

Guidelines to Avoid Infection Risk while at Restaurants

	Regulations Restaurants and Bars need to follow	Regulations people need to follow
Restaurants, Bars, etc.	<ul style="list-style-type: none"> ○ Seek to apply for the "Infection Prevention Certification Mark," which can display that the company is practicing industry-specific guidelines and working on infection prevention measures. ○ The distance between people should be maintained. <ul style="list-style-type: none"> - The distance between seats should be at least 1 m. Seats should not be placed directly in front of each other or set up an acrylic board on the table to separate them. - The distance between tables should be 1 m or more, or separated by acrylic panels. - Maintain a distance of at least 1 m between counter seats. Keep a distance of at least 1 meter between tables or separate them with acrylic panels. ○ Thorough ventilation <ul style="list-style-type: none"> - Adequate ventilation should be ensured by opening all windows in two directions for about 5 minutes once every 30 minutes. ○ Request to people, etc. <ul style="list-style-type: none"> - Encourage people to wear masks except when eating or drinking. - Encourage people to take their temperature and disinfect their hands when they enter the restaurant. - Encourage people to avoid pouring drinks among each other, passing glasses around, and talking loudly with other people. - Eating and drinking should be about two hours, but not for long periods of time. - When groups use multiple tables, encourage them to refrain from moving between tables. - For non-certified restaurants, a group of four or fewer people can be at the same table. ○ Stores with Karaoke equipment <ul style="list-style-type: none"> - Microphones, remote controls, etc. should be disinfected as necessary each time the items to be used change. Disinfection equipment should be placed in each room of karaoke boxes. - Since an unspecified number of people use the karaoke facilities in the same place, it is necessary to ensure that the distance between people and the equipment is kept clear, for stores that mainly in eating and drinking (snack bars, karaoke cafes, etc.). 	<ul style="list-style-type: none"> ○ When making a reservation <ul style="list-style-type: none"> - Use restaurants that has received third-party certification from the prefectural government and other restaurants that comply with infection prevention measures as indicated in the industry-specific guidelines. ○ When at restaurant <ul style="list-style-type: none"> - Cooperate with the infection prevention measures of the restaurants you go to. - Wear a mask except when eating or drinking. - Take a temperature and disinfect hands when entering a restaurant. - Refrain from behaviors that increase the risk of infection, such as pouring drinks among people, passing glasses around, and talking loudly. - Aim to eat and drink for about two hours during your stay and avoid being here for long periods of time. - When using multiple tables in a group, refrain from moving between tables. - At non-certified restaurants, a group of four or fewer people can be at the same table. ○ When using the karaoke equipment <ul style="list-style-type: none"> - When singing, wear a mask and keep a distance of at least 2 meters from other people. - Microphones, etc. must be disinfected each time the person using them changes. - Keep a distance of at least 1 meter between seats and avoid seating in front of each other.
Banquet Halls	<ul style="list-style-type: none"> ○ Seek to apply for the "Infection Prevention Certification Mark," which can display that the company is practicing industry-specific guidelines and working on infection prevention measures. ○ The distance between people should be maintained. <ul style="list-style-type: none"> - When food is be served in a seated style. (Standing meals shall not be provided.) - The distance between seats should be at least 1 m. Seats should not be placed directly in front of each other or set up an acrylic board on the table to separate them. - The distance between tables should be 1 m or more, or separated by acrylic panels. - Maintain a distance of at least 2 m between greeters (stage) and participants. Or set up acrylic panels to separate them. ○ Thorough ventilation <ul style="list-style-type: none"> - Ventilate the venue by using ventilation machines or opening doors. ○ Announcement to people etc. <ul style="list-style-type: none"> - Encourage the organizer to have a pre-registration system so that the participants can be identified. - Promote the use of masks, except when eating or drinking, through announcements in the venue. - Encourage people to take their temperature and disinfect their hands when they enter the restaurant. - Encourage people to avoid pouring drinks among each other, passing glasses around, and talking loudly with other people. - Eating and drinking should be about two hours, but not for long periods of time. - Avoid moving from one table to another. - For non-certified restaurants, a group of four or fewer people can be at the same table. 	<ul style="list-style-type: none"> ○ When making a reservation <ul style="list-style-type: none"> - Use restaurants that has received third-party certification from the prefectural government and other restaurants that comply with infection prevention measures as indicated in the industry-specific guidelines. - The organizer shall select a venue that is large enough to ensure a distance of at least 1 meter between people (when seated) based on the expected number of participants. - Refrain from a standing style buffet. ○ When at Banquet Hall <ul style="list-style-type: none"> - Cooperate with the infection prevention measures of the Banquet Hall you go to. - Wear a mask except when eating or drinking. - Take a temperature and disinfect hands when entering banquet hall. - Refrain from behaviors that increase the risk of infection, such as pouring drinks among people, passing glasses around, and talking loudly. - Aim to eat and drink for about two hours during your stay and avoid being here for long periods of time. - Avoid moving from one table to another. - At non-certified restaurants, a group of four or fewer people can be at the same table.