



Restaurant Tips

Full guidance information at www.dshs.texas.gov/coronavirus

What To Do-DINE IN

- DO NOT LEAVE CONDIMENTS, SILVERWARE, ETC ON THE TABLES. PROVIDE UPON REQUEST AND IN SINGLE USE PORTIONS.
- USE DISPOSABLE MENUS OR A LARGE MENU BOARD.
- IF BUFFET IS OFFERED, THE EMPLOYEE MUST SERVE THE FOOD.
- FOLLOW STATE AND CITY REGULATIONS ON AMOUNT OF PATRONS ALLOWED IN DINE IN AREAS.

Prepare a Social Distancing Protocol

- MAINTAIN AT LEAST 6 FEET DISTANCE APART FROM OTHERS, INCLUDING WHILE WAITING TO BE SEATED.
- NO TABLES OF MORE THAN 6 PEOPLE.

Stay Informed

- PLEASE POST OR PROVIDE A COPY TO ALL EMPLOYEES.

Pick Up

- CONTACTLESS PAYMENT IS ENCOURAGED.
- PICK-UP, CURBSIDE, OR DELIVERY VIA ONLINE SHOPPING OR BY PHONE ORDER.

Face Coverings

- CONSIDER HAVING ALL EMPLOYEES AND VENDORS WEAR FACE COVERINGS (OVER NOSE & MOUTH)

Keep It Clean

- PROVIDE A HAND SANITIZING STATION UPON ENTRY/EXIT TO THE RESTAURANT
- REGULARLY DISINFECT HIGH-TOUCH SURFACES, HANDLES.
- DISINFECT ANY ITEMS THAT COME IN CONTACT WITH CUSTOMERS AFTER THEY LEAVE.
- CLEAN AND SANITIZE DAILY.
- FREQUENTLY CLEAN RESTROOMS.
- CONSIDER ASSIGNING AN EMPLOYEE TO ENSURE HEALTH PROTOCOLS ARE BEING IMPLEMENTED & FOLLOWED.

REMINDER.

- This business must provide sanitation supplies accessible and available to all employees.
- This business WILL mandate that employees clean and sanitize all work areas of the business, including vehicles, at least twice during the workday.
- Before beginning work, this business/organization WILL screen all employees and send home any employee showing signs of illness