Checklist for Restaurant Customer Virus Prevention

During the reopening process, restaurants should update their operations to stay in line with CDC recommendations as well as any measures mandated by state and local governments to create the safest and healthiest environment for customers visiting your establishment. Here is a checklist of best practices to help manage customer infection control and social distance while in your establishment:

- ☐ Update seating so that each party maintains a distance of at least six feet from others.

- ☐ Reduce amount of customers in your building to what is mandated by your state and local governments.

- ☐ Make changes to prevent groups of customers from forming crowds in waiting areas such as adding line markers at six foot intervals, having customers wait for their tables outside or in their vehicles, and having customers call ahead to reserve a table.

- ☐ Use disposable paper menus and discard them after each use.

- ☐ Remove common condiment dispensers and provide packets or single-serve portions upon request.

- ☐ Shut down salad bars, self-serve buffets and drink dispensers that require customers to use utensils and equipment touched by others.

- ☐ Consider designating separate entrances and exits to avoid close contact between guests when using doors.

- ☐ Have hand sanitizer readily available to guests throughout your establishment.

- ☐ Encourage use of no-touch payment technologies like Apple Pay, Google Pay and tap-to-pay credit cards to limit handling of cash and cards.

- ☐ Encourage customers to place orders online or over the phone for takeout or delivery, to limit the number of guests within the establishment.

- ☐ For takeout orders, designate a pick up zone to limit contact between customers.

For more detailed information, stay up-to-date on guides and recommendations provided by the FDA and CDC. Most importantly, always reference rules and regulations mandated by your state and local governments to ensure you are in compliance before resuming operations.