



CHECKLIST FOR REOPENING YOUR RESTAURANT

Reopening a restaurant during COVID-19 is challenging on many fronts.

Our wholesale restaurant supply store created this handy checklist to help you reopen your restaurant the right way.

Redesign Your Menu

- Pay attention to any changes in ingredient availability and product pricing. Work with your restaurant supply warehouse and purchase quality products at prices that work with your menu costs.
- Examine your profit and loss statements and nix any items that are low sellers. Pad your menu with heavy hitters that yield higher profits.

Get Your Dining Room Customer Ready

- Set up your dining areas to comply with social distancing guidelines.
- Purchase and install the necessary barriers and protective screens.
- Post signage throughout your restaurant explaining your sanitation and social distancing policies.
- Consider implementing a reservation system.

Develop a Safety and Sanitation Plan

- Revamp your training manual and handbooks to ensure they outline any new COVID-19 specific procedures.
- Purchase personal protective equipment for employees and provide information on how to use them.
- Thoroughly sanitize your entire establishment and develop a routine cleaning schedule. Have employees sanitize all surfaces throughout their shifts, as well as during opening and closing procedures.

Marketing

- Plan out a social media campaign in advance to announce your reopening date.
- Highlight your new menu on your website and offer enticing specials or discounts.
- Don't be afraid to talk about your safety procedures. Being transparent about safety will put customers at ease and will encourage them to visit your restaurant.