

**Limited Menu**



**David Garcia**

Field Office Operations Officer



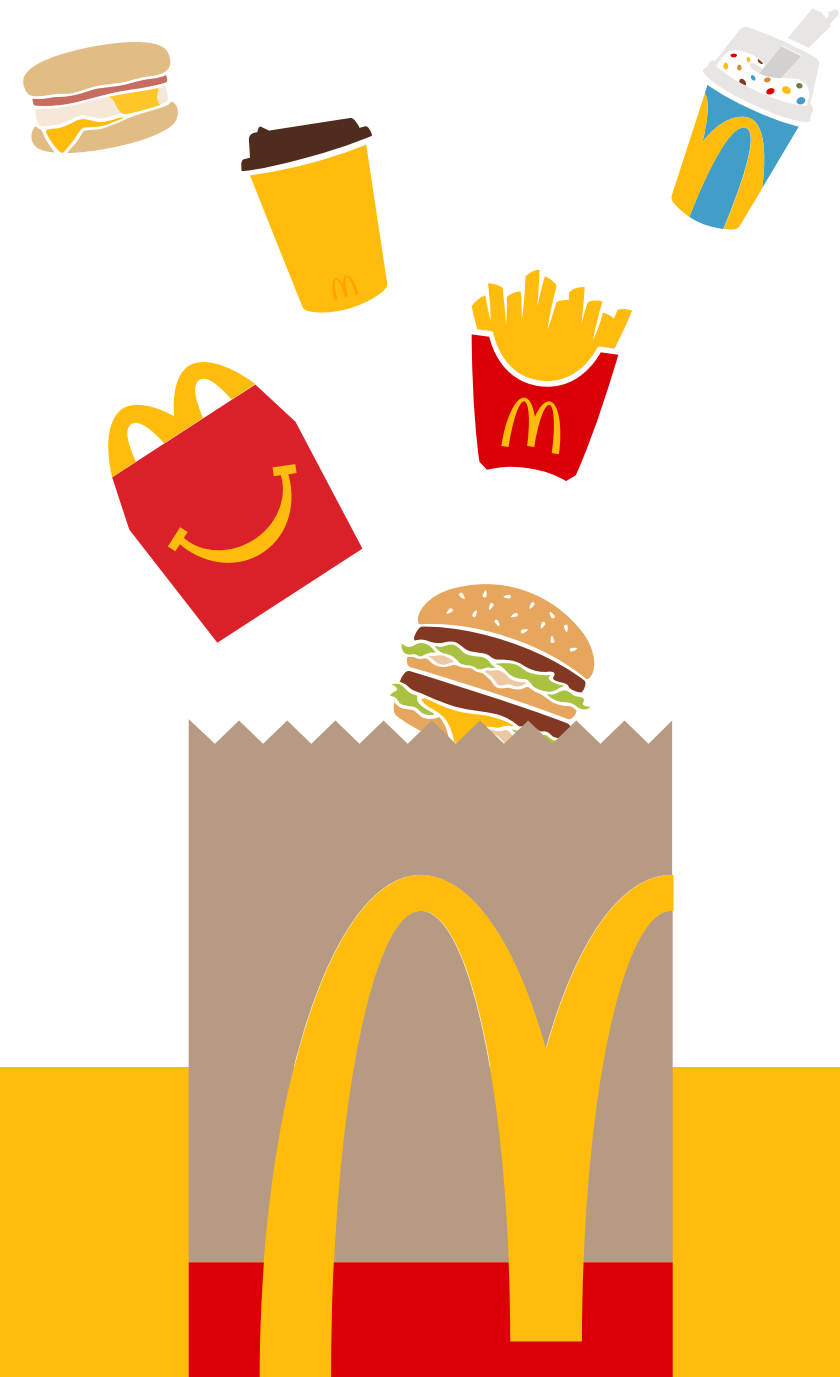
**Ken Urbanski**

**Columbus Field Office PMO Manager**



**Q&A**

**Use the Chat Box or  
Text your questions to:  
440-864-9929**



# Contents

- Why Limited Menu
- What is the New Limited Menu
- Transition Schedule
- Ops Technology- Product Outages
- Marketing Information
- Operations
- ROP
- Equipment
- Food Safety
- Positioning
- Q&A

## Why

### Why Limited Menu

The purpose of the limited menu is in the interest of simplifying operations, improving employee and guest satisfaction and becoming more efficient as we navigate sales impacts & operational model changes due to this crisis.

Please refer to the [microsite](#) for signage to post in your restaurant alerting customers that their favorites may not be available.

Please check with your Owner Operator before making any operational changes in your restaurant.



#### **We are currently offering a limited menu**

Please check out the menu board to see which favorites are available.

We apologize for any inconvenience.

Thanks for visiting us!



# New U.S. Limited Menu

**Note: All Day  
Breakfast will not  
be served. Once  
you begin to sell  
regular menu,  
please discontinue  
to sell Breakfast  
items**

Morning Daypart	Regular Menu	Beverages
<b>Muffin</b> Sausage McMuffin w/ Egg Sausage McMuffin Egg McMuffin  <b>Biscuit</b> Sausage Biscuit Sausage Egg Biscuit Bacon Egg & Cheese Biscuit McChicken Biscuit  <b>McGriddle</b> Sausage McGriddle Sausage Egg & Cheese McGriddle Bacon Egg & Cheese McGriddle McChicken McGriddle  <b>Other</b> Hotcakes Hotcakes and Sausage Big Breakfast Big Breakfast with Hotcakes Sausage Burrito Oatmeal Hash Brown	<b>10:1</b> Hamburger Cheeseburger McDouble Double Cheeseburger Triple Cheeseburger Big Mac Big Mac Event (Phase out 4/13-4/28)  <b>4:1</b> QPC Double QPC  <b>Chicken</b> Buttermilk Crispy Chicken <i>(subshredded lettuce for leaf)</i> McNuggets McChicken Hot & Spicy McChicken <i>(for markets selling today)</i>  <b>Other</b> Fries Filet-O-Fish Happy Meal <i>(kids fries, apple slices, and milk)</i> Apple Slices Bacon Tomato	Premium Brewed Coffee Decaf Brewed Coffee McCafe Espresso Beverages All Soft Drinks Iced Tea/Sweet Tea OJ Bottled Water Apple Juice Iced Coffee Frappe <i>(Mocha &amp; Caramel)</i> Slushies Smoothies <i>(Strawberry-Banana &amp; Mango Pineapple)</i> Milk Chocolate Milk  <b>Dessert</b> Baked Apple Pie McFlurry <i>(Oreo &amp; M&amp;M)</i> Shakes

