To help slow the spread of COVID-19 and protect your staff and your patrons, adopt as many best practice recommendations as pertain to your establishment.

### Protect Your Staff
- Check worker temperatures every day.
- Don't let Employees work when ill. Make sure they stay home for at least 3 days after symptoms disappear.
- Provide workers with disposable gloves or dishwashing gloves that can be sanitized when picking up trash or handling trash bags.
- Workers with face to face contact with patrons should wear a mask or cloth face covering.
- Maintain the same staff during shifts so the same people work with each other each day.
- Stagger break times to limit staff interaction and number of staff in break room.

### Protect Your Patrons
- Control the flow of people in the building. Designate a separate “ENTRANCE” and "EXIT”.
- Do not allow any consumer self service of unpackaged food items.
- Self dispensed beverages machines should be removed or not used at this time.
- Promote outdoor payment options for fuel and car washes.
- Do not offer any seating (indoor or outdoor) at this time.
- Have patrons maintain physical distance by placing tape markers on the floor or signs at 6 foot intervals.

### Environmental Controls & Disinfection Guidelines
- Handwashing MUST be priority #1 for staff. Make sure hot water, soap and paper towel are available at all times.
- Consider installing plexiglass sneeze guards at ordering or payment counters to protect staff and guests.
- Disinfect multi-touch surfaces hourly (door knobs handles, faucets, railings)
- Use EPA approved disinfectant for COVID-19 or 1/3 C bleach to 1 gallon water to make up disinfecting solution. Use in a spray or in your sanitizing bucket.
- Check Dishwasher sanitizer levels 2x per day
- Limit the number of people in the store to 25% of regular capacity.