



# Business Energy Savings Program

## COVID-19 Modified Operations Recommendations for Restaurants

### General Recommendations for Take-Out Only Restaurants

- ☐ Ensure emergency and security systems are operating as intended
- ☐ Routinely clean and disinfect surfaces and objects that are frequently touched (e.g., doorknobs, light switches, sink handles, countertops)
- ☐ Provide disposable wipes to anyone entering your facility so that commonly used surfaces can be wiped down before and after use
- ☐ Supply hand sanitizer for both employee and customer use
- ☐ Consider reducing menu item availability and limiting operating hours
- ☐ If there are self-serve options, either close them or switch them to be full service (no customers should be touching serving utensils)
- ☐ Consider offering only curbside pickup and delivery options to limit traffic inside your facility
- ☐ Manage supply chain to avoid food waste or perishable backstock requiring extensive storage space (avoid using multiple freezers/refrigerators, if possible)
- ☐ Consider compostable or recycled take-out containers and plastic-ware to reduce landfill waste

### Spaces

#### General

- ☐ Turn off unnecessary interior lighting in unoccupied zones (e.g., dining room, customer restrooms)
- ☐ Turn off or unplug unnecessary electrical equipment:
  - Televisions, cable boxes, and other media players
  - Lamps, signs, and decorations
- ☐ Provide guidance, such as floor-markings with tape, to encourage customers to maintain six feet of separation
- ☐ Install plastic shielding if employees must take orders face-to-face from customers
- ☐ Maintain appropriate thermal conditions and indoor air quality for occupied spaces

#### Kitchen and Bar

- ☐ Consolidate refrigerators and freezers, defrost and unplug empty units
- ☐ Operate only kitchen equipment required to meet food sales demand (i.e., avoid idling fryers, griddles, vent hoods, etc.)
- ☐ Unplug nonessential appliances when not in use (e.g., blenders, coffee machines, toasters)

### Equipment

#### General

- ☐ Set thermostats in all zones to unoccupied setpoints at closing time
- ☐ Consider increasing MERV rating of central air filtration, utilizing portable room air cleaners with HEPA filters, and installing ultraviolet germicidal irradiation equipment within ductwork

#### Occupied Zones

- ☐ Thermostats should be adjusted for thermal comfort and indoor air quality

### Unoccupied Zones

- ☐ Set thermostats to unoccupied setpoints (IECC 2015 suggests 55°F heating / 85°F cooling)
- ☐ VAV Systems
  - Set supply dampers to minimum allowable position
  - Supply fan to minimum speed to reduce static pressure
  - Increase supply air temperature (cooling)

### General Recommendations for Closed Restaurants

- ☐ Ensure emergency & security systems are operating as intended
- ☐ Clean and disinfect surfaces and objects that are frequently touched (e.g., doorknobs, light switches, sink handles, countertops)
- ☐ Provide disposable wipes to anyone entering your facility so that surfaces can be wiped down before and after use
- ☐ Consider donating perishable items to local community if they will not keep until social distancing guidelines and stay-at-home mandates expire

### Spaces

#### General

- ☐ Turn off all non-essential interior lighting
- ☐ Close all windows, doors, and blinds
- ☐ Turn off or unplug unnecessary electrical equipment:
  - Cash registers, computers, and payment machines
  - Televisions, cable boxes, and other media players
  - Lamps, signs, and decorations
  - Phones (power only, leave network cable connected)
- ☐ Turn off, unplug, or de-energize bathroom exhaust fans
- ☐ Shut-off leaky faucets, urinals, or commodes and tag for repair

#### Kitchen and Bar

- ☐ Empty, defrost, and unplug nonessential refrigerators and freezers
- ☐ Empty and turn off ice machines, coolers, etc.
- ☐ Unplug small kitchen appliances (e.g., blenders, coffee machines, toasters)
- ☐ Turn off or unplug unnecessary cooking equipment (e.g., ovens, fryers, stovetops)
- ☐ Drain oil from fryers
- ☐ Turn off exhaust hoods
- ☐ Leave dishwashers slightly ajar to prevent growth of mold and mildew

### Equipment

#### HVAC and Controls

- ☐ Set building automation system to unoccupied, if applicable
- ☐ Set thermostats to unoccupied setpoints (IECC 2015 suggests 55°F heating / 85°F cooling)
- ☐ Set HVAC fans to "Auto" mode (ensure fans are not short cycling)
- ☐ Set HVAC to maintain relative humidity below 60%
- ☐ Close outside air dampers to minimum allowable position
- ☐ VAV Systems
  - Set supply dampers to minimum allowable position
  - Supply fan to minimum speed to reduce static pressure
  - Increase supply air temperature (cooling)

- ☐ Disable energy recovery ventilation wheels
- ☐ Consider increasing MERV rating of central air filtration, utilizing portable room air cleaners with HEPA filters, and installing ultraviolet germicidal irradiation equipment within ductwork

## Hot Water Heaters

- ☐ Turn down to lowest temperature setting
- ☐ Consider tankless or demand-type heater
- ☐ Inspect insulation around heater tank and distribution piping

## Reopening Procedures

- ☐ Signage to ensure social distancing should be posted in high-traffic areas. In small congregation areas, signage should prohibit occupation of the space by more than one employee at a time.
- ☐ Dining rooms should be posted with a maximum occupancy and seating arrangements should be set up to allow for sufficient social distancing based on the size of the room.
- ☐ Floor markers should be placed in areas where customers may queue up, such as at soda machines, registers, etc.
- ☐ Where possible, allow only one person at a time in restrooms. Post signs in the restrooms reminding customers and employees about hand-washing protocols. If it is not possible or practical to limit occupation of the restroom, place floor markers that indicate six-foot boundaries. In situations where these controls aren't possible, abide by social distancing protocols to the extent possible.
- ☐ Place hand sanitizer stations strategically around the restaurant, especially at entrances.
- ☐ Place sanitizing wipes where they can be used to open doors that cannot be left open.

## Deep Cleaning: 7-Day Rule

If the facility has been **unoccupied** for seven days or more prior to the anticipated reopening, there is no COVID-19 related cleaning necessary.

For facilities that have been **occupied** within the seven days prior to opening, a COVID-19 specific cleaning and sanitization process will need to be undertaken. This cleaning and sanitization process should include the following:

- ☐ All dining rooms, restrooms, kitchens, etc. should be deep cleaned using EPA approved cleaners known to kill viruses. It is strongly recommended that a third-party service be used to perform this task.

## Additional Resources

View more in-depth guidelines from the CDC:

- [CDC Coronavirus Guidance for Business](#)
- [CDC Decision Tree for Restaurants](#)

If you'd like to learn more about how switching to energy-efficient technology can save money for your business in the short term and long term, check out [Eversource's Business Energy Savings Program](#).

The recommendations contained in this document are guidelines provided by the CDC and should not be considered guidance directly from Eversource. This document is intended to help both businesses and employers inform their decision making. Decisions businesses, employers and local public health officials make should be determined by the specific circumstances in local jurisdictions. Check and follow all CDC, local city, and state guidelines about reopening.