# Items to Remove

## Breakfast

Sausage egg and cheese bagel

Bacon egg and cheese bagel

Steak Egg and Cheese Bagel

Steak and Egg McMuffin (if the Coop is selling)

Steak Egg and Cheese Biscuit (if the Coop is selling)

Bakery Items

## Rest of Day

QPC bacon

QPC deluxe

Double QPC Deluxe

Artisan Grilled Chicken sandwich

Chicken tenders 4pc, 6pc, 10pc

Grilled/Crispy Snack wraps

Grilled/Crispy Southwest Salad

Grilled/Crispy Bacon Ranch Salad

Side salad

Bacon McDouble

Bacon Cheeseburger

Daily Double

## Desserts & Drinks

Shamrock McFlurry

Hot fudge sundae

Caramel sundae

Strawberry sundae

Ice cream cones

Cookies

Parfaits

Go-Gurt

# Bakery Launch Delayed



Display Case



# Transition Schedule

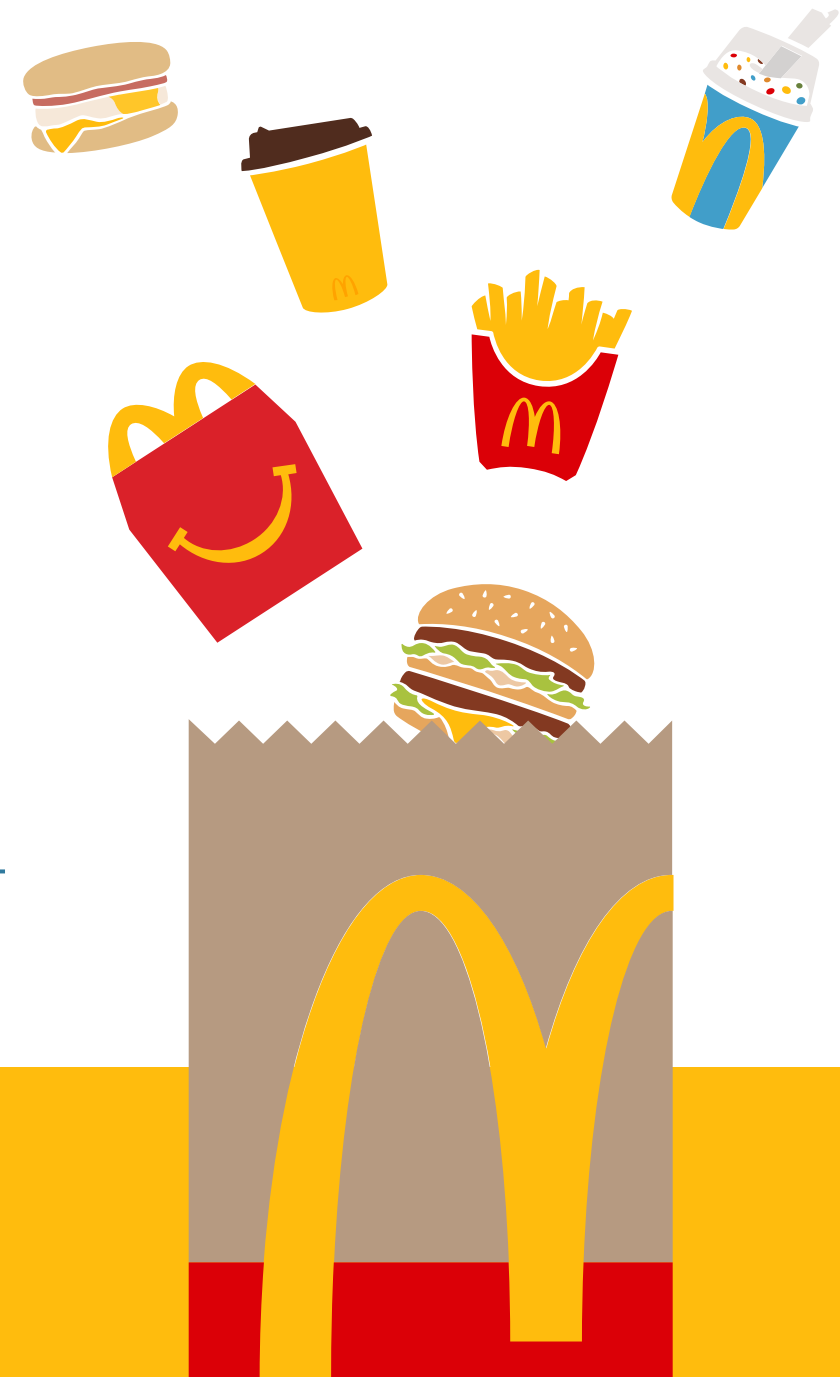


DC	Date	BU's Affected	Restaurants Impacted
MB - Manassas	4/1/20	Part of TROA	3
MB - Lexington	4/2/20	Part of Appalachian	47
MB - Garner	4/2/20	Part of Appalachian	18
MB - St. Johns	4/6/20	Part of OROA	76
MB - Dickson	4/7/20	Parts of Appalachian & BOA	81
MB - Fairfield	4/7/20	Parts of OROA, BOA & Appalachian	558
AD - Lordstown	4/7/20	NEO and TROA	454



- **Purpose: Simplify operations, improve crew and customer experience, better manage supply chain**
- [Limited Menu FAQs](#) available on the microsite
- **Common FAQs**
  - Tomatoes
  - Coffee Care
  - Apple slices vs. Gogurt
  - Cookies/Sundaes
- Send on-going concerns to [lisa.geiger@us.mcd.com](mailto:lisa.geiger@us.mcd.com)
- McD's will monitor impact to business results


**Q&A: Use the Chat Box or  
Text your questions to:  
440-864-9929**



**Ken Moyer**

Operations Technology Manager





**Global Mobile Application & Delivery Apps** will be changed to Limited Menu



**Outdoor Menu Boards** will be changed to Limited Menu

\*\*\***Indoor Menu Boards** will be changed at a later date.

