

KEEP SAFE FROM COVID-19

RESTAURANTS

Protect Your Staff

- Check worker temperatures every day.
- Don't let Employees work when ill. Make sure they stay home for at least 3 days after symptoms disappear.
- Sneeze guards can be installed at ordering or payment counters to protect staff and guests.
- Workers with prolonged face to face contact with patrons should wear a mask if possible
- Wait staff - Take at least one step back from where you would usually stand to take an order.
- Promote online ordering and post menu outside to minimize time in restaurant

Protect Your Patrons

- Control the flow of people in the building. Designate a separate "ENTRANCE" and "EXIT".
- Do not leave any table tents or anything on tables.
- Menus should be wiped down with disinfectant every time.
- No buffets or self service areas.
- Reduce seating in each dining area
- Group dining of unrelated groups (ie bar counter) should be discouraged.

Environmental Controls

- Handwashing MUST be priority #1 for staff. Make sure hot water, soap and paper towel are available at all times.
- Disinfect multi-touch surfaces hourly (door knobs handles, faucets, railings)
- Use 1/3 C bleach to 1 gallon water to make up disinfecting solution. Use in a spray or in your sanitizing bucket.
- Check Dishwasher sanitizer levels 2x per day
- Arrange tables in such a way that waitresses can seat people without walking each group right past numerous other tables. Room dividers may be considered.

To help slow the spread of COVID-19 and protect your staff and your patrons, adopt as many best practice recommendations as pertain to your establishment