Dine-In Reopening Plan
Promoting Social Distancing

We have reconfigured our dining rooms to meet social distancing requirements.

- Maintain 6 feet of distance between guests by rearranging tables and using floor decals
- Operate as Reservation-Only with a maximum party size of 6
- Add plexiglass barriers at the take-out and host stand areas
- Promote contactless pick-up and delivery options
Reimagining the Din Tai Fung Experience
We have reevaluated our steps of service to reduce contact.

- Convert to a cashless, contactless payment model
- Offer digital menus instead of physical menus
- Place plate covers on all food that leaves the kitchen
- Package condiments into single-use disposable packets
Cleaning and Disinfecting

We have made significant changes to our facilities and upgraded our cleaning products and procedures.

- MarkedSafe™ Certified Facility: EPA-approved, NSF-certified, Hospital-grade disinfectants
- Upgrade cleaning products to be CDC and EPA-approved as effective against COVID-19
- Upgrade frequency of disinfecting high-touchpoint surfaces to 30 minutes or after every use
- Upgrade all air filters to MERV 13
Personal Protective Equipment
We have required all team members to wear personal protective equipment at all times.

- Require face masks for all team members
- Require single-use disposable gloves for all team members
- Require face shields for all dishwashers
- Require team members to clean and disinfect their uniforms daily
Screening and Educating our Team Members

We have educated our team members on COVID-19 health and safety topics.

- Screen team members daily for COVID-19 symptoms, temperature, and exposure
- Prepare a comprehensive contact-tracing protocol for positive cases
- Require completion of the following courses: ServSafe COVID-19 Reopening Guidance, CDC Handwashing Guidelines, and Din Tai Fung Dine-In Reopening Plan
- Post easy-to-read posters throughout the facility