



Tidbits Restaurants Covid -19 Guidelines

- Employees must stay home if they are sick.
- Employees must wear masks over their nose and mouth to prevent spread of the virus.
- Managers must train employees in proper hygiene practices and the use of workplace controls, such as sanitizing, non contact orders and social distancing when possible.
- Provide a place to wash hands and Sanitizers available throughout restaurant and available for delivery drivers.
- Display a door or sidewalk sign with the services available (e.g., take-out, curbside), instructions for pickup, and hours of operation. Employees will be trained on the procedures.
- Reserve area near the front door for curbside pickup only.
- Routinely clean and disinfect surfaces and equipment with Environmental Protection Agency approved cleaning chemicals.
- Practice sensible social distancing by maintaining six feet between co-workers and customers whenever possible.
- Mark six-foot distances with floor tape in pickup lines, encourage customers to pay ahead of time by phone or online.
- Encourage workers to report any safety and health concerns..
- Deliver and serve food within a 30 minute window when possible.
- Individual menus available, with individual packaging including cutlery, condiments and side orders.
- Clearly mark all packaging and box orders.
- Individual beverages available.
- Delivery drivers must adhere to all ppe guidelines and limit contact as much as possible.
- Washing hands and wearing masks properly must be followed.