

Healthy Restaurant Reference Sheet

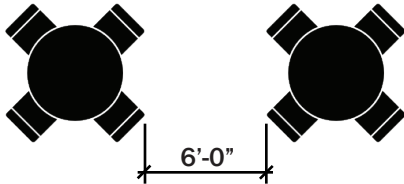
In support of the local Health Department, Churchill McGee has assembled this reference sheet to assist restaurants in opening to dine-in services quickly, safely and effectively.

Limit Customer Movement through the Restaurant using clearly marked pathways with signage or flooring decals.



Maximize Outdoor Seating.

ADA Transitions & Aisleways to be used in new seating arrangement.
$1/4$ height difference
36" wide aisle, one-way
5'-0" turn radius



Condiments available upon request.
Busser to Sanitize Non-Disposable Condiments, Tables & Chairs Between Use.



Do Not Pre-Set Utensils.
Busser to Remove Used Plates, Utensils & Cups After Use.

Incorporate Call Ahead Seating & Reservation Service.



Servers are to use masks during interactions with co-workers & customers.



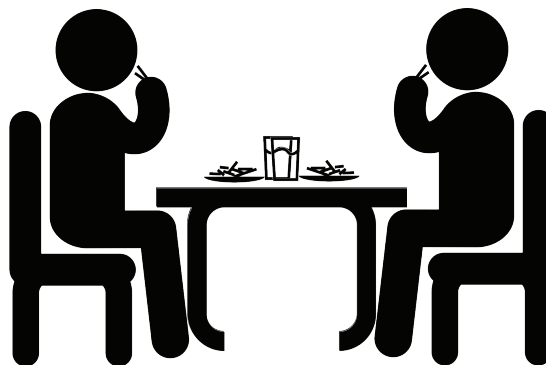
Encourage customers to use hand sanitizer or sanitizing wipes prior to dining & immediately following the meal.



Customers are not required to wear masks while at the table.



Gloves should be made available to employees engaging in high-touch activities.



GO DIGITAL!
Use digital menus & e-signature technology when able.
Use disinfecting wipes on shared equipment.
Limit use of shared ink pens.