

Safety and Sanitation

Your #1 Priority!

As you reopen your business to dine-in services, assuring your staff and customers of the safety standards and sanitation practices you have implemented is key.

Your customers are looking for a dining experience that makes them feel comfortable and confident that their safety is your #1 priority.

Check out these resources for more information about safety and sanitation protocol:

- ✓ [Sysco Foodie – Keeping Your Operations Safe](#)
- ✓ [U.S. Food & Drug Administration: Food Safety Best Practices](#)
- ✓ [NRA Coronavirus Information and Resources](#)

Based on the NRA guidelines for safety and sanitation, consider the following:

- Discard all food items that are out of date.
- Where salad bars and buffets are permitted by local/state guidelines, they must have sneeze guards in place. Change, wash, and sanitize utensils frequently and place appropriate barriers in open areas.
- Ensure the person in charge is ServSafe certified and their certification is up to date. Provide food handler training to refresh employees.
- Thoroughly detail-clean and sanitize entire facility. Focus on high-contact areas that would be touched by both staff and guests.
- Between seatings, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops, chairs, booths, and common touch areas.
- Clean and sanitize reusable menus. If you use paper menus, discard them after each customer use.
- Implement procedures to increase how often you clean and sanitize surfaces in the back-of-house.
- Check restrooms regularly and clean and sanitize them based on frequency of use.
- Make hand sanitizer readily available to guests.
- Implement staff health screening protocol based on the CDC recommendations. [CDC – Resources for Businesses and Employers](#)
- Promote PPE (Personal Protective Equipment) products, gloves, and masks.
- Promote single-use products, such as preportioned condiments, wrapped straws, and disposable menus.
- Consider automatic paper towel and soap dispensers, auto-flush toilets, and hands-free door openers.



Staying informed with your local, state, and federal guidelines for safety and sanitation is critical as you make decisions and changes to your operation.

[Nation Restaurant Association COVID-19 Resources and Information by State](#)