

Restaurant Re-Opening Guidance Checklist

The following recommendations for re-opening your restaurants are based off data that has been compiled from the FDA Food Code 2017), CDC Covid-19 information site, the National Restaurant Association and reopening procedures listed out on the Wynn Resort Hotels Las Vegas website. More details can be found at www.westernfoodsafety.com.

This is a general guide and should not be used for legal advice.

1. Inventory Check

- Discard all expired TCS foods (7 days max shelf life)

2. Clean and sanitize all food storage areas including floors, walls, shelves, and ceilings

- Refrigerator
- Freezer
- Dry Storage

3. Clean and sanitize all work surfaces, equipment, and utensils

- Food prep area
- Dishwashing area
- Food service area (cooks line)
- Pass out/expo area
- Bar area

4. Update employee illness reporting standards

- Update employee handbook for reporting all symptoms of any illness
 1. Employees with symptoms of respiratory illness such as a cough or fever should stay home for 24 hours after the symptoms go away and they have had no fever for 24 hours without medication
- Review new guidelines with all employees
- Post information about covid-19 for employees to read including symptoms
- Set up a wellness check for employees daily
 1. Ask if they have COVID-19 symptoms
 2. Take their temperature with a temporal thermometer

5. Set up employee physical distancing guidelines

- Address work areas where employees tend to congregate such as POS terminals, host stands, pass out windows and beverage stations including the bar
- Set up break rooms strategically and stagger breaks
- Tell them that you will be enforcing these standards so they will not be caught off guard
- Pre-shift meetings can be held in smaller groups or one on one
- Maybe use a handout or an information board for sharing communications
- Vendors should follow all restaurant standards

6. Talk about PPE for Covid-19

- Face coverings should be encouraged for employees interacting with guests
- Gloves should be provided and changed regularly
- Hand sanitizer should be made available for employees to be used in areas where hand washing is not required such as a host stand or managers office

7. Disinfect all front of house surfaces with an EPA approved chemical

- Disinfectants should be kept away from food and food and food contact surfaces but will be necessary to destroy COVID-19 in the FOH
- Disinfect all tables and chairs between each table service
- If not using disposable menus disinfect each menu between uses
- Assign a disinfecting schedule to employees for high touch surfaces such as handrails and door handles

8. Set up dining and bar areas to follow social distancing guidelines recommended by the CDC

- Tables should be situated so that guests who did not come together will have seating at least 6 feet from other guests
- Remove or label tables that will not be used for service
- Use a reservation system to discourage guests from congregating in waiting areas
- Post signs and markers to remind guest of social distancing guidelines
- Consider separate doors for entering and leaving the building
- Plexiglass can be placed between cashiers and paying guests
- Consider not accepting cash or not providing change for guests that do and keeping the money separate until a manager can count it all safely at the end of the night
- Have guests swipe their own credit cards and disinfect touch screen and pens between uses

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