

RESTAURANT OUTDOOR DINING



Guidelines to Reopening



FOOD CODE REQUIREMENTS

BE HEALTHY, BE CLEAN

Prohibit Sick Employees in the
Workplace

Instruct Strict Hand-washing
Practices

Use Single Service Gloves, Wraps and
Utensils

CLEAN & DISINFECT

Strong Procedures and Practices to
Clean and Sanitize Surfaces

Disinfect High-Touch Surfaces
Frequently

Ensure Food Containers & Utensils
are Cleaned and Sanitized

SOCIAL DISTANCE

Educate Employees & Customers on
Importance of Social Distancing

Place Floor Markings and Signs to
Encourage Social Distancing

Set-Up Designated Pick-Up Areas

PICK-UP & DELIVERY

Avoid Cross-Contamination by
Wrapping Food

Encourage “No-Touch” Deliveries

Offer Curb-Side Pick-Up

FOR RESTAURANT OPERATORS GETTING READY TO REOPEN...

This guidance is to offer you direction and provide a framework for best practices as you reopen.

- Follow the 4 key steps to food safety: Always — Clean, Separate, Cook, and Chill.
- Use technology to your advantage with contactless payment systems, automated ordering systems, mobile ordering, etc.
- Communicate with your customers about store hours, menu items, reservations, etc. as well as promoting social distancing and safety efforts.
- Ensure the person in charge is ServSafe certified and that their certificate is up to date.

FOOD SAFETY

- Cooked foods reach the proper internal temperatures prior to service or cooling.
 - Check temperatures of foods being cooled in refrigerators or by rapid cooling techniques such as ice baths and cooling wands.
- Minimize the time foods being stored, displayed, or delivered are held in the danger zone (between 41°F and 135°F).

REOPENING POLICIES

Operators should update their existing policies and operating procedures in accordance with the latest FDA, Centers for Disease Control and Prevention and Environmental Protection Agency guidance and in accordance with local and state officials

Social Distancing and Protective Equipment

- Update floor plans for dining areas to accommodate 6 feet separation between tables.
- Consider reservation-only business model or call-ahead seating to better space diners.
- Any social distancing measures should include service and guest areas.
- Post signage at the entrance that no one with symptoms of COVID-19 is to be permitted in the restaurant.
- Limit contact between wait staff and guest and consider face coverings for wait staff.
- Try not to allow guests to congregate in waiting areas: provide floor markings, outdoor distancing, waiting in cars, etc.
- Workstations should be staggered so employees can practice social distancing.

Employee Health

- Employees who are sick should remain at home.
- Conduct a pre-work screening to identify the signs of illness.
- Follow CDC guidelines if an employee shows symptoms: employee should self-isolate for 7 days from the onset of symptoms and be symptom-free for 3 days without medication.
- Face coverings have been shown to be effective to mitigate risk and should be kept clean in accordance with CDC guidelines.
- Train all employees on the importance of frequent hand washing.

Cleaning/Sanitizing/Disinfecting

- Thoroughly detail-clean and sanitize entire facility with a focus on high-contact areas.
- Follow sanitizing material guidance to ensure it's at effective sanitizing strength.
- Avoid all food contact surfaces when using disinfectants.
- Consider using rolled silverware and eliminating table presets.
- Clean and sanitize reusable menus.
- Check restrooms regularly and clean and sanitize them based on frequency of use.
- Make hand sanitizer readily available to guests.
- Verify that your ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers.
- Remember that hot water can be used in place of chemicals to sanitize equipment and utensils in manual ware-washing machines.
- If you donate food to food recovery or charitable organizations, check for State and local guidelines. You can also find further information at Conference for Food Protection.