## Go live for Limited Menu – Day 1

POS registers will continue with the traditional layout with all menu items allowing the restaurants to sell items not on the limited menu

If a product is depleted or the Organization does not want crew to sell certain products use the Product Outage functionality in the POS.

# Product Outage Use During Limited Menu

The product outage feature will assist in marking items as outages on POS, Kiosk, GMA, Delivery, and Indoor and Outdoor Digital Menu Boards if the need arises. However, MHQ will be placing the items we will not be selling into product outage for us.

## *Legacy Product Outage*

This method keeps the product(s) in outage until you go in and take them out of outage. This is the preferred method for the products you will not be selling on the limited menu. [Click here](#) for instructions

## *Simplified Product Outage*

- If you run out of products that are a part of limited menu, please use the product outage instructions [found here](#). *When **Store Open** is performed, menu items on the outage list will be **automatically be removed** from the list and made available for sale.*

## *Product Outage by Menu Item Group*

You can remove your entire line of espresso drinks easily by using the instructions [located here](#).

# Limited Menu DMB Downloads - Two Phase Approach

## Phase 1: Existing Peak Menu and Removal of Products for Limited Menu



## Phase 2: Custom Menu design for only limited menu items



- Every Restaurant will receive the same Limited Menu Digital content downloaded on the first day of the delivery cycle of the DC deployment plan
- GMA & McDelivery Channels will be updated with the limited menu at the same time as the DMB downloads
- Triple Cheeseburger and McChicken/Spicy McChicken are included in the limited menu download and you will need to remove any of these items utilizing legacy product outage

**James Nice**

Field Marketing



## Limited Menu Plan for Non-ODMB Sites

- “Not All Products Available” snipes will be shipped to restaurants
  - Will arrive on 4/1/20
  - Several sheets will be sent based on board type
  - Snipes can easily be removed once we return to regular menu



# Limited Menu Promo Merchandising

Limited menu merchandising will be available for IDMB & ODMB. National will autopush on a rolling basis, based on Limited Menu Go-live date.

- *IDMB – Stage 4*
- *ODMB pre-browse – Stage 2 (middle)*
- *ODMB Menu Promo – Panel 2 (right promo)*

As long as your restaurant is still serving the product(s), please leave promotional POP in place.



## *Suggested Readerboard Messages*

**WE'RE HERE TO SERVE YOU  
TAKE OUT & DRIVE THRU OPEN**

**HERE TO SERVE YOU  
TAKE OUT & DT OPEN**

**HERE TO SERVE YOU  
DT OPEN**

# Limited Menu: Additional Co-op Implications

## —GMA Offers

- Digital team checking to ensure no offers against items that are removed as part of limited menu

# Limited Menu: Product Phase Out Recommendations

For Items in stock that are **NOT** part of the limited menu

**Have Crew Pre-Sell/Suggestive Sell** *i.e. Parfaits, Salads, Artisan Grilled Chicken Sandwiches.*

## **Restaurant Offers:**

- Offer Buy any size coffee, get a cookie free
- Offer Buy One, Get One Free on removed items

## **If restaurant has an abundance of product:**

- **Deliver extra products to local first responders or Ronald McDonald Houses** *i.e. Parfaits, Cookies, Buttermilk Crispy tenders, Salads, Artisan Grilled Chicken Sandwiches, & Snack Wraps*
  - *For more information on food donations visit the [US Sustainability Website](#)*
- **Offer extra products to restaurant crew**

# Service Reminders

**Why are you serving only a limited menu?**

*Because of the current situation, offering a limited menu allows us to serve you better. We still offer a variety of menu items and hope you can find something to enjoy.*

**If a customer orders an item not currently available, apologize and offer them a similar item.**

***For example, if a customer orders a Quarter Pounder with Cheese Deluxe:***

*I'm sorry, we are currently offering a limited menu and do not have that sandwich right now. Can I offer you a Quarter Pounder with Cheese instead?*

