

QUICK GUIDE: Managing Suspected or Confirmed Restaurant Crew COVID Cases

Prepared on July 12, 2020

BE PROACTIVE

HAVE A PLAN

- [CDC Guidance for Businesses](#)
- [CDC Guidance for Critical Workers](#)
- [Texas Restaurant Association Guidance](#)

REVIEW C2G's 6-PAGE GUIDE

Consult to Grow has prepared a more detailed guide with sample plans and communication templates. [Click Here](#).

MAINTAIN HEALTH SCREENS

- Do you have any of the following symptoms: fever, aches, cough, chills, loss of taste or smell, shortness of breath?
- Have you come in close contact with anyone who is being tested or lab confirmed with COVID-19?
- Are you currently waiting for the results of a COVID-19 test?

MAKE FACT-BASED DECISIONS

**Make fact-based decisions.
Do not act on rumors.**

**Protect your crew,
customers & brand.**

**Make decisions based on
CDC and state-provided
guidance.**

**Make smart & quick
decisions. Communicate
with crew and minimize
disruption.**

ACT SWIFTLY

DECIDE TO CLOSE/STAY OPEN

The CDC specifically says: "[In most cases, you do not need to shut down.](#)" State and local guidelines may differ.

NOTIFY

Notify crew in close contact, customers in close contact, health department, vendors/suppliers (if closed), etc.

DEEP CLEAN

EXECUTE CLOSE (IF APPLIES)

If you decide to close, execute a cleaning/closing checklist list.

OFFER FFCRA (IF APPLIES)

If you have fewer than 500 employees, be sure you're offering any legally required [Employer Paid Leave](#).