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- Discard all food items that are out of date.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

Call Sysco Marketing Services at 1-800-380-6348 or email info@syscomenuservices.com