



**RESTAURANTS ACTIONS SUPPORT THE HEALTH & SAFETY OF CUSTOMERS AND STAFF
KEEP RESTAURANTS OPEN DURING COVID-19 CRISIS**

Implementing the following actions, Texas restaurants are prepared to continue operation in a modified method, continue to employ thousands of workers as Texas' second largest employer, and provide food to our communities:

RESTAURANTS ARE IMPLEMENTING POLICIES TO REDUCE CAPACITY NOT TO EXCEED 50% OR AS MANDATED BY THE CDC TO PROMOTE SOCIAL DISTANCING BOTH INSIDE THE RESTAURANT AND THOSE WAITING OUTSIDE.

- √ Manager dedicated to monitor capacity at all times within the restaurant
- √ Restaurants voluntarily reducing seating capacity so no more than 50 are gathered together at one time (or capacity volume mandated by local authorities)
- √ Tables spaced apart to create an exclusion zone of a minimum of 3 feet per table

RESTAURANTS WILL CONTINUE THE HIGH-QUALITY SANITATION PRACTICES REQUIRED OF ALL FOOD SERVICE ESTABLISHMENTS, ADDING REGULAR HIGH TOUCH CONTROL POINTS TO COMBAT THE SPREAD OF GERMS.

- √ Placement of additional hand sanitizer throughout public areas for customer and staff use
- √ Staff provided schedule for increased frequency of hand washing
- √ Increased routine cleaning of high-touch surfaces and equipment with daily deep cleaning
- √ Any employee who feels ill will be required to remain at home or sent home immediately
- √ Staff shall wear single-use latex gloves when handling food or items touched by customers or while cleaning the restaurant
- √ Restaurants will reduce menu options to limit labor needs and product waste
- √ Disposables (plates, cups, cutlery) will be used wherever possible
- √ Glove use and possible designated 'cashiers' will minimize physical contact with customers' credit cards and cash
- √ Create hourly/daily sanitation checklists per CDC guidance to ensure the execution of these measures

WITH 50,000+ UNITS EMPLOYING MORE THAN 1.4 MILLION WORKERS ACROSS THE STATE OF TEXAS, CLOSING RESTAURANTS WOULD HAVE A DISASTROUS ECONOMIC IMPACT TO BOTH EMPLOYERS AND THEIR STAFF.

- √ As leaders of keeping those we serve safe, we are poised to manage through this crisis
- √ Restaurants operate on razor thin margins, and forcing a shut-down would decimate the independent operator sector of the industry as well as independent franchises
- √ Nearly 500,000 employees would be immediately impacted by shutdowns, requiring financial support for rent, outstanding business loans, groceries, and unemployment

CLOSING RESTAURANTS COULD CAUSE A COMPLETE BREAKDOWN IN THE FOOD SUPPLY CHAIN. OUR GROCER PARTNERS CANNOT HANDLE THE DEMAND ALONE AS 50% OF TEXANS RELY ON RESTAURANTS FOR THEIR FOOD.



KEEP TEXAS RESTAURANTS OPEN