***For example, if a customer orders an Artisan Grilled Chicken sandwich:***

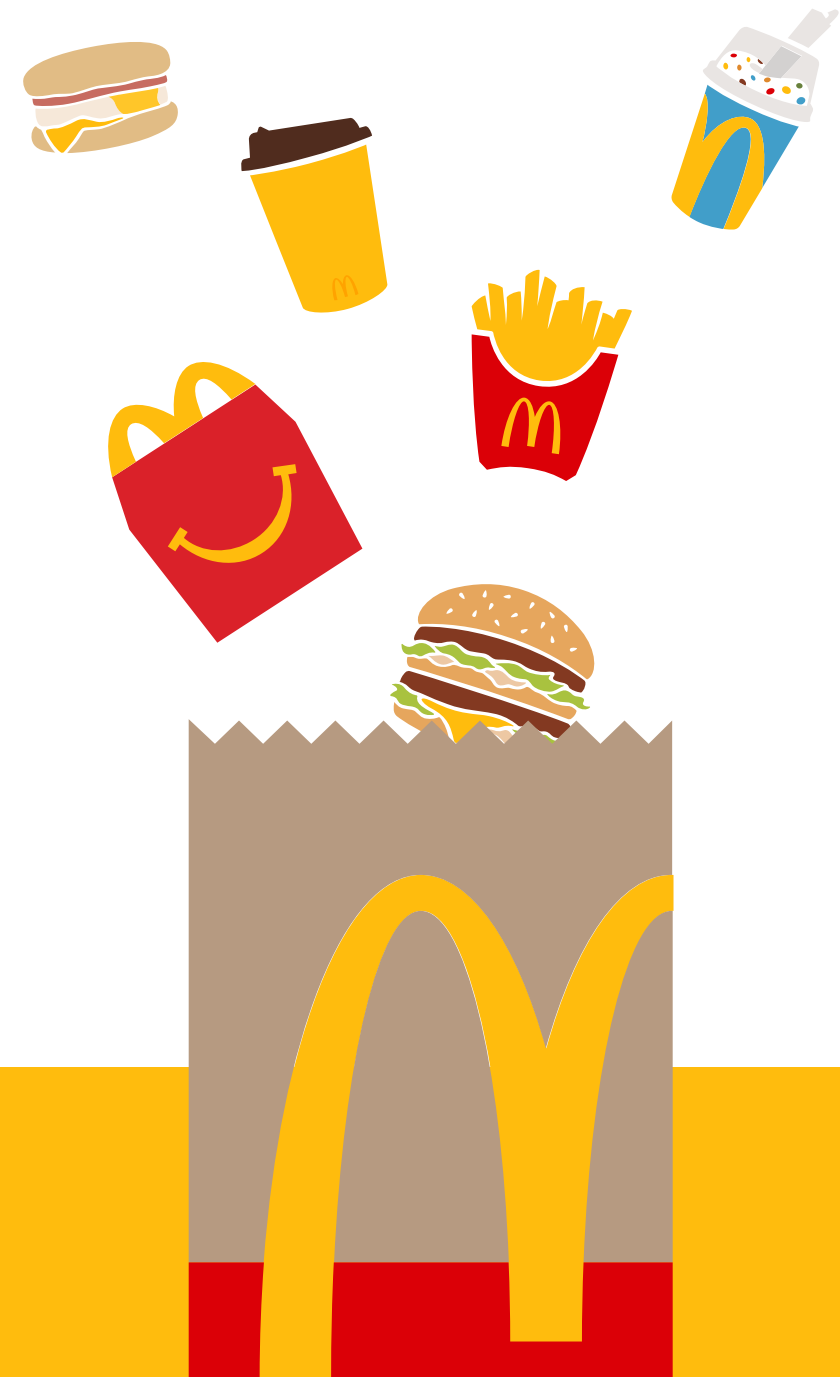
*I'm sorry, we are currently offering a limited menu and do not have that sandwich right now. Can I offer you a Buttermilk Crispy Chicken instead?*

***For example, if a customer orders an Ice Cream Cone:***

*I'm sorry, we are currently offering a limited menu and do not have that beverage right now. Can I offer you a Shake instead?*

**Q&A**

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**Robin Bullen**

Deployment Consultant



# Product Phase Out: How Will It Work?

## Phase Out- Before Shift

- When supply runs low stop selling product prior to the shift.
- Waste remaining product
- Product Outage Items
- Communicate to Crew
  
- **Pros:**
  - Avoids Operations disruption
  
- **Cons:**
  - Increase Waste

## Phase Out- During Shift

- Sell product until completely sold out
- May happen during peak so will need to act quickly
- Product Outage Items
- Communicate to Crew
  
- **Pros:**
  - Minimal waste
  
- **Cons:**
  - Potential operations disruption

# What to Prep

Being on limited menu, your prep person will have less to prep.

To help you transition, we have created a [sample prep stock list](#) and a [sample prep schedule](#) in editable versions to customize for your restaurant.

Date:				
Raw Item #	Raw Item Name	UOM	Day Total	Check Complete
56	Dehydrated Onion	Bag		
13	Cheese Slices	Sleeves		
63	Pickles	Container		
28	Quarter Onions	Bags		
18	Shredded Lettuce	Bags		
50	Lemons	Each		
12944-006	Roma Tomatoes	Container		
2683058	Tortilla Shells	Each		
2232021	Buritto Mix	Bags		
*** Use shredded lettuce for crispy chicken sandwiches				

## Limited Menu

### 5:00 am to 7:00 am

Prep Dehydrated Onions (make 2 containers or as needed)  
Prep American Cheese  
Thaw Buns (all)  
Temper Sauces  
Assemble Burritos

### 7:00 am to 8:00 am

Prep Produce

### 8:00 am to 8:30 am

Stack Prep Line (boxes, wrapping paper)  
Prep Fresh Beef in blue containers

### 8:30 am to 9:00 am

Break

# What not to order in ROP

During limited menu operations, the following items will not need to be ordered:

Frozen Food	Wrin #
Bagel	2599-060
Steak	1000-027
Artisan Grilled Chicken	3282-033
Buttermilk Crispy Tenders	12955-024
Frozen Strawberries	3576-018
Frozen Blueberries	1381-027
Chocolate Chip Cookies	2649-016
Oatmeal Cookie	3150-100
Southwest Veg Blend	2735-012
Cinnamon Melt	2963-007

Refrigerated Food	Wrin #
Salad Mix	12054-009
Vanilla Yogurt	4938-037
Bulk Non fat milk	8740-078
Breakfast Sauce	1004-066
Ranch Sauce	1826--045
Balsamic Dressing	1960-081
Ranch Dressing	8295-028
Southwest Dressing	8788-006
Shredded Cheese	695-012
Leaf Lettuce	13650-000
Go-Gurt	10877-030

Dry Food	Wrin #
Hot Fudge	65-074
Carmel Topping	69-080
Straw. Topping	67-228
Ice Cream Cones	23-117
Tortilla Strips	8609-015
Granola Topping Packet	8666-021
Steak Seasoning	968-030

Paper	Wrin #
Bagel Wrap	8257-015
Artisan Grilled Boxes	4527-048
4pc Tender Box	13318-006
6pc Tender Box	13319-006
10pc Tender Box	13330-006
Salad Bowls	1207-073
Salad Lids	8170-048
Side Salad Bowls	2577-051
Side Salad Lids	2585-022
Snack Wrap Grilled	6454-003
Snack Wrap Crispy	6452-006
Sundae Cups	261-126
Parfait cups	2847-101
Parfait lids	2826-069
Cookie Bag	4952-101

# ROP

- **Starting on your Go-Live date**, your ROP proposal will reflect the items associated with the Limited Menu only
- Orders will have non-Limited Menu items restricted
- Strongly recommend reviewing and approving; **do not Auto-Confirm** for first few proposals

# Equipment

As the restaurant transitions to the Limited Menu, there may not be a need to continue to use all of the equipment. Use the capacity calculators below to identify if your restaurant can reduce the amount of vats and grills. In addition, below are cleaning and maintenance instructions to ensure we clean and power down unused equipment correctly.

