

A detailed photograph of a restaurant table setting. In the foreground, a white plate with a blue rim holds a fork and knife, a cluster of green grapes, a slice of cured meat, and two round breads. In the background, a larger white plate contains a variety of meats, including prosciutto, and more grapes. A glass of white wine is visible on the left. The table is covered with a patterned cloth and a grey napkin.

RESTAURANT GUIDELINES ON REOPENING

STAY SAFE, SAVE LIVES



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
Plates   	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
	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
	47090030D300	Pulp All In One Taco Tray	PULP	300
Soup Bowls 	42108F1000N	8 oz Round Pulp Bowl	PULP	1000
	42112F1000N	12 oz Round Pulp Bowl	PULP	1000
	51201F1000	8oz, 12oz, 16oz PP Lid for Pulp Soup Bowls (vented)	PP	1000
	5311050D1000	Clear PLA Lid for 8oz, 12oz, 16oz Pulp Bowl	PLA	1000
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
Drinkware  	MMCF8FS	12CT-8PC Mozaik. Metalized Champagne Flute	PS	96
	MMM8FS	Mozaik. Metalized Martini Glass	PS	72
	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
	MMS200B	Black Mini Square Tasting Plate	PS	200
Appetizers	MMTG200C	Clear Mini Tasting Glass	PS	200

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
	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
Catering Platters 	2311	Mozaik 10.7" White Square Platter	PS	25
	9311	Mozaik 10.7 " Black Square Platter	PS	25
	5611	Dome Lid for 10.7" Square Platter	APET	25
	C9311	Mozaik 10.7 inch Black Square Platter Combo Pack	PS/APET	25
	49110F025N	10.7" Square Pulp Platter	PULP	25
	52910F025	10.7" PET Lid for Square Pulp Platter	PET	25
	C9611	Ultimate 10.75" Square Platter Combo Pack	APET	25
	2312	Mozaik 12.0" White Square Platter	PS	25
	9312	Mozaik 12 " Black Square Platter	PS	25
	5612	Dome Lid for 12" Square Platter	APET	25
	C9312	Mozaik 12 inch Black Square Platter Combo Pack	PS/APET	25
	49112F025N	12" Square Pulp Platter	PULP	25
	52912F025	12" PET Lid for Square Pulp Platter	PET	25
	C9612	Ultimate 12.0" Square Platter Combo Pack	APET	25
	C76100040N25	10" 4 compartment Round Stackable Catering with PP Lid	PP	25
	C76120050N25	12" 4 compartment Round Stackable Catering with PP Lid	PP	25
	C72141550D25	14" 1 compartment Square Stackable Catering with PET Low Dome Lid	PP/PET	25
	C72141550D25PP	14" 1 compartment Square Stackable Catering with PP Low Dome Lid	PP	25
	C78140050D25	14" 4 compartment Square Stackable Catering with Pet Dome Lid	PP/PET	25
	C78160050D25	16" 4 compartment Square Stackable Catering with Pet Dome Lid	PP/PET	25
Catering Utensils 	UBK36LADL	Ladle 4 oz Black	PS	36
	UBK72LLADLPP	Small Black Ladle 3/4 oz	PP	72
	UBK72F	Serving Fork Black 10"	PS	72
	UBK72FPP	Serving Fork Black 10" PP	PP	72
	UBK72S	Serving Spoon Black 10"	PS	72
	UBK72SPP	Serving Spoon Black 10" PP	PP	72
	UBK36PPT	Black 9" Snap 'N Serve Tong	PP	36
	UBK36T	Tongs Large 10" Black	PS	36
	UBK72PPST	Black 6" Snap 'N Serve Tong	PP	72
	UBK72STNG	Tongs small 6.25" Black	PP	72

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