



- Developing guidelines for Restaurant Team Members to keep a six-foot distance whenever possible.
- Designating separate doorways for entering and exiting the restaurant in locations offering in-restaurant pickup to reduce person-to-person contact.
- Creating walking paths through the restaurants for Guests, with marks every six feet to encourage social distancing.
- Revising to-go order and beverage service procedures to reduce hand-touching.
- Closing condiment stations to eliminate the chance of multiple people touching the same surface.