The Ready to Serve Safely Commitment is a formal pledge made by Wisconsin’s restaurateurs to take extensive precautions to prevent the spread of COVID-19 and provide the safest environment possible for their customers and staff.

In order to be an approved restaurant, a restaurant MUST commit to the following:

Follow FDA, CDC and EPA COVID-19 guidelines:

1. Appropriate cleaning and sanitation operations
2. Monitoring employee health, require employees who are sick to remain at home
3. Employee face coverings required
4. Appropriate protective equipment installed
5. Socially-distanced tables

Employee training on food safety, sanitation and COVID-19 mitigation practices:

1. A manager must complete ServSafe Conflict Deescalation and ServSafe Reopening Guidance: COVID-19 Precautions courses available free on servsafe.com website. We recommend that you display the Record of Training that you receive from the ServSafe program in your restaurant so that customers can see it.
2. Have one person per location with a valid ServSafe Food Protection Manager certification.
3. All employees trained on appropriate cleaning and disinfection, hand hygiene, proper face covering and respiratory etiquette.
4. ServSafe Take-Out and ServSafe Delivery training videos are optional but highly encouraged if they apply to your operation.

Adhere to the Wisconsin Restaurant Association pandemic guidance:

1. Follow all food safety and sanitation practices, including training employees on COVID-19 mitigation procedures.
2. All staff will pass a health check or complete a health survey prior to each shift.
3. All indoor and outdoor seating options will comply with the appropriate social distancing guidelines.
4. Hand sanitizer or hand washing stations will be available upon entry and exit.
5. Common areas will be cleaned and sanitized regularly.
6. All tables and chairs will be cleaned and sanitized after every use.
7. Place settings, utensils, menus, and condiments will either be single-use or will be cleaned and sanitized after every use.

Adhere to Wisconsin and local health department orders or mandates:

1. Capacity limits/social gathering limitations
2. Wearing of facemasks indoors by employees and customers, except when seated at table

In return, restaurants pledging to follow the Ready to Serve Safely Commitment will:

- Receive a Digital Marketing Toolkit which includes social media posts and email templates
- Receive “Ready to Serve Safely” posters available to print and display at restaurant
- Be promoted statewide in the “Ready to Serve Safely” public awareness campaign
- Be listed on the “Ready to Serve Safely” website as a participating restaurant
- Receive a Record of Commitment

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