

State of Mississippi Dine-in mandates for restaurants/bars

As of May 4, 2020

- Before in-house dining can resume, the entire restaurant and bar must be deep-cleaned, disinfected, and sanitized top to bottom.
- All restaurants and bars are expected to take every step necessary to implement the regulations, orders, and guidance from the Mississippi State Department of Health and CDC to prevent the spread of COVID-19.
- All employees will be screened daily at the beginning of their shifts, including asking whether they have been in contact with a confirmed case of COVID-19 in the past 14 days and have they had a fever in the last 48 hours.
- Cloth masks must be provided to all employees who come in direct contact with customers. Employees are required to wear that mask throughout their shift.
- All employees must be provided training on how to limit the spread of COVID-19.
- No more than 50% seating capacity in both indoor and outdoor dining areas, and floor plans must be updated to ensure at least 6 feet between each group. Party sizes will be limited to no more than 6 people per table.
 - Indoor gatherings are still limited to 10 people, while 20 people or less can gather outdoors, while adhering to social distancing.
- Bars and bar areas that do not offer food services are to remain closed.
- Minimizing person-to-person contact through technology, like mobile or online reservations and contact-less payment, is encouraged.
- Customers will be screened upon entry. Restaurants and bars must post signage at each entrance stating no customer with a fever or COVID-19 symptoms are allowed in.
- Cafeteria-style buffets and food stations that are manned by restaurant staff are allowed with appropriate barriers to limit contact. Self-service buffets, food stations, and drink stations are prohibited.
- All restaurants and bars must place hand sanitizer at all entrances, hostess stations, in/near bathrooms, and at cashier stations.