COVID-19 GUIDELINES

Food Service Operators & Staff

FREQUENTLY CLEAN & SANITIZE

High-touch surfaces including, but not limited to: point of sale systems, cash registers, counters, table tops, equipment handles, and door knobs. Clean with substances containing quaternary ammonia (quat) and sodium hypochlorite (bleach).

For more COVID-19 registered disinfectants visit EPA.gov

WASH YOUR HANDS FREQUENTLY

Wash immediately after: coughing, sneezing or blowing their nose, eating or drinking, touching their face, and after using the restroom, cleaning, handling dirty dishes, or touching contaminated surfaces.
Let’s be healthy.
Cook up some hearty meals!
This year’s food drive brings you a wide range of fresh produce from several local neighborhood shops. We have:
- Dairy Products
- Vegetables
- Fruits
- Salad Essentials
- Smoothie Kits
- Fruit Bowl Kits

Reach out and learn more about our annual food drive. Call 1234567890 and look for Cia Rodriguez. You may also email us at hello@reallygreatsite.com.

KEEP SICK STAFF HOME
Staff with symptoms of respiratory illness and/or symptoms of COVID-19 (fever, cough, difficulty breathing, body aches) MUST stay home.

PRACTICE SOCIAL DISTANCING
Minimum 6 feet separation between all customers and staff.
Utilize: signs, cones, tape, chalk, or other means of separating customers.
Recommend cashless payment (or single cashier) options.
Example: pre-ordering and payment with staggered pick-up times, text/call customers when their order is ready for pick-up.

NO GROUPS SHOULD CONGREGATE INSIDE OR OUTSIDE THE FACILITY
Instruct ONE person to place or pick-up the order, while others remain home.
No staff should perform shared duties with customer contact.
Example: serving food and running a credit card without hand washing in between.