



CORNER STORE CHECKLIST

WHAT IS CORNER STORE

Due to the coronavirus pandemic, many restaurants are turning to alternate ways to stay afloat. Below are ways for you to create an alternate, temporary, business model during the coronavirus pandemic to enable customers to safely purchase the essential pantry items that they need for their families.

Many retail stores are out of pantry staples, the corner store products can vary by location, but can include essential commodities such as eggs, condiments, bread, toilet paper, etc.

- **Take inventory and review the items available in your operation**
- **Develop your communication plan including email and social to advertise your Corner Store. Communicate store hours (if different than take-out hours) on your website, social posts, signage, etc.**
- **Create onsite signage**
- **Set up your e-commerce platform with product images, descriptions and price**
- **Create product signage and Point of Sale sheets**
- **Train and inform your staff on new concept schedule accordingly**
- **Ensure you have adequate storage space for extra products – inventory tightened**
- **Do you have a refund policy in place**
- **Remind your staff to wear gloves when handling food items, even pre-packaged grab and go items, including handing the bags to customers as this helps to prompt consumer confidence**
- **Enforce social distancing**
- **Be sure to comply with all food storage regulations provided by your local health department**

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We care about your business and we are here to help.



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