

# Restart Quick Guide



## restaurant

restart | recover | re-emerge

This list of action items is provided as general guidance and is based on information gathered from government agencies and municipalities across the country. In addition to resources from the FDA and CDC, we recommend that you also reference any state and local protocols in your area to ensure proper compliance prior to opening.



### PROTECT YOUR CUSTOMERS

- Make hand sanitizer available at the entrance to your operation.
- Keep parties at least 6 feet apart at all times.
- Limit groups to no more than 6 per table.
- Enable contactless payment if possible.
- Use disposable menus or digital menu boards.
- Provide condiments only upon request and in single-serve portions.
- Do not leave flatware, glassware or other items on an unoccupied table.



### PROTECT YOUR EMPLOYEES

- Train all employees on proper cleaning, disinfection and hand hygiene.
- Screen employees for illness before coming into restaurant.
- Wash hands upon entering operation and between customer interactions.
- Maintain 6 feet of separation between all individuals.
- Offer masks for employees or encourage face coverings.



### HEALTH PROTOCOLS

- Disinfect all items that come in contact with customers. This includes tables, chairs, stalls and countertops between parties.
- Make hand sanitizer available at the entrance to your operation.
- Clean restrooms regularly, frequently, and keep a log.
- Post signage regarding safe hygiene practices.
- Assign someone to manage and control access to the restaurant to enforce social distancing and prevent patrons from touching door handles.
- Clean and sanitize restaurant daily.

This information is presented for guidance only, and is not a formal endorsement or recommendation of a particular response. This information is not legal, financial, medical, or safety advice. Please consult the CDC and your state's department of public health for up-to-date guidance for your location.