



KITCHENINTELLIGENCE
FROM SHAMROCK FOODS®

SANITATION AND FOOD SAFETY CHECKLIST

Even in a normal situation, sanitation and food safety are key parts of a restaurant operation. The difference today are the optics needed to demonstrate this to customers. Here are four simple changes you can make to help minimize consumer fears over COVID-19.

- Consider moving to a pay-ahead model to simplify the pickup transaction and eliminate touchpoints, like pens and other writing utensils.
- Use tamper-free packaging to ensure that your customers feel safe when ordering your food through third-party delivery apps.
- Whenever possible, limit the surfaces the packaging touches.
- Offer contactless delivery by leaving your orders on the doorstep and have your delivery person call to confirm receipt.

Don't forget to communicate your safety protocols (show pictures) in emails, on your website and through social media.



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