

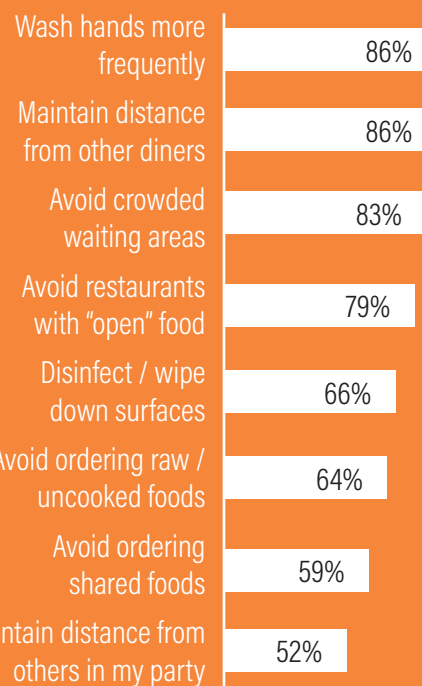
## RESTAURANT READINESS CHECKLIST



### KEY INSIGHT

Diners see minimizing risk as a two-way street. Consumers expect restaurants to maintain a safe environment once reopened, but they intend to do their part as well. They won't be quick to abandon COVID learned behaviors like social distancing and extra sanitizing.

**What measures would consumers adopt to minimize risk at sit-down restaurants? (% of total consumers who PROBABLY WOULD do the following:)**



### EXTERIOR

10:30AM	5:30PM	Close	Check for Readiness
			Windows/Doors Clean- Streak free
			Sidewalk clean- no stains or debris
			Parking lot clean, free of trash
			Landscape appealing/neat,mulched,litter free
			Dumpster area clean/lid closed
			Exterior lighting is on/working properly
			Awnings clean and in good repair
			Monument/Building signage working,
			Reader Board Current/ No missing letters
			Green cleaning buckets/proper solution in use
			Red santi bucket/ proper solution & ppm verified

### WALK-IN, FREEZER, & DRY STORAGE

10:30AM	5:30PM	Close	Check for Readiness
			Storage area clean and organized, grocery fronts
			Cleaning supplies stored properly
			Walk in cooler clean and organized, Proper temp.
			Walk in Freezer clean and organized, Proper temp.
			Floor free of water pools, clean, wet floor signs
			All products rotated by FIFO, Labeled
			Temperatures checked and recorded (Proper settings)
			Hand sinks stocked and operating per requirements



## TEAM MEMBERS

10:30AM	5:30PM	Close	Check for Readiness
			All crew in proper uniforms, gloves, face coverings
			Hat and hair restraints in use where applicable
			Proper shoes, leather, closed toe, non-skid, clean
			Attitudes are positive, pre-shift meeting complete
			Every team member talked into position

## MANAGER FUNCTIONS

10:30AM	5:30PM	Close	Check for Readiness
			Daily, weekly, monthly cleaning assigned
			Doors open (morning) Locked (Closed)
			Line check complete, shift notes recorded in log
			Travel paths and walk abouts completed

## DINING ROOM

10:30AM	5:30PM	Close	Check for Readiness
			Blinds/shades up halfway a.m/ all the way up p.m
			Floor in vestibule clean, floor mat clean/vacuumed
			Dry erase board/ black board set up/current
			Railings and ledges dusted/ clean, windows clean
			Lights on and working ,correct levels per day-part
			Highchairs/boosters clean and serviceable
			Plants clean and watered
			Pictures/mirrors clean and in good order
			Menus stocked, special boards updated
			Green cleaning buckets/proper solution in use
			Red santi bucket/ proper solution & ppm verified
			Hand sanitizer stations set up through dining/bar area
			TV Programming/correct programming on
			Thermostats checked, correct settings per weather
			Sound system theme and volume correct
			Trash receptacles clean, inside and exterior
			Neon signs, p.o.s working and in good order
			Vending/juke box machines clean and serviceable
			Tables/Booths/Chairs clean and chairs posted
			Tables set up per schematic/floor chart
			HVAC vents clean, high dusting clean
			Condiments/table tops clean and sanitized
			Server station clean and sanitized, Beverage area
			Floors/Trash receptacles clean and odor free
			Balloons, kids menus/activity sheets available

# RESTAURANT READINESS CHECKLIST

## KEY INSIGHT

When restaurants reopen, America will consider dining in. More than half of diners would at least consider dining in at a restaurant right away after it reopens. Males, Millennials and households with kids are more likely to be ready as soon as they open.

Source: Datassential COVID-19  
Report 15: Ready or Not, 4.23.20

## RESTROOM (MEN'S AND WOMENS)

10:30AM	5:30PM	Close	Check for Readiness
			Doors clean/ no kick marks
			lights on (off at night) & working
			Walls and HVAC vents clean (no dust bunnies)
			Floor clean including baseboards
			Mirror clean, free from streaks & smudges
			Trash receptacles clean, Lid, placed by door
			Toilet/Urinal fixtures clean & shining, working
			Plumbing in proper working order, no leaks
			Paper supplies in place, hand towels & toilet paper

