Limit the number of customers and lines to meet physical distancing requirements (six feet). The number of people allowed into a facility at one time is fifty percent (50%) or less of allowed occupancy.

Remove all public self-serve utensils, lids, cups, and condiments (such as plastic utensils, soda cups, hot sauce bottles, ketchup packets, etc.)

When packing food, minimize barehand contact with food, food containers and bags.

Remind employees to increase the frequency of handwashing with soap and water for at least 20 seconds.