



CLEANLINESS AND SAFETY TIPS FOR YOUR RESTAURANT

As restaurants navigate the challenges of conducting business in this rapidly evolving environment and states begin to reopen, we want to support you by sharing some of the best practices of our partners and general guidelines recommended by State and Federal agencies to reduce the risk of COVID-19 exposure.

Nothing herein constitutes legal advice or other formal direction or guidance of any kind. The information herein is offered for general informational purposes only.

SAFETY STARTS WITH DELIVERY

TIP 1:
CONTINUE TO LIMIT FACE-TO-FACE CONTACT WITH PEOPLE.

The CDC states COVID-19 primarily spreads via respiratory droplets, so contactless deliveries are a great option.



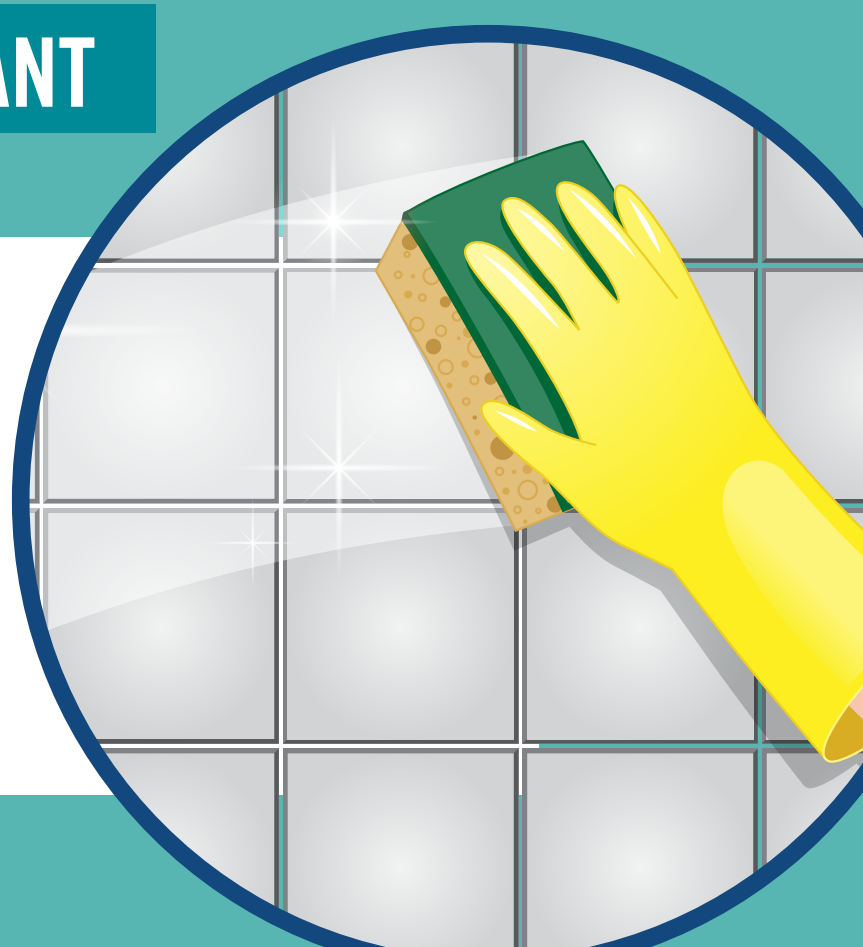
TIP 2:
WIPE DOWN AND DISASSEMBLE EXTERIOR PACKAGING OUTSIDE.

This is an easy way to keep unnecessary material outside your restaurant.

CLEANING INSIDE YOUR RESTAURANT

TIP 1:
CLEAN YOUR KITCHEN MULTIPLE TIMES PER DAY.

Health officials note that the virus can remain viable for hours or even days depending on the material surface and recommend frequent cleaning.



VIRUS SURFACE SHELF LIFE*:

- METAL: 5 DAYS
- WOOD: 4 DAYS
- GLASS: 4 DAYS
- PLASTIC: 2-3 DAYS
- STAINLESS STEEL: .. 2-3 DAYS
- CARDBOARD: 24 HOURS

*<https://www.webmd.com/lung/how-long-covid-19-lives-on-surfaces>

TIP 2:
BE MINDFUL VIRUS SHELF LIFE.

