

# Restaurant Checklist

## **Know your occupancy limit**

- Contact Ernie Sadler, Building Official, 804-462-5124, [esadler@lancova.com](mailto:esadler@lancova.com)

## **Know new health requirements for Phase 1**

- Group size limits, table distance, etc.

## **Put out required COVID-19 signage**

- Health Department requires new signage on front door of business

## **Update new hours of operation**

- Website, Facebook, Google Maps, etc.

## **Thoroughly clean facility and develop a protocol regarding regular cleaning of premises**

## **Ensure sufficient PPE, soap, hand sanitizer, and disinfectant**

- For example, employees are required to wear masks

## **Enforce handwashing, routine cleaning, and other disinfecting protocols**

## **Market new standards of health to customers**

