

RESTAURANT COMPLIANCE KIT

Navigating the sea of regulations, requirements and expectations can be difficult. We combined CDC, the Governor's office and local health requirements to put together a complete set of floor, door and wall stickers that will insure you are in compliance and meeting customer expectations.

PROMOTE SAFETY AND RETAIN CUSTOMERS

Floor Vinyl



10" x 10" Qty 3
ST1830



10" x 9" Qty 2
ST1841



10" x 9" Qty 2
ST1836

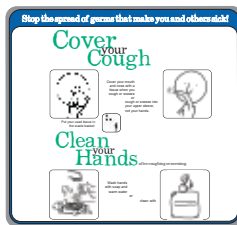


10" x 9" Qty 2
ST1843

BATHROOMS AND CLEANING AREAS



10" x 9" Qty 2
ST1831



10" x 9" Qty 1
ST1838



10" x 9" Qty 2
ST1832



8.5"X11" Qty 1
ST1840

EMPLOYEE REQUIREMENTS



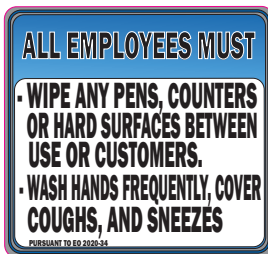
10" x 9" Qty 2
ST1833



10" x 9" Qty 2
ST1837



10" x 9" Qty 2
ST1834



10" x 9" Qty 2
ST1835



10" x 9" Qty 1
ST1839

\$149.99 - 24 Stickers

Individual: Minimum 4 Under 6 \$12 Each 7-10 \$10 Each 10-23 \$9 Ea



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GUIDANCE FOR RESTAURANTS PROVIDING DINE-IN SERVICES

Pursuant to EO 2020-34 Building on COVID-19 Successes
Resuming additional business operations for barbers, cosmetologists and dine-in restaurants

Following the Centers for Disease Control and Prevention (CDC) guidance, under all circumstances, the following precautions should be followed by people dining in restaurants. To the extent possible, restaurant establishments should take measures to ensure that customers may follow these guidelines:

- Stay home if sick.
- Consider ordering food for delivery or curbside pickup if available.
- Protect yourself while dining at restaurants:
 - Stay at least 6 feet away from others while dining.
 - When you do dine-in, consider dining during off-peak hours (for example, early morning, mid-afternoon, or late night).
 - If you are at higher risk for severe illness, continue to use takeout and delivery and avoid dine-in services at restaurants. People at higher risk for severe illness include adults 65 or older and people of any age who have serious underlying medical conditions.
 - Do not touch your eyes, nose, or mouth.
 - If possible, use touchless payment (pay without touching money, a card, or a keypad). If you must handle money, a card, or use a keypad, use hand sanitizer immediately after.
 - Wash your hands with soap and water or use an alcohol-based hand sanitizer before you eat and again when you are finished.
 - After leaving the restaurant, use hand sanitizer. When you get home, wash your hands with soap and water for at least 20 seconds.

Following the Centers for Disease Control and Prevention (CDC) guidance, under all circumstances, the following precautions should be followed by restaurants providing dine-in:

- Consider assigning duties to vulnerable workers that minimize their contact with customers and other employees.
- Enforce hand washing, covering coughs and sneezes.
- Develop standards for the use of non-medical grade masks or cloth face coverings by employees when near other employees and customers.
- Ensure adequate supplies to support healthy hygiene practices for both employees and customers including soap, hand sanitizer with at least 60 percent alcohol (perhaps on every table, if supplies allow), and tissues.
- Consider posting signs on how to stop the spread of COVID-19, properly wash hands, promote everyday protective measures, and properly wear a face covering.
- Intensify cleaning, disinfection and ventilation practices.
- Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use.
- Avoid using or sharing items such as menus, condiments, and any other food. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors.
- Wipe any pens, counters, or hard surfaces between use or customer.
- Train all employees in the above safety actions.

The Department of Health Services recommends the following additional steps be taken by restaurants:

- Maintain physical distancing, including limiting parties to no more than 10.
- Operate with reduced occupancy and capacity based on the size of the business location with special attention to limiting areas where customers and employees can congregate.
- Implement comprehensive sanitation protocols, including increased sanitation schedules for bathrooms.
- Continue to provide options for delivery or curbside service even if a location offers dine-in.
- Implement symptom screening for employees prior to the start of their shift.
- Consider offering masks to wait and host staff.
- Restaurants should sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to:
 - Tables
 - Tablecloths
 - Chairs/booth seats
 - Table-top condiments and condiment holders
 - Any other surface or item a customer is likely to have touched
- Avoid instances where customers serve their own food.

***Note that guidance may be updated. Those complying with this guidance are encouraged to regularly visit the websites provided to ensure they are adhering to the most up-to-date guidance.*

Websites for additional public health guidance:

www.cdc.gov · www.azhealth.gov · www.dol.gov