In an effort to make sure our businesses are ready for the RECOVERY – REOPEN – REIMAGINE phase of C19 - We are providing these recommend steps to consider while we are in the “Stay at Home” order. Be prepared now, for a new future & a new way of doing business.

Everything we do going forward will now more than ever be focused on a new way of operating & new ways of obtaining profitability. Now is the time to map that plan and execute it.

**INDUSTRY:** Restaurants, Bars & Nightclubs

**AREAS OF FOCUS:**

**Property:**
- Deep Clean Floor to Ceiling (Dining room, bar, kitchen, walk-in, ice bins, etc.)
- Reorganize to cut down on waste and increase productivity
- Repairs to any necessary items
- Are there things you need to do to the property that you can't do while open?
- Grout cleaning on tiles.
- Upgrade replace outdoor smoking area
- Does landscaping need to move to a more zero scape atmosphere to save in the long term?
- Lighting: LED – now is the time to change everything over?

**Product:**
- Is it time to evaluate your food, liquor and/or beer offerings to better accommodate what is purchased? Rid of expensive offering that may not be purchased?
- Can you change your prices now slightly to aid in profits?
- Is there a new menu item or drink you want to introduce?

**Operations:**
- Can you revisit and renegotiate contracts with vendors?
- Evaluation of staff – is every position needed? Can you reimagine job functions that will better serve profits?
- Do you have a five-star experience? Are there things you could change to elevate the customers experience?
- Do you have a fully vetted follow up system?