

FISHER PHILLIPS STATE-BY-STATE RESTAURANT GUIDE TO REOPENING (UPDATED)

Insights
Jun 30, 2020

The restaurant industry has been severely impacted by state shutdown orders. As states start reopening businesses, it is vital to know the applicable rules that apply to your location or locations. Whether you operate a single location or are a multi-unit operator, compliance will include assessing business operations, bringing employees back to work, and ensuring a safe operation for customers and employees. In an effort to assist the restaurant industry, our Hospitality Practice Group has prepared a comprehensive state-by-state chart that addresses your most commonly asked questions. For each state, we provide information regarding dine-in restrictions, face mask requirements, employee temperature-taking, customer health checks, sanitation, paid sick leave, and much more. Download the chart, find your state, and get ready to reopen!

[Click here to download the chart](#) (last updated June 30, 2020).

***Note:** This chart only outlines State requirements and guidelines. Your local county or municipality may have additional requirements – please check with your county or municipality for any applicable local rules.

Related People



Catharine Morisset

Partner

206.693.5076



Alden J. Parker

Regional Managing Partner

916.210.0404



Erin Price

Partner

916.210.0382

Service Focus

Workplace Safety

Industry Focus

Hospitality