



Implement Social Distancing Strategies

Social distancing measures will still be in place long after businesses have the green light to reopen, so start thinking about what that may look like in your restaurant.



Retrain your Staff

Go over proper handwashing techniques, outline social distancing rules, and hang up resources they can reference whenever they need to.



Level up your Food Safety & Hygiene

Tools and technology like the PathSpot hand scanner signal to your customers that you care about food safety and hygiene and that it's safe to return to your restaurant.



Update Menus

Consider trimming down your menu to focus on fan favorites with high margins.



Communicate, Communicate, Communicate

Show your customers you're meeting proper hygiene standards through visual cues, conversations and marketing channels.