

REOPENING RESTAURANTS & BARS TOOLKIT

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EXHIBIT DESIGN | EXPERIENTIAL ACTIVATIONS | EVENT MANAGEMENT



REOPENING RESTAURANTS & BARS INTRODUCTION

As a design and production agency specialized in events services and interiors, we have utilized our creative team, experience and knowledge to compile this reopening “tool kit” which includes recommendations and resources focused on hygiene and public safety for when public spaces start to open back up. While we understand that spaces such as yours have been greatly affected by the virus and it’s taken a toll on our global economy, we simply hope to be a means of information for you and your personnel during this time. If you should want to discuss any of the recommendations and offerings further, we are here to bring your vision to life.

“As restaurants and bars resume operations in some areas of the United States, CDC offers considerations for ways in which operators can protect employees, customers, and communities and slow the spread of COVID-19. Restaurants and bars can determine, in collaboration with state and local health officials, whether and how to implement these considerations, making adjustments to meet the needs and circumstances of the local community. Implementation should be guided by what is feasible, practical, acceptable, and tailored to the needs of each community. These considerations are meant to supplement—not replace—any state, local, territorial, or tribal health and safety laws, rules, and regulations with which businesses must comply.”



SOCIAL DISTANCING IN RESTAURANTS & BARS

- Develop a schedule for increased, routine cleaning and disinfection.
- Require the use of cloth face coverings among all staff, as feasible.
- Increase physical space between tables, staff, and customers by modifying the space and adding barriers between tables, seats, and service areas.
- Use signage and printed floor decals placed 6 feet apart, to indicate where to stand when physical barriers are not possible.
- Implement barriers and signage in common areas where employees and patrons are likely to congregate and interact.
- Change restaurant and bar layouts to ensure that all customer parties remain at least 6 feet apart (e.g., marking tables/stools that are not for use) and limit capacity to allow for social distancing.
- Offer drive-through, curbside take out, or delivery options as applicable. Prioritize outdoor seating as much as possible. Ask customers to wait in their cars or away from the establishment while waiting to pick up food or when waiting to be seated. Inform customers of food pickup and dining protocols on the business' website and on posted signs.
- Discourage crowded waiting areas by using phone app, text technology, or signs to alert patrons when their table is ready. Avoid using “buzzers” or other shared objects.
- Consider options for dine-in customers to order ahead of time to limit the amount of time spent in the establishment.
- Avoid offering any self-serve food or drink options, such as buffets, salad bars, and drink stations.
- Avoid using or sharing items that are reusable, such as menus, condiments, and any other food containers. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors.
- Use touchless payment options as much as possible, if available. Implement countertop barriers at checkout/payment stations.
- Use disposable food service items (e.g., utensils, dishes, napkins, tablecloths). If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water, or in a dishwasher.
- Ideally, place touchless hand sanitizer stations in multiple locations to encourage hand hygiene.

The background is a solid dark blue. In the top-left corner, there is a series of nested, slightly tilted rectangular outlines in a lighter blue color. In the bottom-right corner, there is a similar series of nested, slightly tilted rectangular outlines, also in a lighter blue color.

Barrier Walls and Tabletop Options

Barrier Walls

Implementing barrier walls between tables, bar seating, break rooms, cafeterias, etc. allow for your staff to interact with colleagues and customers while maintaining a safe distance.

Walls can be produced with clear acrylic inserts offering a more open atmosphere and encouraging safe communication, while opaque inserts offer a more private setting. Each can be printed with preferred branding. Both can easily be wiped down and disinfected.

Walls can be portable with rolling, locking casters or stationary fixtures with baseplates.



Custom Curved Barriers



Custom “Frameless” Acrylic Barriers



Tabletop Barriers

Acrylic sneeze guards are a great solution to social distancing areas such as your reception areas, cashier stations, bars, cafeteria lines, coffee stations, etc.

These barriers keep personnel & patrons safe by blocking airborne particles expelled during sneezes, coughs, and verbal communication.

Custom size slot openings can be added to allow for the exchange of goods, payment methods, paperwork, etc.



Bar & Shared Eating Spaces



Bar & Shared Eating Spaces



Break and Lunchrooms





Customize Your Space

Interior Design and Build Outs

Contact us today to work with you on your space planning, design, and production. We have the knowledge and expertise to re-design your existing space, source and produce new components, as well as provide the labor for demolition and/or installation.



The background is a solid dark blue. In the top-left corner, there is a series of nested, slightly tilted rectangular outlines in a light blue color. In the bottom-right corner, there is a similar series of nested, slightly tilted rectangular outlines, also in a light blue color. The text 'Portable Options' is centered in the upper half of the image.

Portable Options

Portable Hygiene Stations



Hygiene station kit A
retractable bannerstand - 31.5" x 79" with
graphic
hard case counter



Hygiene station kit B
retractable bannerstand - 31.5" x 79" with
graphic



Hygiene station kit C
1' x 2' wall frame SEG Fabric graphic

The image features a solid black background. In the top-left corner, there is a series of overlapping, slightly offset white rectangular outlines that create a sense of depth and movement. Similarly, in the bottom-right corner, there are several overlapping white rectangular outlines, some of which are tilted at different angles, adding to the abstract geometric composition.

