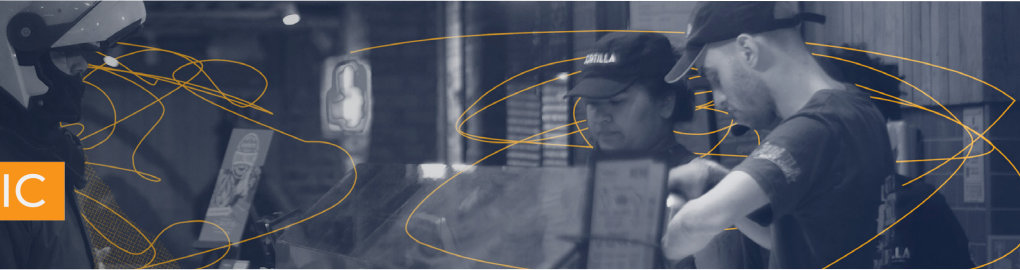


15 KEY SAFETY TIPS FOR RESTAURANTS DURING THE PANDEMIC



#1. Designate a Safety Captain.

They'll be responsible for expanded sanitation duties, overseeing these safety tips, and reminding coworkers to wear gloves and wash up.

#4. Consider single-use paper menus for now.

Shared menus can spread germs. concentration:

If possible, push all orders to online and avoid all contact with cashiers.

#7. Don't touch your face.

Remind your teammates if you see them doing it. "Friends don't let friends touch their faces."

#10. Clean your mobile phone and put it away.

Your phone is 10 times dirtier than a toilet seat and can carry the virus for days.

#13. Space out your workstations.

Do two people really need to prep next to each other? We cook in tight quarters, but there may be opportunities to separate some of the work.

#2. Teach staff how to properly wash hands.

Wash for 20 secs or more. Make sure there is soap and towels at every hand-washing sink.

#5. Conduct 20 minute safety drills.

Set an alarm and sanitize all heavily trafficked surfaces - see #3. Walk around to make sure the staff has washed their hands. Change out rags more frequently.

#8. Wear sanitation gloves, and change them often.

Remember to wash your hands before putting on a new pair.

#11. Set up a contactless pickup system.

Designate a pick up spot for each delivery company. If possible, keep the front door propped open during busy delivery times.

#14. Pick-up patrons should be outside & spaced out.

Set up a station with a team member at the front door. Mark areas for drivers and guests to stand, allowing for at least 6ft of space between everyone.

#3. Sanitize all surfaces frequently.

Including: door handles, POS, tablets, counters, bathroom handles and faucets.

#6. Bag & seal like it's going home to grandma.

Make sure your take-out counter staff is practicing good hygiene, and sealing to-go orders well (triple staple if possible).

#9. Change sanitation buckets every 2 hours.

Use test strips to ensure the correct concentration.

Bleach = 50 to 100 PPM
QUAT = 200 PPM up.

#12. If someone is feeling sick, send them home.

Pay attention to workers and if someone looks ill, ask how they are doing. Sick people must go home - this is non-negotiable.

#15. Wear masks.

Everyone on your team should wear a mask. Consider placing additional protection, like glass or a shield between your employees and the drivers and guests picking up orders.