Per WebMD, COVID-19 can live for an extended time on some of the most common surfaces found in restaurants. The virus can survive on metal for 5 days, wood and glass for 4 days and plastics and stainless steel for 2-3 days. Even cardboard can hold the virus for 24 hours.

TIP 3:
COMMON DISINFECTANTS AND SOAP CAN KILL THE VIRUS.

The CDC recommends using soap and other disinfectants to kill the virus as long used properly.

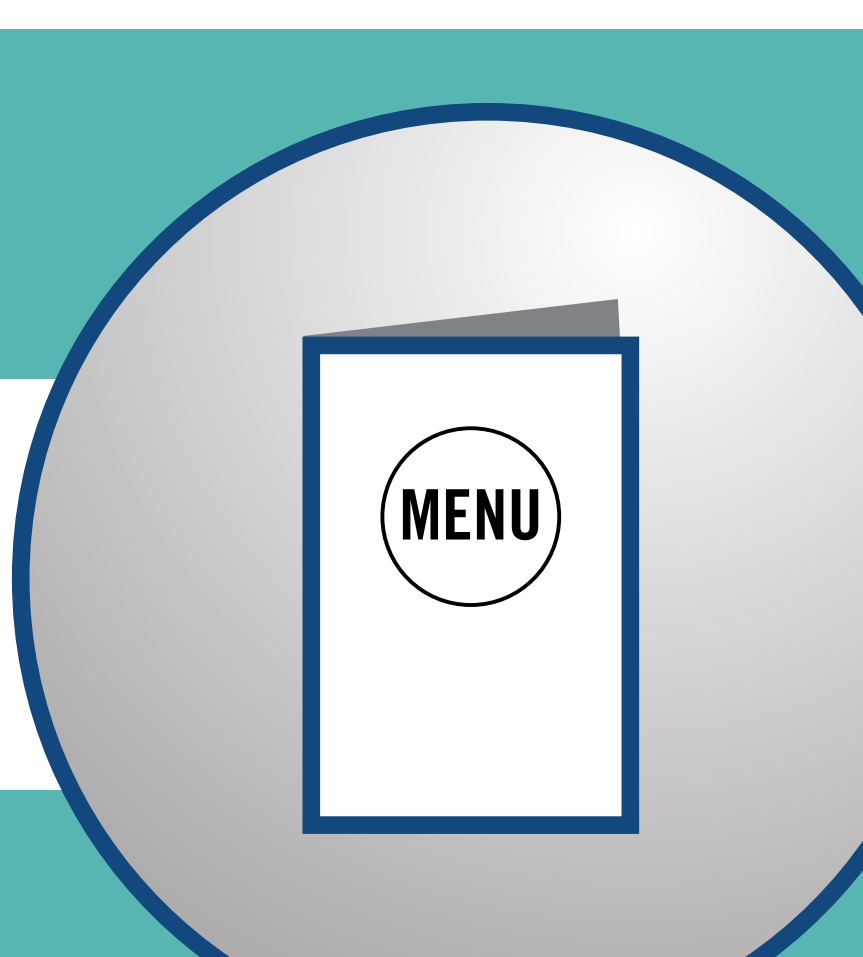


TIP 4:
REVISIT SAFETY CLOTHING.

Make sure to check your local state guidelines on wearing masks, gloves and other PPE.

TIP 5:
MENU OPTIONS.

Consider offering disposable menus or ones that can be easily disinfected after use.

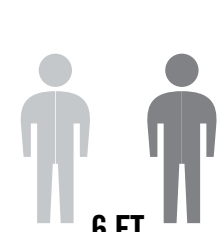


DELIVERY AND TO-GO TIPS



TIP 1: REDUCING INTERACTIONS.

Online payments and drop-off delivery can reduce or eliminate interactions between customers and staff.



TIP 2: ENCOURAGING SOCIAL DISTANCING.

CDC recommends 6 feet of social distance, even when delivering product.



TIP 3: USE HAND SANITIZER.

When soap and water are not accessible, CDC recommends hand sanitizer. Having these in cars and that pick-up areas can promote use.



TIP 4: CUSTOMER INSTRUCTIONS.

Customers may appreciate heating or cooling guidelines on purchased food so they can enjoy their order at optimal conditions.



Learn more about Restaurant Technologies by visiting

www.rti-inc.com.

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