

Back-To-Business Readiness

As we embark on the path to the 'new normal,' are you prepared for operations post COVID-19?

- 1.** Has a COVID-19 safety monitoring program been put in place to ensure food service customers and staff follow safety protocols?
- 2.** Has a modified service flow plan been developed to prevent large groups of people from converging on the food services operations at one time?
- 3.** Have daily preopening procedures been modified to ensure the facility is cleaned, sanitized, and ready to open?
- 4.** Has a shutdown period been implemented after meal periods for cleaning and sanitizing surfaces?
- 5.** Have self-serve meals and breaks for catering been reviewed and modified?
- 6.** Have café and retail menus been modified to increase served food and beverage items?
- 7.** Have employee and production schedules been modified to help reduce congestion in the kitchen?
- 8.** Have employee schedules been modified to accommodate for increased service personnel - including servery and dining areas?
- 9.** Have business continuity plans been created if a food service employee, who may have been in contact with others, tests positive for COVID-19?
- 10.** Have maintenance/facility procedures been modified to account for cleaning and sanitizing employee break areas, including tables, chairs, microwaves, and other equipment?

Contact us for a complimentary CrossCheck demo or consultation to discuss your plans, **866-859-4633**.



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