

What Food Service Needs to know about Reopening

In regions that have reached Phase 3, such establishments may open indoor & outdoor spaces with seating for customers, in accordance with this guidance, and provided that customers can be seated at tables that are appropriately distanced.

Furthermore, restaurants with bar seating can open the area, provided customers are seated and can be distanced appropriately. Consumption of any dine-in food and/or beverage must occur while customers are seated at tables or bar tops in these spaces.

These guidelines are minimum requirements only and any employer is free to provide additional precautions or increased restrictions; no food service operation can occur without meeting the minimum state standards.

Cleaning, Disinfection, Sanitization Guidelines

Pre Clean Visibly soiled areas should be wiped away	Follow instructions Be conscious of dwell times and dilutions	Sanitize Sanitize food contact surfaces
Disinfect Ensure chemical has required kill claims	Rinse Rinse any residue away with water	

Chudy Paper Can Provide Cleaning, Disinfection, Sanitization Product Solutions



Spartan

- TB Cide Quat RTU
- CDC 10
- Diffense
- Sanityze
- Hard Surface Disinfectant Wipe

Clorox

- Bleach Spray
- Bleach
- FreshScent 1593
- T 360 Disinfectant
- T 360 Anywhere

NCL

- Pine Quat Plus
- SaniQuat
- Avistat D Disinfectant

Procter & Gamble

- Spic & Span Disinfectant
- Spraynine Disinfectant
- Comet Bathroom Foaming Disinfectant

Zenex

- Zenatize Foam
- Zenatize

Sunburst

- Quicksan 10
- SaniClean 2



**Contact The Chudy Team
for Complete Offering**

CHUDY PAPER CO.
2650 WALDEN AVE
CHEEKTOWAGA, NY 14225

716-825-1935
WWW.CHUDYPAPER.COM
INFO@CHUDYPAPER.COM