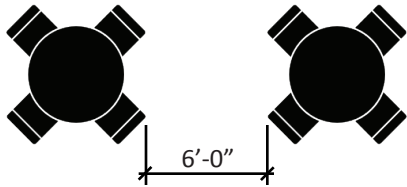


# HEALTHY RESTAURANT

## Reference Sheet

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



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



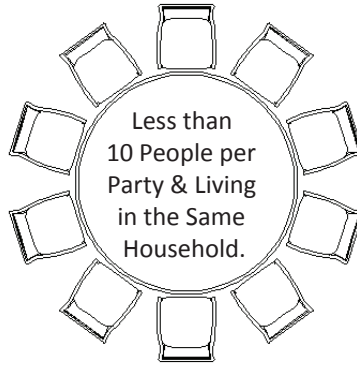
Servers are to use masks during interactions with co-workers & customers .



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



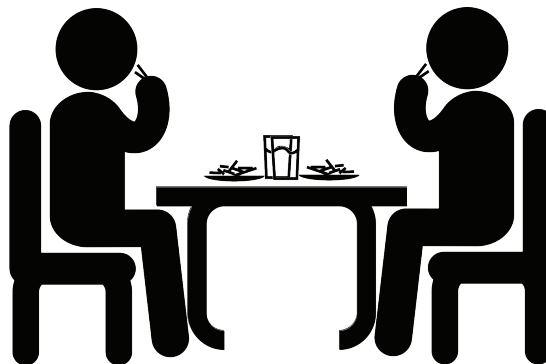
Maximize Outdoor Seating .



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



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



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



Incorporate Call Ahead Seating & Reservation Service .



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



**GO DIGITAL!**

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