

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.