



RESTAURANT COMPLIANCE CHECKLIST

Yes	No	Not obs	Question
Changes to Normal Operations			
			Are signs posted advising customers to not enter if symptomatic?
			Are there signs and floor markings to help with distancing in waiting areas?
			Are dining rooms reorganized to ensure six feet of distance between guests?
			If self-service is open, is there an attendant available to monitor the buffet?
			Are condiments and place settings stored off table?
Cleaning and Disinfection			
			Does the business have a plan for cleaning and disinfection of high-touch surfaces?
			Are tables being cleaned and disinfected in between seatings?
			Are menus either single use or disinfected between guests?
			Are chemicals and contact times used appropriate for COVID-19 disinfection?
Hygiene and Health			
			Are cloth face coverings provided for staff and do they know how to wear them?
			Are employees required to take the health survey before their shift?
			Is hand sanitizer available for guests and staff?
			Are signs reminding of hand hygiene and proper handwashing posted for customers and staff?