Eat Local. Eat Often.™

In-House Dining Items to Consider

With cities and states at various phases of re-opening restaurants and dining establishments, the following actions and considerations can be implemented to help ensure a positive, safe and healthy experience for both customers and operators.

What Customers Can Do

SUPPORT SOCIAL DISTANCING

- Avoid gathering in large groups (refer to your local ordinances and regulations)
- Make reservations and be prompt
- Follow guidance provided by the restaurant



CONTINUE TO SUPPORT SAFELY

- Takeout or pick up curbside
- Utilize delivery services
- Buy a gift card for future use



CONTINUE PERSONAL HYGIENE BEST PRACTICES

- Stay home if you or a close contact feels sick
- Wash your hands often with soap and water for at least 20 seconds
- Avoid touching your eyes, nose, and mouth



BE PATIENT AND UNDERSTANDING

- It's ok to wait until you are personally comfortable dining-in
- Recognize the new normal of restaurant operations and the changes impacting your dining experience



What Restaurants Can Do

SUPPORT SOCIAL DISTANCING

- Provide signs and spacing markers highlighting safe distancing
- Consider an entrance and exit strategy to control flow
- Abide by capacity recommendations/regulations and space tables and chairs as necessary



ENSURE A HEALTHY AND SAFE DINING ENVIRONMENT

- Pre-screen employees for temperature and symptoms of COVID-19
- Offer curbside pick-up, takeout orders and revisit your needs for single-use food & beverage containers
- Disinfect high-touch surfaces frequently (https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2)
- Create partitions or sneeze guards where needed



REFRESH STAFF ON SANITIZING GUIDELINES

- Train employees on cleaning and disinfecting procedures, and protective measures, per CDC and FDA guidelines
- Provide employees with personal protective equipment
- Have and utilize the proper cleaning products and supplies



CONTINUE FOOD AND HYGIENE BEST PRACTICES

- Encourage employees to stay home if they or a close contact feels sick
- Ensure employees are abiding by hygiene best practices
- Use single service gloves, deli tissue, or suitable one-use utensils
- Avoid cross-contamination and regularly-practiced food safety measures



LEVERAGE YOUR PARTNERSHIPS AND RESOURCES

- Communicate openly and regularly with vendors and third parties with whom you work to understand their operating procedures
- Set expectations with vendors based on your operating environment

