



# STAY SAFE DUPAGE

## GUIDE TO REOPENING TOOLKIT

Reopening and Operating  
Your Food Service After COVID-19

**STAY SAFE  
DUPAGE**



## GUIDE TO REOPENING TOOLKIT

### Please see the current Restore Illinois Guidelines and Toolkit for Restaurants and Bars (outdoor dining and drinking):

- ▶ Full-service restaurants, limited-service restaurants, snacks bars, taverns, and other food and beverage businesses

[Restore Illinois Guidelines](#)

[Restore Illinois Toolkit](#)

### Please see the following reopening guides:

[FDA Food Safety Checklist for Reopening Food Establishment](#)

[National Restaurant Association Guidance for Reopening Food Establishments](#)

[www.cdc.gov/coronavirus](http://www.cdc.gov/coronavirus)

[www.dupagehealth.org/covid19](http://www.dupagehealth.org/covid19)

## Have Basic Food Safety Tools

- ▶ Food thermometer(s) (0-220°F).
- ▶ Accurate, monitoring thermometers in coolers and for hot-holding equipment.
- ▶ Chemical test strips for sanitizer(s) used on site.
- ▶ Chlorine Bleach (50-200 ppm).
- ▶ Quaternary Ammonia (200 ppm).
- ▶ Multi-Quaternary Ammonia (150-400 ppm).
- ▶ Heat sanitizing dish machine (irreversible temperature gauge).

## For All Food Establishments Operating During a Pandemic

- ▶ Frequently wash your hands with soap and water for at least 20 seconds. When soap and running water are unavailable, use an alcohol-based hand rub with at least 60% alcohol.
- ▶ Always wash hands that are visibly soiled.
- ▶ Social distancing (specifically staying 6 feet away from others when you must go into shared space).
- ▶ Wear cloth or disposable face coverings and require customers to wear face coverings.
- ▶ Clean and disinfect frequently touched objects.
- ▶ Avoid touching your eyes, nose, or mouth with unwashed hands.
- ▶ Practice good respiratory etiquette, including covering coughs and sneezes.
- ▶ Stay home if sick and avoid close contact with people who are sick with COVID-19 symptoms.

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## The Basics

- ▶ Provide detailed cleaning and sanitizing of all surfaces.
- ▶ Have EPA approved disinfectant available.
- ▶ Hot and cold water under pressure to all fixtures.
- ▶ Flush the water system to eliminate stagnant water in piping.
- ▶ Wastewater is properly disposed.
- ▶ Grease trap has been cleaned out/is in good condition.
- ▶ Establishment has adequate electricity to operate safely.
- ▶ Ansul/fire suppression system for grease producing equipment is operational and in good repair.
- ▶ Refrigerators to have ambient temperature of 36-38°F.
- ▶ Cooling units must be operating to maintain Time-Temperature Control for Safety (TCS) foods at or below 41°F.
- ▶ Freezers to maintain foods fully frozen.
- ▶ Discard any food in kitchen or storage that has expired or appears unwholesome.
- ▶ Hot-holding equipment capable of supporting TCS foods at or above 135°F.
- ▶ Hand wash stations stocked with soap and disposable towels with garbage receptacle.
- ▶ Trash collection service in place.
- ▶ Establishment is pest free. Pest control measures in place.
- ▶ High-touch items (e.g. counters, doorknobs, light switches, phones, tablets, touch screens, keyboards, handles, toilets, sinks) are cleaned and disinfected more frequently or removed from use, if possible.
- ▶ Person-In-Charge (PIC) to monitor staffing needs.
- ▶ In addition to an Ill Employee Policy: you should also include an Employee Monitoring
- ▶ Tool until COVID-19 is no longer prevalent.
- ▶ Have necessary Personal Protective Equipment (PPE) available before opening.