## Capacity Tools

- [Breakfast UHC Capacity Tool](#)
- [Grill Capacity Tool](#)
- [Fryer Capacity Tool](#)

## Equipment Maintenance

- [Garland Grills Maintenance](#)
- [Taylor Grill Maintenance](#)
- [Frymaster \(FR2\)](#) and [Frymaster \(FR3\)](#)
- [Henny Penny LOV Electric FR5](#) and [Henny Penny LOV Gas FR6](#)
- [Bakery Case](#)

# Sample UHC Layout

To support limited menu and social distancing, below is a recommendation of a sample UHC layout.

- Continue to use current Breakfast layout (2 UHC's)
- Recommend going to 1 UHC for lunch
  - \*Unless UHC Capacity Tool calls for more than 36 slots*

Limited Product Recommended Layout

Lunch		
LTO	Crispy	Fish
LTO	Crispy	Fish
10:1	10:1	10:1
McChick	McChick	McChick
Nuggets		Nuggets
Nuggets		Nuggets

**Cynthia Izsak**  
Deployment consultant



# Products and Equipment Affected by Limited Menu for Daily Food Safety

### Daily Food Safety Checklist

To complete the checklist, circle Y (Yes) or N (No) for each item. Any "N" response should be immediately corrected.

Pyrometer in calibration. Record temperature of ice water. Temp should be between 30 - 34°F. \_\_\_\_\_ °F

Proper disposable gloves (blue and don't white) are stocked at each station? Y N

Clean towel buckets, back sink, and warewasher (if used) have the correct sanitizer concentration when checked with a test strip? Y N

Required supplies at all hand wash sinks? Y N

Disposable liners discarded and replaced with new liners for all food and sweet ice dispensers today? Y N

All employees appear healthy (with no symptoms of illness)? Y N

#### START-UP

Maximum refrigerated product temperature is 40°F.

Refrigerator Units	Product Measured	Product In Code?	Product Temperature
Walk-In		Y N	*F
Reach-In - Kitchen 1		Y N	*F
Reach-In - Kitchen 2		Y N	*F
2-Drawer Unit		Y N	*F
2-Drawer Unit		Y N	*F
Prep Table Refrigerator		Y N	*F
Mix Reservoir Shake	Shake mix		*F
Mix Reservoir Sundae	Sundae mix		*F
FC - 1		Y N	*F
FC - 2		Y N	*F
DT - 1		Y N	*F
DT - 2		Y N	*F
Cream/Milk Dispenser 1	Cream		*F
Cream/Milk Dispenser 2	Cream		*F
McCafé Cooler		Y N	*F
Salted Display		Y N	*F
Blended Ice Machine		Y N	*F

Cooked product internal temperature check. (Check each product from all sections of grill that are being used to cook each specific product). Add any regional or promotional meat, fish or poultry product to the tables below.

Notes for actions or follow-up: \_\_\_\_\_

Date: \_\_\_\_\_

Person Completing (Start-Up): \_\_\_\_\_

Person completing (Breakfast): \_\_\_\_\_

Person completing (Reg Menu): \_\_\_\_\_

General Manager Sign-Off (Verify): \_\_\_\_\_

BREAKFAST PRODUCTS - INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY										FOOD SAFETY	QUALITY
Time of Day	Product	Paten #	Cook Time	Run Size	Portion #1	Portion #2	Portion #3	Portion #4	Internal temps. at or above 155°F?	2 of the 4 internal temps. between 155-170°F?	
	Breakfast Sausage			8	*F	*F	*F	*F	Y N	Y N	
	Breakfast Sausage			8	*F	*F	*F	*F	Y N	Y N	
	Breakfast Steak				*F	*F	*F	*F	Y N	Y N	
					*F	*F	*F	*F	Y N	Y N	
					*F	*F	*F	*F	Y N	Y N	
	Round Egg				*F	*F	*F	*F	Y N	Y N	
	Round Egg				*F	*F	*F	*F	Y N	Y N	
	Round Egg				*F	*F	*F	*F	Y N	Y N	
									Internal temps. at or above 165°F?		
	Breakfast Chicken				*F	*F	*F	*F	Y N		

REGULAR MENU - INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY										FOOD SAFETY	QUALITY
Time of Day	Product	Paten #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3	Patty #4	Internal temps. at or above 155°F?	2 of the 4 internal temps. between 155-170°F?	
	Beef 10.1			8	*F	*F	*F	*F	Y N	Y N	
	Beef 10.1			8	*F	*F	*F	*F	Y N	Y N	
	Beef 10.1			8	*F	*F	*F	*F	Y N	Y N	
	Beef 10.1			8	*F	*F	*F	*F	Y N	Y N	
					*F	*F	*F	*F	Y N	Y N	

REGULAR MENU - INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY										FOOD SAFETY	QUALITY
Time of Day	Product	Paten #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3		Internal temps. at or above 175°F?	All internal temps. between 175-190°F?	
	Fresh Beef 4.1				*F	*F	*F		Y N	Y N	
	Fresh Beef 4.1				*F	*F	*F		Y N	Y N	
	Fresh Beef 4.1				*F	*F	*F		Y N	Y N	
	Fresh Beef 4.1				*F	*F	*F		Y N	Y N	
	Fresh Beef 4.1				*F	*F	*F		Y N	Y N	
	Fresh Beef 4.1				*F	*F	*F		Y N	Y N	

