









Take-Out and Curbside Pick-Up Guidelines

To reduce the spread of COVID-19 and comply with Governor Sisolak's Executive Order, food establishments are encouraged to serve customers through **take-out**, **drive-through**, **curbside pick-up**, **or delivery** during Phased Reopening. The following public health practices are recommended:

Guidelines

- 1. DO take customer orders online, by phone, or in-person.
 - Customers may stand in line if staff can monitor the line to maintain 6-foot social distancing. It's also recommended to place signs.
 - Ask as much information as possible for curbside pick-up to help identify customer's cars for easier hand off.
- 2. DO follow current guidelines about limiting number of customers inside the facility.
- 3. DO encourage online payments and receipts to minimize social contact and wait times during pick-up.
- 4. DO ensure that a safe distance is maintained when taking payments, if payment is made on site.
- 5. DO designate specific staff for take-out and curbside pick-up and provide proper training regarding order taking and proper handling of orders.
- 6. DO provide allocated parking spaces that are closer to the facility for curbside pick-up.
- 7. DO practice social distancing when handing over orders, at least 6 feet should be maintained. Limit person to person interaction by:
 - Using a text message or email to let your customer know when to come inside to get their order.
 - Providing an area outside to place orders for curbside pick-up.
 - Placing food into unoccupied seat of a customer's car through an open window.
 - Wearing cloth face coverings following CDC recommendations.
- 8. DO clean and disinfect commonly touched surfaces including pens, doorknobs, handles, and tablets.
 - Consider having separate containers for cleaned and used pens.
- 9. DO remove single-use items from the customer self-service area.
- 10. DO NOT allow sick employees to work.
- 11. DO NOT allow bare-hand contact with ready-to-eat foods.
- 12. DO NOT shake hands, high-five, or fist bump with customers. Limit physical contact.
- 13. DO NOT touch mouth, nose or eyes.
- 14. DO NOT open orders for confirmation. When possible, provide secure packaging for orders.
 - Mark orders with customer or menu item names.
 - Clear lids may be used to identify orders.
- 15. DO NOT allow customers to use their personal containers.

