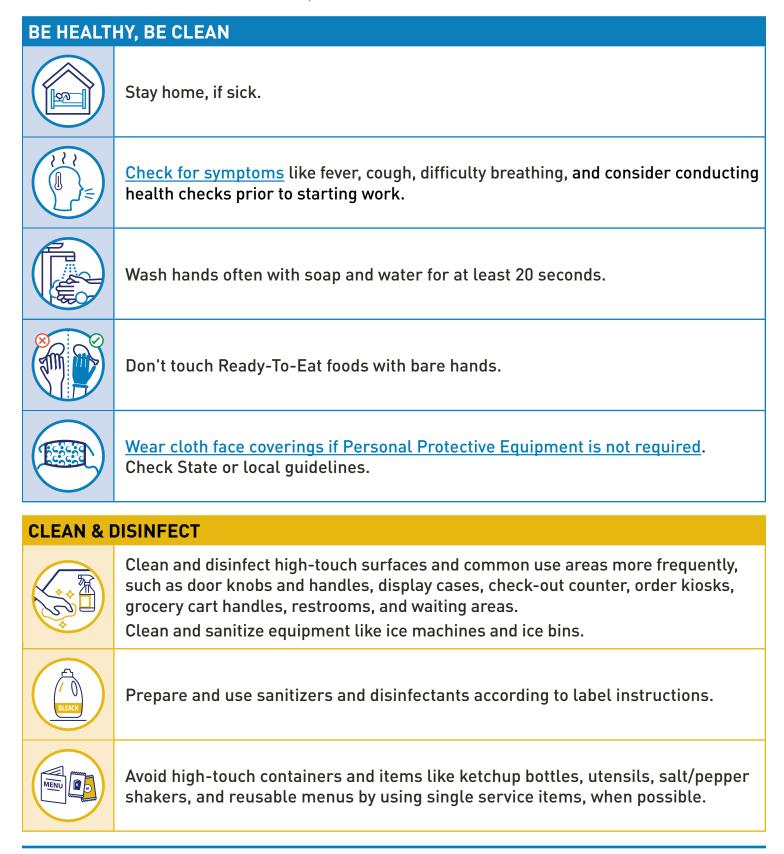
Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic

We encourage retail food establishments and their employees to follow these best practices and refer to the <u>checklist</u> for more details. Work closely with State and local regulatory/health authorities where the business is located to ensure all requirements are met.



SOCIAL DISTANCE



Restrict the number of workers, customers and visitors in sit-in dining areas, bars and in shared spaces like kitchens, break rooms, waiting areas, and offices to maintain at least a 6-foot distance between people.



Increase spacing for customers and increase utensil disinfection and cleaning frequency at self-service stations/buffets.



Minimize contact at check-out and pay stations. Mark 6-foot distances with floor tape and temporarily move workstations to create more distance, consider installing partitions, if feasible.

PICK-UP & DELIVERY



Maintain food time and temperature controls.



Initiate "no touch" deliveries and payments.



Designate pick-up zones.

PHYSICAL FACILITY



Ensure premises are operational and in good working order.



Clean, disinfect, and sanitize throughout the facility before re-opening.



Monitor for pests.