Sabert Disposable Solutions

	ITEM NUMBER	DESCRIPTION	MATERIAL	CASE PACK
<i>Compostable Solutions</i>	42112F1000N	Pulp 12 oz. Round Bowl	PULP	1000
	46016D500	Pulp 16 oz. Wide Round Bowl	PULP	500
	4108240D300	Pulp 24 oz. Round Bowl	PULP	300
	49032D300	Pulp 32 oz. Round Bowl	PULP	300
	49016F300N	Pulp 16 oz. Square Bowl	PULP	300
	49032F300N	Pulp 32 oz. Square Bowl	PULP	300
	497BB300	Pulp 16 oz. Oval Burrito Bowl	PULP	300
	4409270D300	Pulp 27 oz. Oval Burrito Bowl	PULP	300
	46120F300N	Pulp 20 oz. Rectangle	PULP	300
	49132F300N	Pulp 32 oz. Square Container	PULP	300
	49148F300N	Pulp 48 oz. Square Container	PULP	300
	49110F025N	Pulp 10.7" Square Platter	PULP	25
	42109F600N	9" Round Pulp Plate	PULP	600
	42110F500N	10.25" Round Pulp Plate	PULP	500
	42310F500N	10.25" 3 Compartment Round Pulp Plate	PULP	500
	49206F300N	6" Square Pulp Plate	PULP	300
	49210F300N	10" Square Pulp Plate	PULP	300
	400608D300	Pulp Snack Tray	PULP	300
	CWCWF1000	Wrapped White Compostable Fork	CPLA	1000
	CWCWK1000	Wrapped White Compostable Knife	CPLA	1000
CWCWS1000	Wrapped White Compostable Spoon	CPLA	1000	
CWCF1000	White Compostable Fork	CPLA	1000	
CWCK1000	White Compostable Knife	CPLA	1000	
CWCS1000	White Compostable Spoon	CPLA	1000	
<i>Plates</i>	6IMP144B	6" Black Round Plate	PS	144
	9IMP144B	9" Black Round Plate	PS	144
	10IMP144B	10.25" Black Round Plate	PS	144
	6IMP144W	6" White Round Plate	PS	144
	9IMP144W	9" White Round Plate	PS	144
	10IMP144W	10.25" White Round Plate	PS	144
	6IMP144C	6" Clear Round Plate	PS	144
	7IMP144C	7.5" Clear Round Plate	PS	144
	9IMP144C	9" Clear Round Plate	PS	144
	10IMP144C	10.25" Clear Round Plate	PS	144
	6IMP144S	6" White Round Plate	PS	144
	7IMP144S	7.5" White Round Plate	PS	144
	9IMP144S	9" White Round Plate	PS	144
	10IMP144S	10.25" White Round Plate	PS	144
	6IMP144G	6" Ivory Round Plate	PS	144
	10IMP144G	10.25" Ivory Round Plate	PS	144
M9SQP8FS	White 9.5" Square Plate	PS	144	

This is only a small representation of Sabert's packaging suitable for restaurants as they reopen. For more disposable packaging options or for more information, visit www.Sabert.com or call **1(800) 722-3781**

	ITEM NUMBER	DESCRIPTION	MATERIAL	CASE PACK	
Cutlery 	CMFSK100N	Wrapped Cutlery Kit: Silver Look Fork, Knife and Spoon in a high quality napkin, sealed with silver band	PS	100	
	CMHFSK100N	Wrapped Cutlery Kit: Hammered Look Fork, Knife and Spoon in a high quality napkin, sealed with silver band	PS	100	
	CMFK100N	Wrapped Cutlery Kit: Silver Look Fork and Knife in a high quality napkin, sealed with silver band	PS	100	
	CBFKNPS	Bagged Cutlery Kit: Black Fork and Knife with Salt & Pepper and Folded Napkin	PS	500	
	CMFSK100	Bagged Cutlery Kit: Silver Look Fork, Knife and Spoon with Salt & Pepper and High Quality Napkin	PS	100	
	CMF600	Silver Look Fork	PS	600	
	CMS600	Silver Look Spoon	PS	600	
	CMSS600	Silver Look Soup Spoon	PS	600	
	CMK600	Silver Look Knife	PS	600	
	CMFH600	Silver Look Fork with Hammered Pattern	PS	600	
	CMSH600	Silver Look Spoon with Hammered Pattern	PS	600	
	CMKH600	Silver Look Knife with Hammered Pattern	PS	600	
	Bowls 	92012A500	Black 12 oz. Small Round Bowl	PET	500
		92018T300	Black 18 oz. Medium Round Bowl	PET	300
93024A100		Black 24 oz. Shallow Large	PET	100	
93032A100		Black 32 oz. Shallow Large	PET	100	
95012B500		Black 12 oz. Small Square	PET	500	
98024B300		Black 24 oz. Medium Square	PET	300	
99032B150		Black 32 oz. Large Square	PET	150	
Drinkware 	MMSWG80FSN	15oz Stemless Wine Glass	PET	80	
	MMAPT80FS	15oz Tumbler Glass	PET	80	
	MMSCF75FS	10oz Stemless Champagne Flute	PET	75	
	MMOPG80FS	17oz Pilsner Glass	PET	80	
	C8T500	8 ounce Clear Tall Tumbler	PS	500	
	C9T500	9 ounce Clear Squat Tumbler	PS	500	
	C10T500	10 ounce Clear Tall Tumbler	PS	500	
	C12T500	12 ounce Clear Tall Tumbler	PS	500	
	C14T500	14 ounce Clear Tall Tumbler	PS	500	
Kraft Catering 	9631	Kraft Small Catering Tray	Corrugated	15	
	9619	Kraft Large Catering Tray	Corrugated	15	
	9632	Kraft Extra Large Catering Tray	Corrugated	15	
	85201	Kraft 16" Window Catering Square with Design	Corrugated	35	
	85301	Kraft 18" Window Catering Square with Design	Corrugated	35	
	150093	Kraft Pop-Up Catering Tray	Corrugated	35	
	9015	Kraft Soup-N-Serve™ - 1/2 Gallon with Design	Corrugated	30 sets	
	9690	Kraft Soup-N-Serve™ - 1 Gallon with Design	Corrugated	15 sets	
	9607	Kraft Lunch Box	Corrugated	50	
	9608	Kraft Lunch Box Art Deco Design	Corrugated	50	
	9602	White Lunch Box	Paperboard	100	
	9620	Kraft Lunch Box	Paperboard	100	
150051	Kraft Caterall Box	Corrugated	15		

