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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