

Consider the following actions when re-opening your establishment .

- Review government guidance
- Install hand sanitizing stations
- Update cleaning & sanitation protocols
- Purchase PPE (gloves & masks) for staff use
- Post COVID-19 awareness posters
- Install plexiglass barriers at checkout
- Update social media & website with new COVID-19 precautions
- Develop health screening tools & procedures for staff
- Create communication plan for positive COVID-19 case(s)
- Brief staff on COVID-19 precautions & procedures
- Post signage on expectations of guests
- Mark the floor to aide in social distancing for line-up prone areas
- Mark off tables/booths to encourage social distancing
- Remove bottles of condiments from tables
- Purchase disinfectant for increased cleaning & sanitation
- Shut down and close off self-service zones
- Create a plan for prep/cooking layout of staff to respect social distancing

**Don't forget to  
stock up on  
hygiene essentials  
for guests & staff!**

### **Suggested COVID-19 Disinfectants**



Ecolab Mikro-Quat



Ecolab 14 Antibacterial  
All Purpose Cleaner



Ecolab Peroxide Multi  
Surface Disinfectant  
And Cleaner Rt



Ecolab Neutral  
Disinfectant Cleaner