Sysco[•] | Marketing services

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- Discard all food items that are out of date.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. <u>CDC – Resources for Businesses and Employers</u>
- 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

Sysco | Marketing Services

Safety and Sanitation Marketing Kit

Choose the marketing pieces that help you best communicate your message.

8.5x11 Sign



We take the safety of our customers and employees seriously.

Z Street

11x17 Sign

We're following strict public health guidelines by frequently wiping down and sanitizing surfaces, as well as providing guests with sanitation products when in our establishment.

Please Wait To Be Seated

One member of a party

may be allowed in

waiting area while other

members of their party

wait in their car.

ZStreet

Thank you for your consideration

and for taking the safety of our customers and employees seriously.

4x6 Table Card



The staff of Main Street Caf values our customers and appreciates your support!

11x17 Sign



No one with a fever or symptoms of COVID-19 is to be permitted in the restaurant.

Thank you for your consideration and for taking the safety of our customers and employees seriously.



The Main Street Calé Promise:

The restaurant industry has an outstanding track record of protecting employees and guests To ensure your safety as we welcome you back into our dining rooms, we ask that we make the following promises to each other:

OUR PROMISE TO YOU:

- We will continue to be a leader in safe sanitation practices with all team members certified in safe food handling and have a certified manager present on every shift.
- All employees will pass a health check or complete a health survey prior to each shift.
- All indoor and outdoor seating options will con with the appropriate social distancing guideline
- Hand sanitizer or hand washing stations will be available to all customers and employees.
- We will clean and sanitize common areas and surfaces regularly.
- We will clean and sanitize each dining area
- Place settings, utensils, menus, and condiments will either be single-use or will be cleaned and sanitized after every use.
- We will post this promise at our entrances so everyone understands the steps we must all take to keep our community safe.

Welcome back! We've missed you! 💆

If you have been exposed to COVID-19 recently or have symptoms of COVID-19 (including a fever, cough, or shortness of breath), please help us keep everyone safe by using our contactless carryout or delivery options.

- If you have underlying health conditions or are otherwise concerned about contracting COVID-19, please feel free to use our contac carryout or delivery options.

YOUR PROMISE TO US:

- You agree to follow the social distancing and sanitary guidelines that have been put in place to protect you and our other customers and employees
- If you have any questions about our promise to you, please ask, and our manager will be happy to assist you.

~ The Staff & Management of Main Street Cafe

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11x17 Sign

8.5x11 Sign



This area is cleaned every 2 hours.

#foodservice****strong