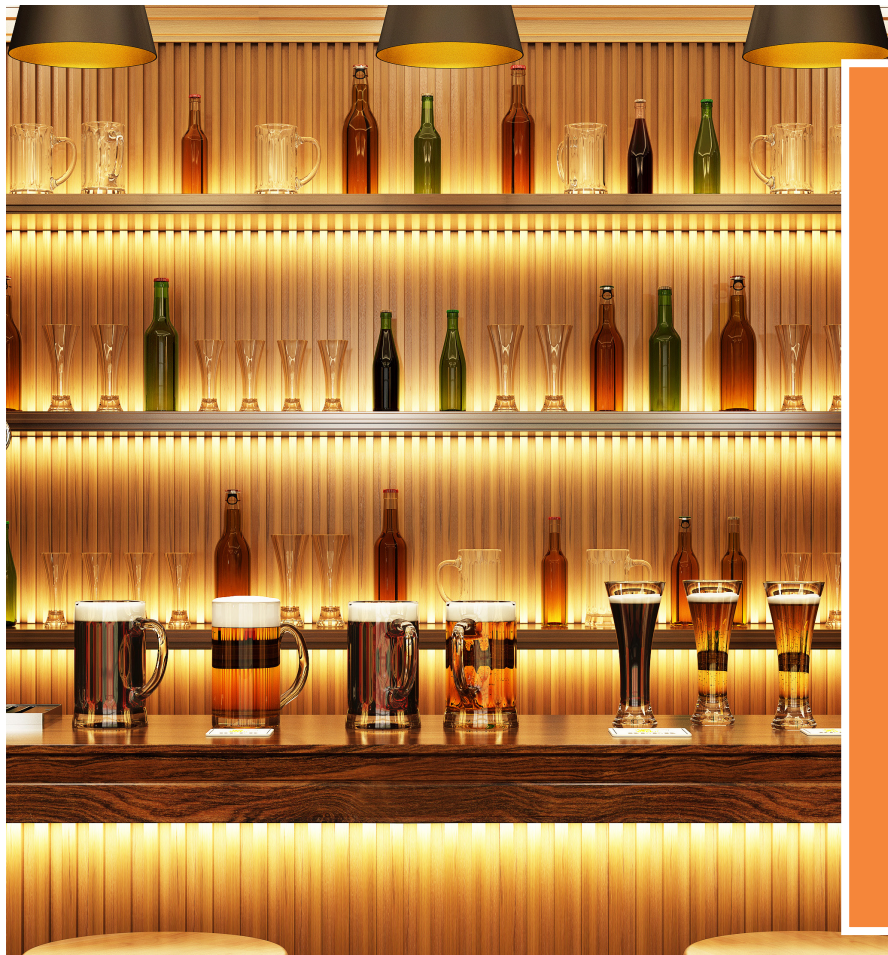
## HEART OF HOUSE

10:30AM	5:30PM	Close	Check for Readiness
			Back door clean and secured
			Floors/fatigue mats clean
			Walls and retune/HVAC vents clean
			Lights on and working
			Equipment working properly (off at night)
			Alley area and warming drawers clean
			Toasters, slicers, microwaves, heat lamps clean
			Hoods, fryers, cook line clean
			Green cleaning buckets/proper solution in use
			Red santi bucket/ proper solution & ppm verified
			Fryers filtered/ filter machine clean after use
			Grill clean, hot and cold areas noted
			Ice machine working & clean, scoop in holster
			Pans/utensils clean and stored properly
			Prep tables clean and set up, santi bucket/towels
			Trash receptacles clean- interior/exterior
			3 compartment sink clean and set up wash,rinse sanitize
			Mop sink, santi buckets, wet floor signs clean and in use
			Coolers and reach-ins clean and purged (FIFO) used
			Wall charts/ 5 in 1 labor posters clean and posted
			Hand sinks stocked and operating, warm water, soap,towels
			Prep production complete or in progress (Time Goals)
			Hand sinks stocked and operating per requirements



## BAR AREA

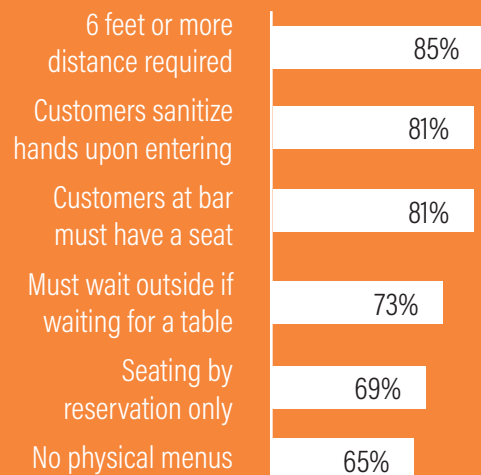
10:30AM	5:30PM	Close	Check for Readiness
			Ice Bins stocked and cleaned
			Beer walk-in is organized/clean
			Floors/Fatigue mats clean
			Menu's and bartop set-up for service
			Register properly set-up/clean and organized
			Shelves organized & clean
			Liquor towers organized & clean, spouts flagged
			Equipment clean and sanitized
			All equipment working properly
			3 compartment sink set up. Wash/rinse/sanitize
			Tables, stools clean posted towards entrance
			Trash receptacles clean and odor free
			All products restocked, (labels facing forward)
			Tables set up per schematic
			Tap towers wiped down and streak free
			Fresh fruit cut daily- Shift to Shift
			Green cleaning buckets/proper solution in use
			Red santi bucket/ proper solution & ppm verified



### KEY INSIGHT

Diners support tactics that promote social distancing and sanitation.

Which would you support to ensure your safety dining in at a restaurant? (% of total consumers who SUPPORT restaurants requiring the following:)



Source: Datassential COVID-19 Report 15: Ready or Not, 4.23.20