



MRA statement: Show-Me Strong Recovery Plan

The Missouri Restaurant Association applauds the Show-Me Strong Recovery Plan announced by Governor Parson as a sound and measured approach to reopening restaurant dining rooms safely and responsibly. The Plan allows local officials to propose guidelines they feel are necessary for their area. MRA hopes that cities and counties across Missouri will uniformly follow the Governor's reopening plan when local conditions warrant.

Restaurants in Missouri stand ready to open our doors in a safe and responsible way while maintaining the prescribed social distancing to protect our customers and team members. On behalf of the 300,000 foodservice employees in Missouri, we look forward to the return of on-premise dining and serving safe and wholesome food to restaurant patrons once again.

Restaurants have always kept food safety and the health of our customers and staff members our top priority. Moving forward, we will lead the way by offering enhanced safety measures. Restaurants continue to be monitored through rigorous inspections by local, county, and state health departments.

The restaurant industry has an outstanding track record of protecting our employees and guests. Restaurants continue to comply with a broad list of food safety and sanitation protocols that have been in place for a long time. During this time, as we welcome you back into our dining rooms, MRA offers the following guidelines for restaurant owners to consider as they determine the best course for their business and what will be expected and appreciated by their loyal patrons.

- All staff will undergo a visible screening and verbal health survey before each shift. Personnel showing signs of illness should not be permitted to work.
- All indoor and outdoor seating options will comply with the appropriate social distancing guidelines.
- Provide disposable or cleanable laminated menus for guest use. Laminated menus will be sanitized after each use.
- Hand sanitizer or sanitizer products will be readily available to guests and staff.
- Tables, chairs, booths, high chairs, stools, and commonly touched areas will be cleaned and disinfected after every use.
- High touchpoint traffic areas such as doors, door handles, railings, counters, and common areas will be cleaned and disinfected regularly.
- No pre-set service ware, condiments, or other items will be placed on tables ahead of guests. Place settings, utensils, and condiments will either be single-use or will be cleaned and sanitized after every use.
- 6-foot social distancing maintained while ordering or waiting for food or while waiting to be seated.
- All staff will wear gloves where required. Masks will be optional.
- No self-serve food options such as buffets, salad bars, and topping bars will be available.
- No self-serve coffee, tea, or soda dispensers will be accessible to customers.
- No self-serve condiments, napkins, and straws will be accessible to customers.
- Restaurants utilizing delivery will ensure that required social distancing standards are maintained during the pickup process.