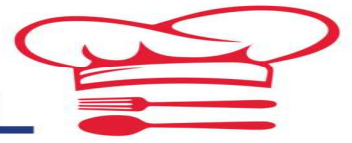


# SENTINEL RESTAURANT ASSOCIATION



## SAFETY NEWSLETTER

01/01/2021

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### What can a Customer can do to minimize the transmission of Covid-19



**What can a Customer can do to minimize the transmission of Covid-19**

**If you are sick stay home.**

**If you have a temperature stay home.**

**If someone in your house is sick, stay home.**

**If you have allergies and can't control sneezing, stay home.**

**Use take-out/pick-up services where you can.**

**Wear a mask as you enter and leave the building.**

**Wash your hands before and after you leave the building if possible. If not, use hand sanitizer when you sit down and before you leave the building.**

**Maintain a distance of at least 6 feet from other customers and employees when waiting for a table and when walking throughout the restaurant to the extent possible.**

**If you get the urge to sneeze or cough, put on your mask, cover your nose, mouth, and mask with a napkin or handkerchief, attempt to delay the urge to sneeze or cough, immediately leave the building, wash your hands and face thor-**

## Physical Distancing



**Limit the number of customers dining at one time.**

**Consider starting with a “Reservation Only policy” to start.**

**Limit the group size to six or less.**

**Mark distances of 6 feet for customers waiting to be seated. Consider having customers wait in their cars until called to be seated.**

**Try to distance tables or customers so that the nearest customer at one table is at least to 6 feet from another customer at another table. – If tables cannot be moved, consider putting signage on every other table or booth marking them as “PHYSICAL DISTANCE TABLE” or “RESERVED FOR YOUR SAFETY”.**

**Consider Plexiglass partitions between booths as an alternative.**

**Place plastic partitions between employees and customers wherever possible (e.g., fast food windows, host stands, and bars).**

**In lieu of bars, consider providing table-only service for alcoholic beverages. Alternatively, consider handing out signs at the bar that customers can use to put on either side of them to maintain physical distancing.**

**Consider non-traditional ordering and payment processing to minimize contact time between servers and customers.**

**Consider an app-based system.**

**Consider writing a numbered menu on a wall/ large board that can be easily communicated at a distance.**

## Enhanced Cleaning Practices



- **Select appropriate disinfectants**
- **consider effectiveness and safety**
- **The U.S. Environmental Protection Agency (EPA) has developed a list of products that meet EPA's criteria for use against SARS-CoV-2.**
- **Review product labels and Safety Data Sheets and follow manufacturer specifications**
- **Consider consulting industrial hygiene experts if additional advice is needed.**
- **Establish a disinfection routine - no more wet rag approach (use disposable products instead).**
- **Ensure disinfection protocols follow product instructions for application and contact time.**
- **Consider establishing a single staff position whose responsibility is to disinfect. This person should be continuously cleaning and visible to customers.**
- **Each table, chairs (as possible), and partitions should be disinfected after each customer.**
- **Clean HVAC intakes daily.**
- **Consider using a checklist or audit system to track how often cleaning is conducted.**
- **Consider covering chairs in a non-porous material for easy cleaning.**
- **Menus should be non-porous and disinfected between use. If paper menus are used, make them single use only. Consider alternatives like a menu board or phone app.**







**Your Restaurant is our Passion**

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**For more information  
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visit our website -  
[www.calsra.com](http://www.calsra.com)**

**Thank you for your refer-  
rals! If you're pleased with  
us, Please spread the word.**



**This Complimentary Newsletter is sent to you by**

**Your Farmers Agent**

**And**

**The Sentinel Restaurant Association**

Newsletter Designed by Niha Osman

Please give us your feedback on the newsletter via  
email at [niha@calsra.com](mailto:niha@calsra.com)