Checklist for Restaurants Participating in Open Storefronts

Food service establishments may now offer prepackaged food for take-away using the area outside their restaurant as part of Open Storefronts. Restaurants participating in Open Storefronts must pay special attention to food safety requirements to protect their customers, as detailed in New York City (NYC) Health Code Article 81. Review these key items:

**Foods Offered**
- Package the food inside the restaurant, covering the food completely and using food-grade material that does not include polystyrene. Food cannot be packaged in the Open Storefront area. “Display-only” food (not offered food) can be displayed without packaging and must be labeled as on display.
- Do not offer food in reduced oxygen packaging.
- Do not offer raw food, except for nuts, fruits and vegetables. Sliced or cut fruits and vegetables require temperature control.
- If part of a restaurant chain, comply with calorie labeling and sodium warning requirements in the Open Storefront area.

**Setup**
- Make sure that any display table or shelving is durable, impermeable and easily cleaned and sanitized.
- Use overhead protection, such as a clean awning, canopy or umbrella, if packaged food needs to be protected from environmental contamination, such as bird droppings or ventilation system dispersals.
- Maintain good lighting so workers can easily see the condition of food, equipment, utensils and supplies.
- Do not set up any equipment that requires electricity, gas or open flames. Such equipment is prohibited in the Open Storefront program.
- Staff the area at all times and do not leave food unattended.
- Make sure that the restaurant’s Food Protection Certificate-holder is supervising the Open Storefront operation.
- Post signs and markers on the sidewalk to promote social distancing and face covering use among customers and employees.

**Temperature Control**
- Maintain required food temperatures. Since refrigerators and heating equipment are prohibited, use ice coolers or thermal bags to keep food at the required temperature.
- If using an ice cooler, be sure it drains to avoid water seeping into packaged foods.
- Do not overpack ice coolers or thermal bags with food. Keep accurate thermometers inside ice coolers and thermal insulated bags.
- Check food temperatures frequently. Any food not maintained at its required temperature for more than two hours must be discarded.

**Prevent Nuisances and Pest Conditions**
- Clean tables, shelves, and the sidewalk area regularly and at closure.