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	ITEM NUMBER	DESCRIPTION	MATERIAL	CASE PACK
Kraft Beverage Solutions 	7174	Kraft 96 oz. Beverage on the Move® - Border Design	Corrugated	25
	7175	Kraft 96 oz. Beverage on the Move® - Running Cup Side Design	Corrugated	25
	6999	Kraft 160 oz. Beverage on the Move® - Border Design	Corrugated	20
	7450	Kraft 96 oz. Front Fill Beverage on the Move® - Border Design	Corrugated	30
	7150	Kraft 3 Gallon Beverage on the Move®	Corrugated	10
	7152	White 3 Gallon Beverage on the Move®	Corrugated	10
	7139	Kraft The Caddy™ Condiment Carrier for 96 oz. Beverage on the Move®	Paperboard	100
	29501	Kraft Two Cup Drink Carrier (holds 8-32 oz. cups)	Paperboard	250
	29500	Kraft Four Cup Drink Carrier (holds 8-32 oz. cups)	Paperboard	200
	29505	Kraft Four Cup Tall Drink Carrier (holds 8-32 oz. cups)	Paperboard	200
	29530	Kraft Four Cup Jumbo Drink Carrier (holds 12-44 oz. cups)	Paperboard	200
	6107	White Coffee Clutch® (fits 12, 16, 20 oz. cups)	Corrugated	1200
	6106	Kraft Coffee Clutch® (fits 12, 16, 20 oz. cups)	Corrugated	1200
	64301	Kraft Coffee Clutch® (fits 8 oz. cups)	Corrugated	1200
	65000	Kraft The Sleeve™ (fits 10, 12, 16, 20 oz. cups)	Paperboard	1200
	65038	Kraft The Sleeve™ - 500 Pack (fits 10, 12, 16, 20 oz. cups)	Paperboard	500
	63000	Kraft Eco Clutch™ (fits 10, 12, 16, 20 oz. cups)	Corrugated	1200
	63015	Kraft Eco Clutch™ - 500 Pack (fits 10, 12, 16, 20 oz. cups)	Corrugated	500
Kraft Clamshells & Trays 	55000	White Small Square Clamshell	Corrugated	400
	55100	White Medium Square Fluted Clamshell	Corrugated	200
	55200	White Large Square Fluted Clamshell	Corrugated	200
	55600	White Jumbo Square Fluted Clamshell	Corrugated	100
	55300	White Small Rectangle Fluted Clamshell	Corrugated	420
	55400	White Medium Rectangle Fluted Clamshell	Corrugated	190
	99817	Kraft Dining Food Tray	Corrugated	100
	9859	White Flatbread Tray	Paperboard	200
56010	Kraft Hospitality Tray	Corrugated	100	
Kraft Delivery Solutions 	20003	Kraft Delivery Meal Insert for 10" Sealed Paper Delivery Bag	Corrugated	100
	20004	Kraft Delivery Meal Insert for 13" Sealed Paper Delivery Bag	Corrugated	100
	20005	Kraft Delivery Meal Insert for 14" Sealed Paper Delivery Bag	Corrugated	100
	20006	Kraft 10" Sealed Paper Delivery Bag	Kraft Paper	250
	20007	Kraft 13" Sealed Paper Delivery Bag	Kraft Paper	250
	20008	Kraft 14" Sealed Paper Delivery Bag	Kraft Paper	250