

# Resetting the Table

*How you can adapt your table-scape as you prepare to welcome back customers.*





# WHAT HAS TO GO?

## YOUR OLD MENUS

Thought and planning will need to go into how customers will view your menu. Restrictions may prohibit use of reusable menus. Consider these new options:

- One-time use, disposable menus
- Digital menu options integrated for ordering & payment
- QR codes that point customers to your online menu from the convenience of their own phones
- Written postings such as a chalkboard or white-board

\*For your menu printing needs, we recommend Blasi Printing

## FLATWARE & GLASSES

To keep your tables clean and dry as well as avoid cross contamination, all silverware and flatware will need to be brought to the table after customers are seated. Consider rolled & wrapped silverware with either disposable or linen napkins. Talk to your sales representative if you require disposable/compostable cutlery, plates, or napkins.

## CONDIMENTS

Guidance now prohibits condiments being left on tables in some states. It's time to think of condiments as add-ons. Train your staff to ask customers if they will require certain condiments with their meals. For both sanitation and long-term savings purposes, consider serving condiments in ramekins which can be washed and sanitized after each use. Additionally, consult customers on their preferred cream/sugar requirements and switch to single use, brought to the table as needed.

## SAFETY REINFORCEMENTS

While for the most part you will want to keep your tables & restaurant space free from clutter, there are a few acceptable items you may want to keep as reinforcements of safety and sanitation:

- Touch-less hand sanitizer dispenser
- "Sanitized by\_" card to let diners know the table has been sanitized in between customers
- Hospitality cards/signs that detail commitment to safety & cleaning protocols

## NEW COMFORTS

Changes to the way customers dine will call for some possible additional adaptations. Here are some new additions to consider for customer comfort:

- Hygienic place for customers to store their face mask such as a disposable bag/envelope
- Cover/dome for transporting food from kitchen to table- this will give customers an additional sense of control
- Fresh floral arrangements or other decorative items on tables that will no longer be in use during reduced occupancy to add a cheerful & attractive element

## STAFF TRAINING

It should go without saying that your staff will no longer be using the same script to greet customers. Your staff's job will be to set your customers at ease as they welcome diners back into a space that will inevitably look different than the last time they were there. Be sure that your staff can clearly & succinctly explain any new expectations for ordering or payment procedures and that they are able to do so while wearing a mask.

Please contact your sales representative if we can be of assistance as you prepare your facility for dine-in services.

# NEW ADD ONS?