CHICKEN, FILET-O-FISH - INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY										FOOD SAFETY
Time of Day	Product	Value Plate #	Run Size	Portion #1	Portion #2	Portion #3	Portion #4	Chicken internal temps. at or above 165°F?	Filet-O-Fish internal temps. at or above 165°F?	
	Chicken McNuggets			*F	*F	*F	*F	Y N		
	Crispy Chicken			*F	*F	*F	*F	Y N		
	Grilled Chicken			*F	*F	*F	*F	Y N		
	McChicken			*F	*F	*F	*F	Y N		
	Buttermilk Crispy Tender			*F	*F	*F	*F	Y N		
				*F	*F	*F	*F	Y N		
				*F	*F	*F	*F	Y N		
				*F	*F	*F	*F	Y N		
	Filet-O-Fish			*F	*F	*F	*F	Y N	Y N	

*\*Please note: highlighted products and equipment will not be used so no need to temp.*

# Digital Food Safety- Jolt

- Removing Products

- Go to lists on the main menu (on the left side of the screen)
- Go to Edit Lists
- Go to Regular Menu
- Choose grilled chicken and chicken tenders
- For each piece of equipment that shows grilled chicken or chicken tenders click the three dots and choose deactivate



- Removing Equipment

- Go to lists on the main menu (on the left side of the screen)
- Go to Edit Lists
- Go to Digital Food Safety Start-up
- Go to Sub-list Options, go to each piece of equipment not being used, click the three dots and choose deactivate

# Digital Food Safety- Squadle

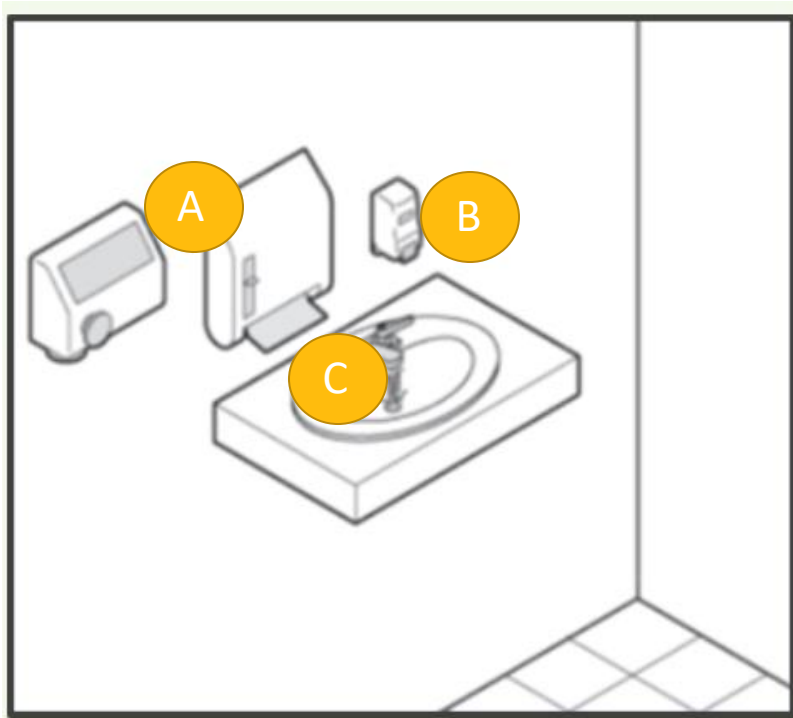
- Removing Products
  - Will be available within 2-3 days and a message will be sent to operators
- Deactivating Equipment
  - Store manager can either:
    - Email - [support@squadle.com](mailto:support@squadle.com)
    - Call 1-877-727-1352
    - Use the App chat option

The Squadle logo is a blue rectangle with the word "Squadle" in white, italicized font.

*Squadle*

# Handwashing is Essential to Avoid Cross Contamination

*\* Please note that running water temp for handwashing **must** be a minimum of 100 Degrees F (check with Calibrated Pyrometer).*



**The follow supplies and equipment must be available and functioning at all hand washing sinks in the kitchen and all restrooms:**

- A. Hand dryers must be functioning or a supply of paper towels must be available at each hand wash sink
- B. Soap dispenser with Foaming Antibacterial Hand Soap (ABHS)
- C. Warm running water at a temperature of at least 100F. The water should be able to achieve this temp within 1-2 minutes after turning on the water

# Wash, Rinse, and Sanitize

Properly wash, rinse, and sanitize all utensils every 4 hours is a critical step in combating Cross-Contamination.

- Water for third compartment sink sanitizer should be 110 degrees
- To test, use Quat test strip, dip in sanitizer solution for 10 seconds. Remove strip from water. Do Not Shake test strip. The minimum acceptable concentration for KAY SolidSense Sanitizer (QUAT) is 200 ppm. If the reading is less than 200 ppm, prepare a fresh solution and test again.
- Min. acceptable concentration for Kay-5 Sanitizer or Sink Sanitizer (Chlorine Solution) is 50 PPM. If reading is less than 50PPM, discard and repeat steps.

***\*Reminder- The DOH is still conducting restaurant visits. Please be mindful of when your next cycle visit could occur.***

# Positioning Recommendations for Social Distancing

## Shift Manager

### Manage the Shift

- Maintain Food Safety Standards
- Sanitation Follow up & Awareness
- Maintain Social Distancing w/crew
- Shift Preparedness

## Drive Thru\*

### 2-3 Staff - 1 Lane DT Operations

- 1 – OT 1 / Cashier
- 2 – Runner (DT & FC)
- 3 – Presenter

### 4-5 Staff - 2 Lane DT Operations

- 1 – Cashier / OT 2
- 2 – OT 1
- 3 – Runner (DT & FC)
- 4 – Presenter
- 5 – OT 2 (depending on restaurant configuration, position OT2 in large CBB cell or back booth after separating registers - goal is to maintain 6' social distancing)

## Kitchen\*

### Staff – Breakfast Menu

- 1 – Cook 1
- 2 – Assembly 1 (opposite side of grill)
- 3 – Production Leader - Toast/Bake/Q
- 4 – Assembly 2 (open other side of prep table)
- 5 – Cook 2

### Staff – Regular Menu

- 1 – Cook 1
- 2 – Assembly 1 (opposite side of grill)
- 3 – Assembly 2 (open other side of prep table)
- 4 – Cook 2
- 5 – Production Leader (buns)
- 6 & 7 – Additional Assembly Staff (maintain 6 foot social distancing, between assemblers)

