



HOW TO DO TAKE-OUT SERVICE With Customer Supplied Containers

Note: If your business is "allergen free" this take-out procedure is not available to you.

1 ASSESS



Server visually inspects container
Food grade? Clean? Good condition?
Servers may reject worn, unclean, inappropriate,
or single-use containers.



Customer places container on
filling tray and holds lid

2 FILL



Server fills without touching container



Server presents
container to customer



Customer replaces lid

3 SANITIZE



Server sanitizes tray



Server washes hands often!



Pat yourself on the back
for being a planet hero!

 @BYOVancouver

