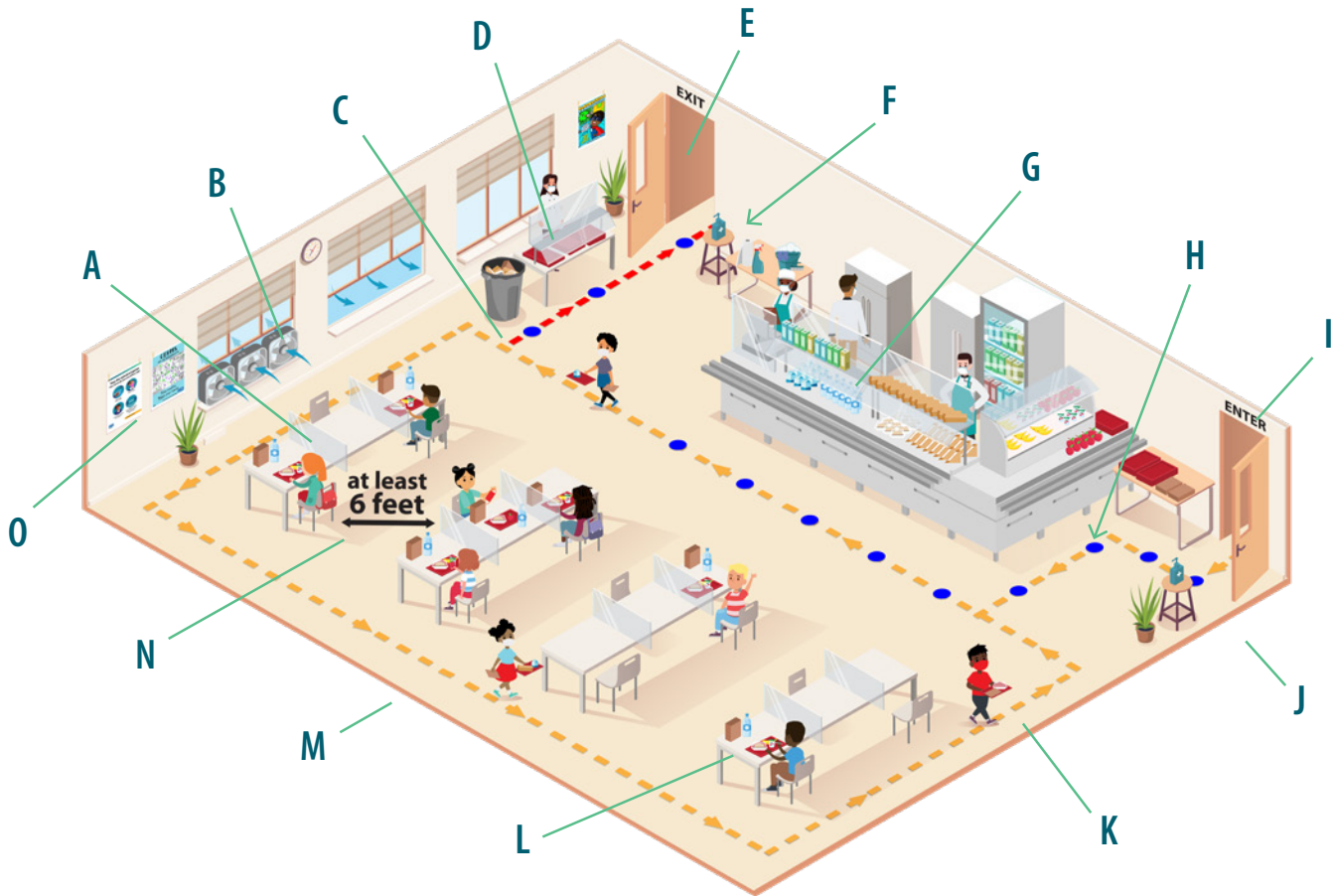


CAFETERIA DIAGRAM

This diagram illustrates how to set up a cafeteria to slow the spread of COVID-19. In this example, the tables are 12 feet long and students who are sitting on the same side of the table are at least 6 feet apart. Students sitting on the opposite side of the table are staggered so that they do not directly face students on the other side.



- A.** Physical barriers are optional, but should not be used as a substitute for maintaining physical distance.
- B.** Place a fan as close as possible to an open window blowing outside.
- C.** Place touch-free trash cans near the exit.
- D.** Designate a location for students to return reusable items (e.g., meal trays).
- E.** Open doors and windows as much as you can to bring in fresh, outdoor air.
- F.** Keep a stock of cleaning products and use them to wipe food surfaces before and after mealtimes.
- G.** Install physical barriers between school nutrition staff and students in the serving and payment lines.
- H.** Mark spots that are at least 6 feet apart for waiting in food service lines.
- I.** Mark one door to enter and one to exit.
- J.** Place a hand sanitizing station near each door.
- K.** Mark one-way walking paths with tape on the floor.
- L.** Place masks in a designated spot (e.g., around wrist or on lap) while students are eating.
- M.** Ensure your ventilation system functions optimally.
- N.** Arrange and mark seats and tables so that students are at least 6 feet apart.
- O.** Post signs that promote everyday prevention measures.



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