## Fries/Hash

### French Fries / Hash Brown Staff

- 1 – Fry Area

## Take-Out\*

### Take-Out (Front Counter) Staffing

- 1 – OT
  - 2 – Presenter
- Runner added only in extreme situations (high delivery orders, high average check etc.), where 6 foot social distancing can be maintained

## McCafe

### McCafe/BDAP

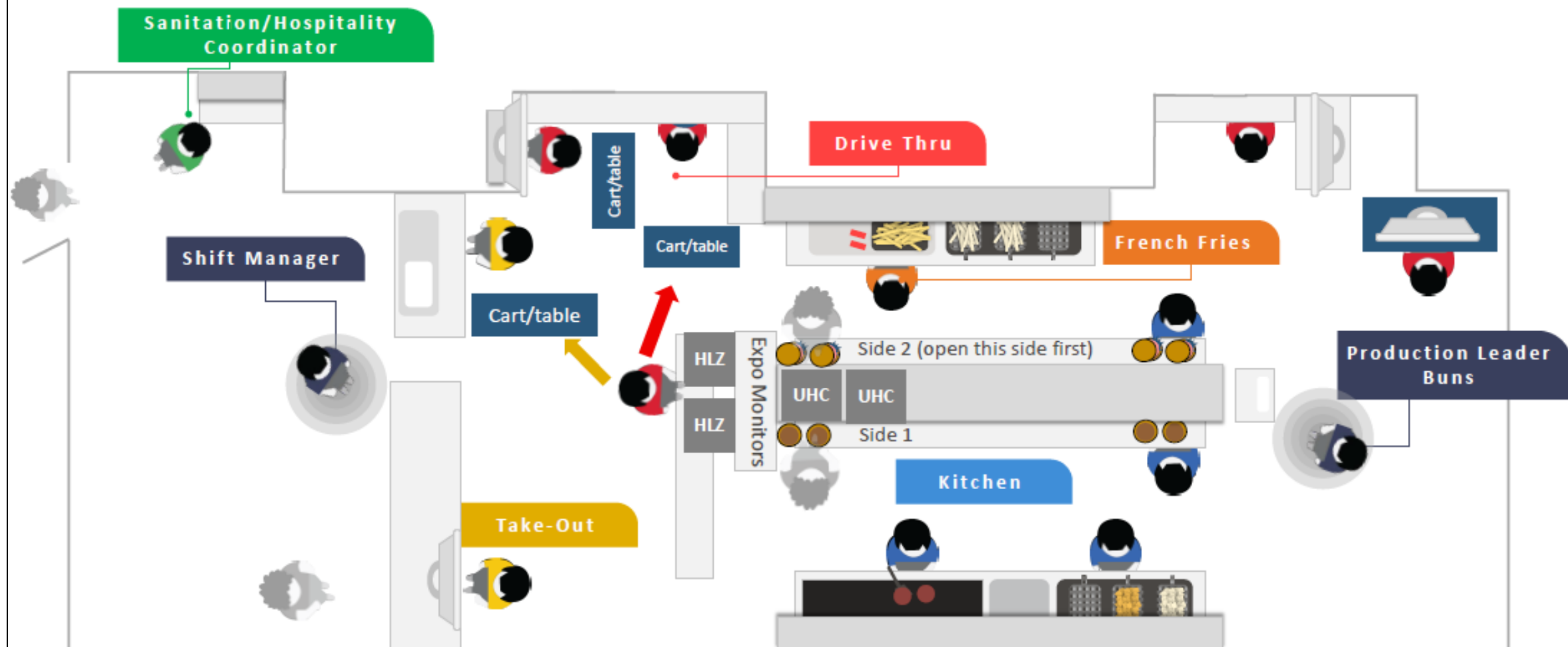
- 1 – McCafe Drinks

## Sanitation/Hospitality Coordinator

- Cleanliness/Sanitation
- Manage customer flow, per local regulations
- Guide Guests (manage 6 foot rule)
- Runs out “parked orders” or “roll forward” as needed

Visuals and best bets can be found at [Social Distancing for Crew](#)

