

# A GUIDE FOR SAFE CURBSIDE & DOORSIDE PICKUP

## 1. Clean All Surfaces

- At least **every day** with detergent and water, then disinfectant.
- Frequently-touched surfaces, such as door and bathroom fixtures, phones and tablets.

*Note: Products with Ethanol and 2-Butoxyethanol are not recommended to clean tablets.*

## 2. Employee Preparation

- **Wash hands** and **wear gloves and masks** at all times.
- Upon leaving a station, gloves should be disposed of.
- Practice distancing from each other - a minimum 6 feet is suggested.
- Any employee that feels ill or has an elevated temperature should NOT come to work.

## 3. Seal Bags

- Put all pickup, curbside and delivery orders in a to-go bag and **seal it with a sticker or staple**.
- Employees handling bags should **wear gloves**.
- Gloves should be changed after handling something other than the bags (i.e. a door handle).

## 4. The Handoff

- **Food runners must wear gloves** and not use hands when opening the restaurant door.
- If an employee touches another surface, gloves must be changed.
- For curbside, signal to the customer to open trunk or window away from people.
- For contactless pickup, put sealed bag where the customer can pick it up away from anyone.
- If customers are waiting outside for their order, make sure they are 6 feet from each other.

## 5. Unpacking at Home

- When returning home, customers should bring food in and wash with soap and water.
- Take food out of containers and then wash hands again.
- Wipe down any surfaces the containers touched.

## Other Best Practices

- Use a location-based system to manage pickup orders, such as **FlyBuy**.
- Tipping is important, but make it electronic.

