINNER AND SERVICE GUIDANCE

What are the social distancing requirements for indoor dining?

- Indoor tables must be separated by a minimum of 6 feet in all directions. Wherever distancing is not feasible, tables must be separated by physical barriers at least 5 feet in height and must not block emergency and/or fire exits.
- Customers in the same party may sit next to each other at communal tables, provided that the party consists of 10 or fewer people.
 - Customers of the same party may be from different households.
 - Customers of the same party may arrive, be seated, and depart at different times, so long as their interactions remain limited to party members.
- Communal tables with multiple parties are only permitted if 6 feet of distance can be maintained between parties.
- Customers must maintain social distancing while waiting for and using restrooms.

Can customers eat and drink while standing?

No. Only seated dining is allowed.

Can I put out a buffet?

Yes, but the buffet **cannot** be self-serve and must be sufficiently staffed to ensure no customer touching of common objects. Appropriate social distancing must be maintained.

Can I provide guests with straws and/or toothpicks?

Establishments may only provide customers with individual, prewrapped straws or toothpicks.

May employees eat inside of the indoor dining establishment?

Employees may remove their face coverings and dine inside of the establishment as long as they maintain social distancing and comply with Health Code requirements. If employees are eating indoors at a table normally for customer use, it will be counted against the 75% maximum occupancy restriction.

May I have live entertainment or a DJ in my indoor dining area?

Yes, if allowed by the establishment's SLA license. Any live entertainment should be conducted in accordance with the [NYS Guidance for Arts and Entertainment](#).

My license allows for recreational activities. Are they allowed?

Yes. Bar games (such as darts, pool, toss/bowl/shuffle games, racket games, axe throwing, etc.) may be conducted in accordance with the [DOHMH Guidance on Sports and Recreation](#).

WORKPLACE REQUIREMENTS

Am I required to post any signage at my establishment?

Yes. Establishments are required to post signage consistent with DOH COVID-19 signage social distancing markers, and the number of patrons that constitute the maximum allowed capacity. More information [here](#).

Does my establishment need to comply with any air filtration requirements?

Yes, establishments must implement ventilation and/or air filtration protocols. More information [here](#).

How should establishments handle pickups and deliveries?

Dining establishments must designate specific areas for vendor pickups/deliveries.

Are there any social distancing requirements for kitchen and storage areas?

Yes. If more than one employee is present in a small space, such as kitchen and storage areas, all employees must wear acceptable face coverings. Employee presence must not exceed 75% of the maximum occupancy in these areas.

ADDITIONAL RESOURCES

What additional resources may I consult?

- [NYS DOH Interim Guidance for NYC Indoor Food Services](#)
- [NYS DOH Interim Guidance for Sports and Recreation](#)
- [NYS DOH Interim Guidance for Small and Medium Scale Performing Arts & Entertainment](#)
- [SLA Guidance for Indoor Dining on Licensed On-Premises Establishments](#)
- [SLA Guidance on COVID-Related Closing Times](#)
- [NYC Counsel to the Mayor NYC Outdoor Dining FAQ](#)
- [NYC DOH Guidance for Business and Facilities](#)
- [NYC Restaurant Reopening Guide](#)
- [Governor's Executive Order 202.101](#)
- [Governor's Executive Order 202.102](#)
- [Governor's Executive Order 202.106](#)