

Re-engage, Restart, Rebuild Responsibly Restaurants

Facilities

Order Sufficient Cleaning / Sanitizing Supplies

Clean & Sanitize Entire Facility Before Reopen

Build an Open Hours Cleaning Schedule

Enhance your Off Hours Cleaning Schedule

Special Detail to High Touch and Restroom Areas

Build a Social Distance Plan for Tables and Waiting Area

Post to the Public Your Commitment to Safety

Operations

Confirm Suppliers can provide inventory/supplies

Discuss with supplier an agreeable frequency for ordering and delivery

Establish a plan to deal with peak times & crowds

Use your On-Line Menu and Use Credit Card Readers at the tables

Confirm new state and local public health policies

Expiration dates will need to be confirmed on aged inventory and supplies

Employees

Confirm those that will be returning, recruit for others

Establish clear rules for reporting to work only when symptom free

Train all employees on new cleaning/sanitization practices and frequency

Confirm what PPE the employees may need

Establish a pre-work protocol confirming no employee symptoms

Re-train employees on required cleanliness habits

Informational Links

<http://wirestaurant.org/resources/covid-19/resources-for-restaurants>

<https://foodsafetyfocus.com/FoodSafetyFocus/media/Library/pdfs/Before-You-Come-To-Work.pdf>

<https://www.foodsafetyfocus.com/FoodSafetyFocus/media/Library/pdfs/Cleaning-vs-Sanitizing.pdf>

<https://restaurant.org/Articles/News/Law-Center-offers-employer-COVID-guidelines>

Contact your R&R Commercial Insurance Consultant for more resources and any questions! (800)566-7007 or Myknowledgebroker.com