



MISSOURI Restaurant News

June 1, 2020



Restaurant Reopening Guidance

Newly Updated as of May 22, 2020

[Access the full-color 10-page resource here](#)

As state and local governments begin to reopen their economies in response to COVID-19, the Association has assembled a group of experts led by Larry Lynch, the Association Senior Vice President of Certification & Operations, from the Food & Drug Administration, academia, and the public health sector to draft guidance for restaurants that complement state government opening plans.

This **updated** Restaurant Reopening Guidance builds on the original document and incorporates the latest information and best practices from the Centers for Disease Control and Prevention and FDA. Our goal with this updated version is to help restaurants open safely and includes recommendations concerning cleaning and sanitation, personal hygiene, social distancing and health monitoring to reassure the public that social gathering for a meal is, again, a safe activity. As always, the Association intends this document to complement the official guidelines put in place by your state and local authorities.

QUINCY
HERALD-WHIG

Quincy native inducted into Missouri Restaurant Hall of Fame

Buddy Lahl featured in hometown newspaper

By Ethan Colbert Herald-Whig
Posted: May 28, 2020

KANSAS CITY, Mo. — Earlier this year, Quincy native Russell "Buddy" Lahl was inducted into the Missouri Restaurant Hall of Fame during the annual convention of the state's

restaurant and food service industry.

It is an honor that he said was "very humbling" for the once-novice dishwasher and busboy who worked at the now-closed Stipp's, a Quincy steakhouse owned by Doris and Art Stipp.

Lahl says he spent hours during his childhood watching his grandparents, parents and employees who worked at Doc's Flame, a restaurant at Fifth and Maine, prepare meals.

"For me, it all ties back to Stipp's and to the Flame. Doris would always say it was our goal to make sure every guest leaves here 100% satisfied," said Lahl, who now lives in Grandview and is director of dining services at Kingswood Senior Living Community, where he supervises a staff of 62.

[Click here for the full story](#)



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Event continues through June 28



Reopening Guidance for the Restaurant Industry

Special Industry Webinar Offered Twice

[Click Here to Register](#)

Wednesday, June 3, 12:00 PM CDT

Friday, June 05, 09:30 AM CDT

Join Larry Lynch, Senior Vice President of Certification and Operations at the National Restaurant Association, and Dr. Ben Chapman, Professor, Food Safety Specialist at North Carolina State University, in an open dialogue on restaurant reopenings including direction on implementation and best practices for reopening your operation.

With states reopening in different phases and with differing requirements, this webinar will share updated guidance as well as ideas of how to navigate various rules and requirements.

This webinar is designed in partnership with public health officials to provide you with a basic summary of recommended practices that can be used to help mitigate exposure to the COVID-19 virus, including:

- Food safety
- Cleaning and sanitizing
- Employee health monitoring and personal hygiene
- Social distancing

This webinar is offered twice:

Wednesday, June 3, 12:00 PM CDT

| Friday, June 05, 09:30 AM CDT

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