



CLEANING



FOOD SAFETY



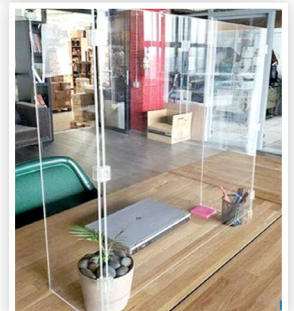
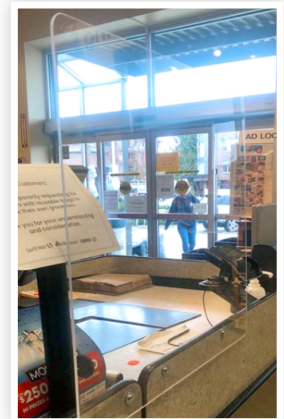
SANITATION



PERSONAL SAFETY

## Cleanliness is Key!

Cleaning and sanitization is now more important than ever. Provide a safe environment for customers and staff by ensuring that all contact surfaces are frequently cleaned and sanitized throughout the day; which include counters, tabletops, chairs, faucets, and door handles. Stock up on food safety essentials, such as thermometers, probe wipes and color-coded cutting boards.



## Modify Your Space

Re-design the physical layout of your space to maintain physical distancing and to make your customers feel both safe and welcome. Re-arrange tables and chairs, use retractable barriers to close off sections, and utilize decals, boards or directional signage where any line-ups may occur and to guide the flow of traffic.