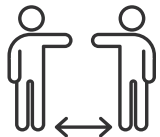


Reopening Dining Checklist

During a Pandemic

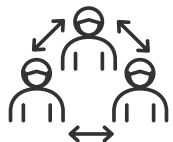


Venue



- ☐ Markings indicating 6-foot distancing at tables and entry
- ☐ Post COVID 19 signs and symptoms and infection control precautions
- ☐ Use disposable or laminated menus that can be disinfected
- ☐ Only use centerpieces if easily cleaned and disinfected between service/seatings
- ☐ Preset tables with tablecloths, beverage ware & wrapped silverware. Clear off after each service
- ☐ Keep dining times at 1 hour
- ☐ No table-side preparation, action stations or self-service buffets
- ☐ No activities that add exposure such as singing or piano playing

Staff & Service



- ☐ Require masks except when eating or drinking
- ☐ Use condiment packets or individual containers that can be sanitized after each use—discourage sharing
- ☐ Maintain 3-foot social distance by servers—residents have masks on while ordering.
- ☐ Sanitize hands (ABHS) between residents, and whenever contamination occurs
- ☐ Encourage touchless payment for visitors and sanitize any pens or other equipment after each use
- ☐ Leftover containers provided only upon request

Cleaning & Disinfecting



- ☐ Disinfect each dining location before and after every use
- ☐ Disinfect highly touched surfaces after each meal
- ☐ ABHS at each entrance, exit, and point of sales
- ☐ Wash, rinse, and sanitize reusable items after each use

Ventilation



- ☐ Open windows and doors to ventilate areas
- ☐ Use air purifiers /HEPA filter for smaller dining venues
- ☐ Allow 15 minutes of ventilation between services
- ☐ Properly maintain HVAC system