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Setting the table for a successful reopening.

Help make sure your restaurant's water system is ready for business-as-usual.

As you prepare to welcome more customers back into your business, there are a lot of details you have to get just right to help ensure your success—including maintaining your water system. Restart right by refreshing your water system to provide high-quality water for drinking, ice, cooking and more.



Reopen right.

If you've had to shut down your operation or have equipment that has not been used for six weeks or longer, you'll want to address the stagnant water in your system and equipment. A thorough sanitization can help protect your equipment and ensure positive customer experiences as you reopen.



Reach Out

Now is the time to reach out to your ice or beverage system service provider, or your water plumbing-technician. As more and more businesses reopen, their availability may become limited.



Refresh

Ask your service provider or plumber to sanitize your water supply, including pipes, water filter, storage tanks and booster pumps, and kitchen equipment.

Your service provider will need to use an appropriate disinfectant approved under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA) and certified for safe use with drinking water according to NSF/ANSI/CAN 60.

Kitchen equipment, plumbing systems and water filters vary and may require specific sanitization procedures. Always follow the manufacturer's instructions for service, part replacement and operating procedures.



Replace

Replace your water filtration system's water filter. If your system has been shut down or not used on a daily basis, replace your water filter based on the manufacturer's instructions.



Reopen

Once your water system is disinfected and your filter is replaced, you're ready to welcome customers and get back to business. If you don't currently use a water filtration system, now is a great time to upgrade to better serve your customers and help protect your valuable kitchen equipment.



Be ready for their return.

As consumer confidence returns, spending and a pent-up demand will be unleashed. This bounce back will likely emphasize businesses such as restaurants and entertainment venues.¹

When restrictions lift and people are comfortable again, they're going to return to restaurants in a big way, and probably in groups, replacing delivery occasions with on-premise ones.²

90% of baby boomers would like to dine at restaurants more frequently.³

83% of adults cite that they were not eating on-premises at restaurants as often as they'd like.³

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1. McKinsey: The Next Normal: Business Trends for 2021.
2. Predictions for 2021: Will Things be Better or Worse? Restaurant Business, Dec. 22, 2020.
3. National Restaurant Association.

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