## Social Distancing / Regular Menu - Positioning

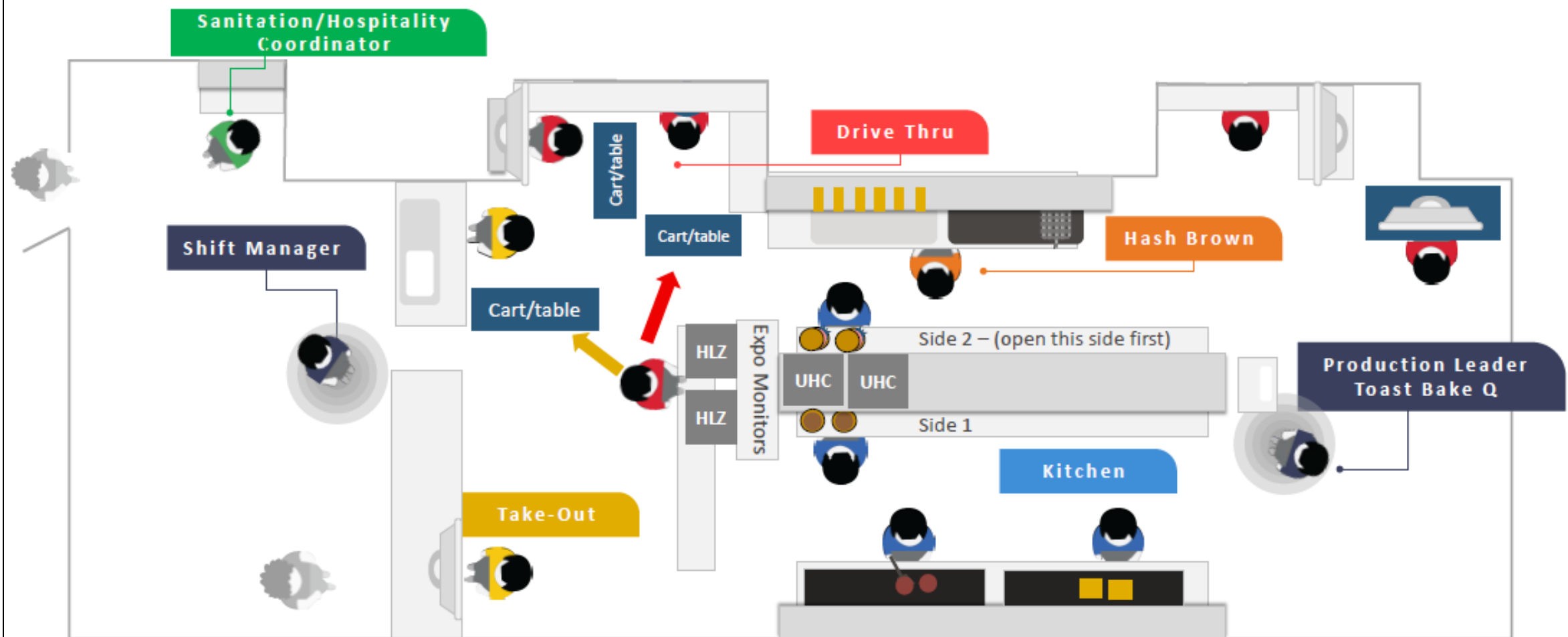


Proprietary and Confidential

v.3 | updated 3.21.2020

*This tool is provided as a resource to independent franchisees. Franchisees are independent employers and each franchisee and each franchisee restaurant is unique. Franchisees are alone responsible for all employment matters in their restaurant(s), including alone making all decisions regarding the requirements for jobs and setting all terms and conditions of employment, including hiring, firing, discipline, supervision, staffing and scheduling. McDonald's USA has no control over employment matters at restaurants owned and operated by franchisees.*

# Social Distancing / Breakfast Menu - Positioning



Proprietary and Confidential

v.3 | updated 3.21.2020

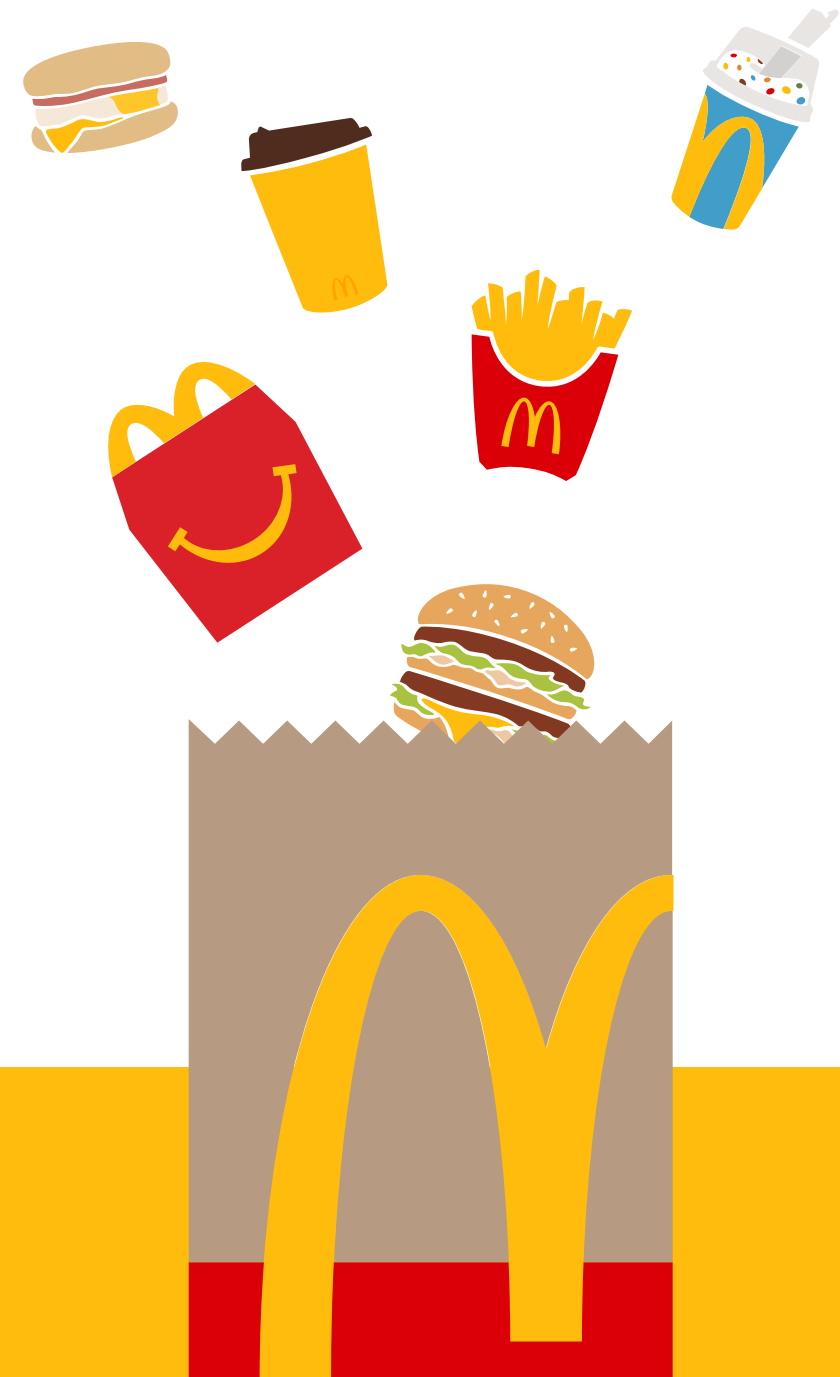
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# Social Distancing for Customers



**Q&A**

**Use the Chat Box or  
Text your questions to:  
440-864-9929**



## Summary - Action items

- Review Product outages & Post Limited Menu Signage
  - Example: Triple Cheese and Hot 'n Spicy McChicken
- Crew Pre-Sell/Suggestive Sell removed items
- Adjust Prep Products/Schedule to reflect limited menu
- Closely review ROP orders
- Update UHC layout
- Update your Food Safety Book
- Practice Social Distancing for crew positioning



**Thank you**