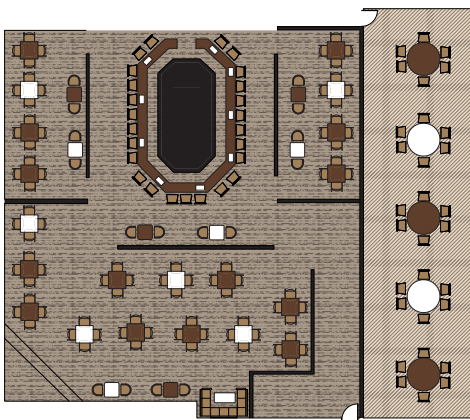


Reusable textiles and other products that keep your restaurant clean are available from linen and uniform supply companies, recognized by government as essential businesses. Their established supply chains and hygiene expertise create custom programs that address your specific concerns, rather than simply providing commodities. Trucks return to your location every week, providing just-in-time inventory, optimizing your cash outlay. Your relationship with a linen, uniform and facility services provider is a vital partnership in maintaining your employees' and customers' safety and health.

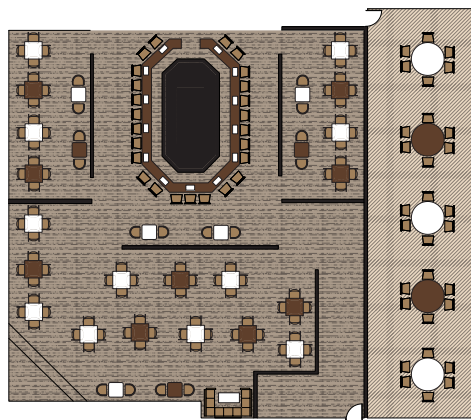
Tablecloths for Hygiene and Social Distancing

Hygienically Clean reusable tablecloths, place mats and napkins should be used to create a healthier dining experience. Switching a clean tablecloth between guests ensures a clean and safe table. Contamination risk is minimized in accordance with laundry best practices when linens are processed according to Hygienically Clean Certified commercial laundry standards. Bacteria has been shown to be present in excessive amounts on bare restaurant tables, even with regular cleaning, in comparison with tablecloths, which can provide a 5-times-cleaner surface. Bare tables can be a breeding ground for all types of microscopic bacteria. Hygienically Clean and safe reusable table linens regularly and dramatically reduce the amount of bacteria patrons are subjected to, ensuring that dining tables are more sanitary.

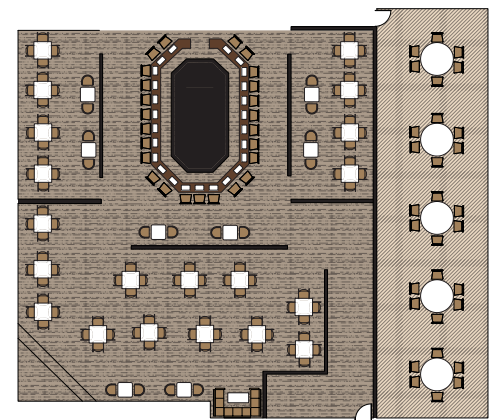
Social Distancing to Identify Available Tables



PHASE 1: INTENSE



PHASE 2: MODERATE



PHASE 3: FULL CAPACITY

Tablecloths facilitate social distancing by identifying only the tables that should be used when such separation is required. Placemats accomplish the same by seating guests further apart at a bar, table or counter.



Professionally Laundered Uniforms for All Employees

Provide staff with hygienically cleaned, commercially laundered uniforms daily such as chef coats, cook shirts, pants and aprons to wear throughout their shifts. This applies to takeout and delivery staff, as well as kitchen and wait staff. Research verifies the superior cleanliness and public preference for professional laundering of work uniforms; home washing machines and practices have proven inadequate for consistent disinfection. Instead, uniforms should be left in a bin at the restaurant to be picked up and commercially laundered. A clean uniform should be given out at the start of each shift, replacing the clothes in which employees commuted to the restaurant.

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Personal Protective Equipment for Your Team

Ask your linen or uniform service about the best mask options to comfort and protect employees and diners.

Reusable/washable face masks that meet CDC guidelines and disposable gloves should be worn by staff. Gloves should be changed out often throughout an employee's shift.



Hand Sanitizer throughout Your Facility

Select from high-capacity dispensing options for placement in key locations

in your restaurant to encourage your employees and patrons to take advantage. Dispensers are ADA-compliant when properly mounted and available in manual and touch-free dispensing options. Work with your linen and uniform service to determine small-quantity placements, too, across your dining room.



Chemicals, Textiles Delivered for Variety of Cleanliness Needs

Use commercial cleaning solutions on all hard surfaces throughout the day, including entryway door handles,

kitchen area and bathrooms. Ensure your increased demand is fulfilled for these as well as air freshener, hand soap, disinfectants, sanitizers, other kitchen chemicals and restroom supplies by adding them to your regular linen and uniform service delivery. Choose mops, towels and other wiping cloths appropriate for each cleaning task; ask your linen and uniform services for a reliable supply of restroom paper products.

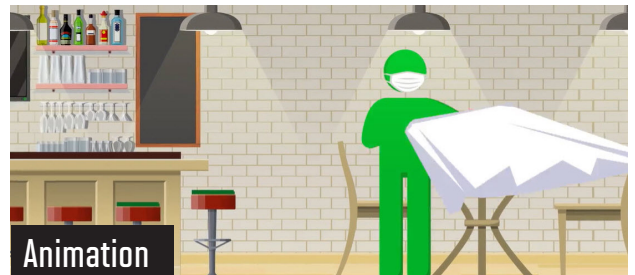
More Insight from TRSA

Find these additional resources to guide restaurant management decision-making from TRSA, the Association for Linen, Uniform and Facility Services.



Guidance

Save and share this Restaurant Reopening Guidance document at www.trsa.org/diningreopening.



Animation

View a portrayal at bit.ly/cleansafetables of how Hygienically Clean linen ensures cleanliness and safety.



Research

See data from surveys quantifying how much diners appreciate linen and uniforms (www.trsa.org/dinerstudy) and the key economic benefits to restaurateurs (www.trsa.org/lineneconomy).

Compared with retail and other commercial sources of these items, linen and uniform service providers have the knowledge you need to make the proper choices. Take advantage of their experience and expertise to maximize restaurant cleanliness.