



NEVADA

Restaurant Association



We know many of you are ramping up your take-out, delivery, walk-up service, drive-up service, and drive-through service, which are still allowed. We are compiling resources on how best to execute this, whether you need to make some changes to current policies or you're starting from scratch.

Delivery

To limit person-to-person interaction, delivery drivers are encouraged to drop-off food deliveries at a customer's front door, or in the lobby of their building. The goal is to maintain a distance of at least 6 feet from one another during the delivery transaction.

Businesses should also review their current insurance coverage to ensure that they are covered for "hired non-owned auto policies" if they are going to be conducting their deliveries with their staff as opposed to using a third party delivery service.

Insurance Considerations for Delivery Drivers

If you are considering transitioning your restaurant employees to delivery drivers, there are some insurance requirements that you must consider first.

Unless you are already performing in-house restaurant delivery services with a hired non-owned auto (HNOA) policy, you will need to speak with your Agent/Broker to see if this coverage can be added to your current policy. Depending on your current insurance provider, they may offer the addition of this coverage under your existing policy. If your insurance does not provide this additional coverage, you will need to apply for a stand-alone HNOA policy designed for delivery services by your employees using their personal vehicles.

The process to receive a quote can take up to seven business days to complete, but it can go faster if you have these materials prepared and ready to go:

- The employee's driver's license;
- The employee's proof of car insurance;
- A signed disclosure form to perform MVR checks for driver approval; and
- A completed insurance application for HNOA

Each insurance carrier has different requirements related to this coverage, so we recommend you speak with your insurance agent to learn more on what it would take to get you covered to provide employee delivery services for your restaurant.

Takeout

Takeout from inside the restaurant is allowed, but be mindful of the number of employees in the business at any given time. Restaurants should be encouraging ordering ahead either online or over the phone. If you have customers waiting in line for takeout, you must enforce they are spaced six feet apart.

We are working on emergency rule changes to allow restaurants and bars to sell carry-out alcohol, but this has not yet gone through. For now, adhere to liquor law, for your establishment.



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Restaurants cannot allow guests to consume their takeout orders on patios. Patrons must pick up their food and leave. allow guests to consume their takeout orders on patios. Patrons must pick up their food and leave.

Curbside Pickup and Drive-Thru

In order to limit the person-to-person contact, employees should be encouraged to keep these interactions brief and maintain a distance of 6 feet to the best of their ability when transferring the food to customers.

Recommendations on service

- Follow the CDC and health department rules for sanitation and food safety. Monitor employees for illness and have those not feeling well stay home.
- Create additional policies to minimize contact. For instance, leave delivery orders at the front door and text the recipient.

Packaging recommendations for delivery and takeout from Western Paper Distributors

- Material: With more restaurants doing the same thing, delivery is going to take longer. The entree container needs to be able to maintain the integrity of the food (hot, crisp, cold, etc), for longer than normal.
- Clear lids: Being able to see the food after it's packed keeps employees from opening to verify what is packed and helps keep orders straight. This also reduces deterioration and contamination risk. Using sticker systems can help identify orders without reopening packages as well.
- Bags: Bags need to be sealed in some way. There are bags that have stick seals for safe delivery, or use the old faithful and staple the bag shut. This helps ensure the driver cannot tamper with the food.

Third party delivery providers and contact info

- [GrubHub](#)
- [DoorDash](#)
- [UberEats](#)

Sign up for texting

We're pushing real-time COVID-19 updates out through our text service.

Ask diners to support you

Ideas might include messaging your diners to ordering takeout or grab-and-go, or purchasing gift certificates or merchandise. We are compiling a list locations on our website that are offering pick up, carry-out and delivery. Please let us know if you are offering these services. Please use the hashtag [#NVRestaurantcurbside](#) for social listing.

We are working around the clock with lawmakers to get economic relief for your businesses and employees.