Essential Extras

Signage & Graphics

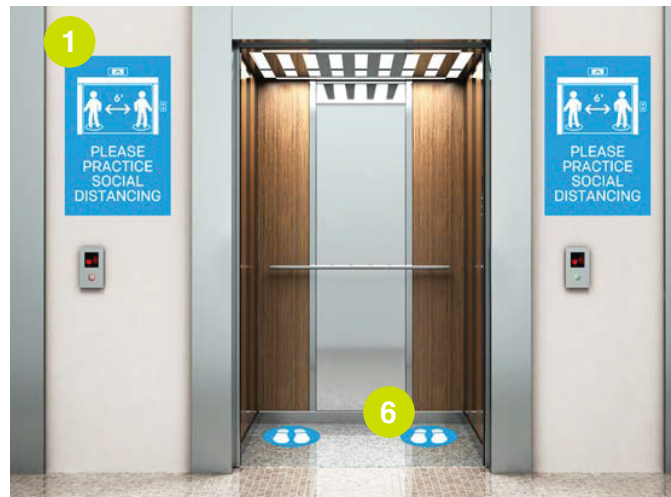
We have a variety of designs, styles and messages, available in a wide variety of products.

All signage can be customized with your logo.

Signage can enable you to protect your business, employees and customers, while maintaining a cohesive, professional look.



- 1 Poster or Decal
- 2 Silver Snap A-Frame
- 3 Retractable Banner Stand
- 4 Snap Frame
- 5 Removable Decal
- 6 Floor Decals



Masks

Katherine Frank Creative can help you source the following masks based off your needs:

Cloth Pocket Masks

Solid Colors & Standard Patterns. Custom print or branding available.
Min QTY = 50

Cloth Premium Masks

Solid Colors & Standard Patterns. Custom print or branding available.
Min QTY = 50

Face Shields

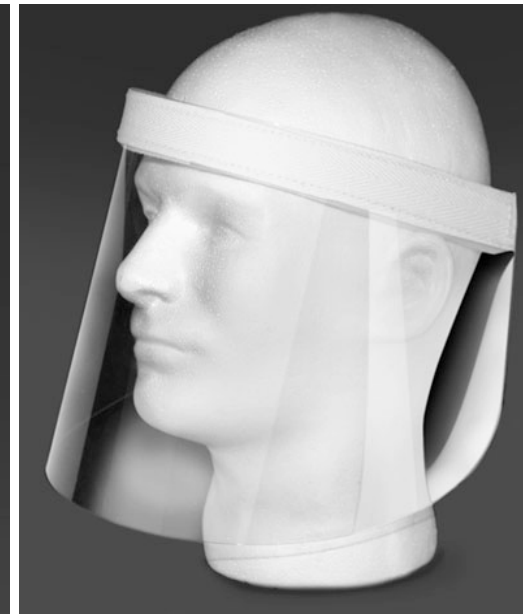
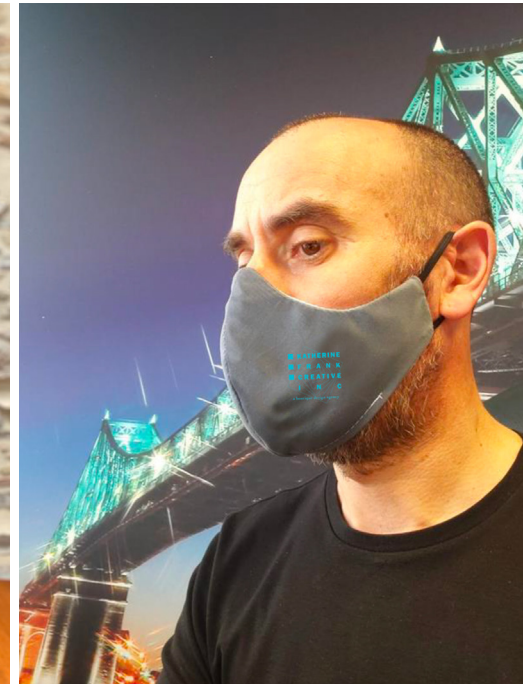
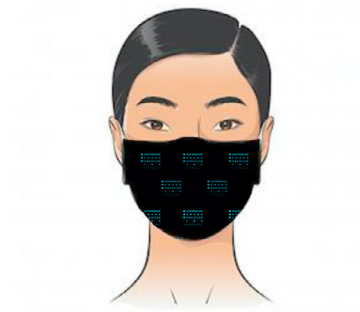
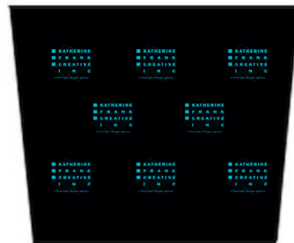
Clear, lightweight plastic covers the entire face and ears. Two options available: with or without ear covering. 1/2-inch-thick foam for a comfortable fit to the forehead. Vinyl strap with Velcro tabs for sizing adjustments. Does not contain latex. Has not been ANSI rated
Min QTY = 100

KN95 Masks

Boxes of 10

Disposable Surgical Masks

Boxes of 50



Hand Sanitizer

To make more Hand Sanitizer available to those who need it, KFCI has partnered with prime manufacturers offering luxury packaging for Hand Sanitizer production. The manufacturing facility is an approved / designated facility by the FDA to manufacture this hand disinfecting product.

Disinfects (70% alcohol) while moisturizes, leaving hands feeling refreshed. Airless Pump packaging ensures one pump will supply the perfect amount of product needed for each use, allowing for zero waste. Premium pump allows for convenient, one-touch use - meaning less hands on the bottle for extra sanitary precaution.

2oz packaging available in case of 60pcs

4.4oz packaging available in case of 12pcs





It's important to continue to follow federal, state, tribal, territorial, and local guidance for reopening America. Check this resource for updates on COVID-19. This will help you change your plan when situations are updated.

Please find some helpful resource sites for additional recommendations/regulations below:

[CDC Signage Resources for Restaurants and Bars](#)

[CDC Considerations for Restaurants and Bars](#)

[CDC Cleaning & Disinfection Resources](#)

[OSHA Restaurant and Bar Resources](#)



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