



RESTAURANTS, BARS & FOOD SERVICE ESTABLISHMENTS STOP THE SPREAD CHECKLIST

These standards are supplementary to general business standards which all businesses should adhere to at a minimum. Businesses should adhere to all additional Federal, State, and local standards required for their industry.

- ❑ Restaurants must abide by standards set by LA Dept of Health.
- ❑ All staff should wear masks and follow strict, frequent hand-washing procedures.
- ❑ Menus must be disposable, disinfected after use, or otherwise displayed in a manner that requires no touching by multiple patrons.
- ❑ Discontinue operations that require customers to use common utensils or dispensers, such as salad bars, buffets, and beverage service stations.
- ❑ Remove “help yourself” food items where multiple people are in contact with the same product, such as peanuts, mints, bar items, etc.
- ❑ Encourage pick-up and delivery of food items rather than in-person dining where possible.
- ❑ Place hand sanitizer or hand-washing station at entrance.
- ❑ Include signage explaining hygiene and social distancing policies to guests and visitors.
- ❑ Wash, rinse, and sanitize food contact surfaces such as dishware, utensils, food preparation surfaces, and beverage equipment after use.
- ❑ Avoid using food and beverage implements brought in by customers.
- ❑ Frequently clean and disinfect surfaces repeatedly touched by employees or customers, such as door knobs, equipment handles, check-out counters, grocery cart handles, etc., as well as floors, counters, and other facility access areas using EPA-registered disinfectants.
- ❑ When changing any normal food preparation procedures, service, delivery functions, or making staffing changes in response to COVID-19, apply procedures that ensure proper internal temperatures for food safety.

