

# Basic Detail Report



May 26, 2020

Dear Connecticut Promise Restaurants,

I want to thank you for pledging your support of the Connecticut Restaurant Promise. By signing your restaurant to this pledge, you have shown your commitment for both the safety of your employees and the community. I commend you for taking this step in providing a safe environment to your staff and guests while providing the highest standards of hospitality, all critical to rebuilding consumer confidence as we enter these next phases of reopening.

In these challenging times, we are continuing to build best practices. By design, the Promise offers guidelines for those who work within your business and those who enter it. Our goal is to come together as a community and work to create a safe business environment during these challenging times.

For the community, your business has pledged to:

- Continue leading in safe sanitation practices and regular staff training,
- Establish protocol for monitoring the health of all staff prior to shift start,
- Follow all PPE guidelines as required for staff and guests,
- Offer single-use condiments and menus; provide contactless options wherever possible,
- Ensure that indoor & outdoor seating meets all physical distancing guidelines, and
- Provide hand sanitizer or hand washing stations at all entrances where possible.

For your patrons who are continuing to support your business, you may request that they:

- Refrain from onsite dining if they suspect they may have been exposed or have experienced any COVID-19 symptoms,
- Take advantage of any contactless delivery/takeout options provided by your business if concerned, and
- Follow PPE and any social distancing guidelines.

As we continue to face an unpredictable future, the industry will continue to comply with federal, state, and local guidance as a reopening process begins. The CRA remains committed to providing feedback to elected officials and health departments, which ensures compliance with these standards as well as taking into consideration the unique needs of our industry. With restaurants and customers working together, the restaurant industry can be as vibrant as it was prior to the impact of COVID-19.

We encourage your business to take advantage of ServSafe programs ([ctrestaurant.org/servsafe](http://ctrestaurant.org/servsafe)) to provide your employees with food safety and sanitation training. For further updates from CRA, we encourage you to like our Facebook page and join the CT Restaurant Collaborative page as well as follow us on Twitter and Instagram. Thank you again for taking the Promise with us and pledging your support to your local community as we continue to revive Connecticut's hospitality industry.

Best,

A handwritten signature in black ink, appearing to read "Scott Dolch".

Scott Dolch  
Executive Director  
Connecticut Restaurant Association

CONNECTICUT RESTAURANT ASSOCIATION

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Title Letter from Connecticut Restaurant Association to Connecticut

Promise Restaurants, 26 May 2020

Date 2020

Primary Maker Connecticut Restaurant Association

Medium paper; ink

Description Letter from Scott Dolch, Executive Director of Connecticut

Restaurant Association to Connecticut Promise Restaurants, 26 May 2020.