

Social Distancing – *Reimagine Your Restaurant*

Local and Provincial guidelines for social distancing may require that you reimagine your restaurant and dining room. Staying informed with the latest information is critical as you make decisions and changes to your operation.

Check out these resources for more information about social distancing and safety guidelines:

- ✓ [Restaurants Canada Reopening Best Practices](#)
- ✓ [Center for Disease Control – Social Distancing](#)
- ✓ [Sysco Canada Health and Safety Tips and Best Practices](#)

Consider the Following Guidelines for Social Distancing:

- Update floor plans for common dining areas, redesign seating arrangements to ensure at least six feet of separation between table setups.
- Limit party size at tables, as approved by local and state government.
- Consider adding physical barriers where practical, specifically booth area seating.
- Enact a reservations-only business model or call-ahead seating to better space diners.
- Post signage at entrance stating the social distancing protocol for your operation.
- Limit contact between waitstaff and guests. Consider wearing face masks and gloves. (May be required.)
- Use technology solutions where possible to reduce person-to-person interaction – mobile ordering and menu tablets, text on arrival for seating, and contactless payment options.
- Design a process to ensure guests stay separate and do not congregate in waiting areas. May include floor markings, outdoor distancing, waiting in cars, etc.
- Consider an exit from the facility separate from the entrance to mitigate guest traffic.
- Where possible, workstations should be staggered so employees avoid standing within six feet of one another or your guests.

For more information check out:
[Restaurants Canada Reopening Guidance](#)

