

HOW FOOD BUSINESSES NATIONWIDE ARE HANDLING CORONAVIRUS



“New social distance initiatives include a “drive-through window” where guests can walk (drive, bike or roller skate) on up to our window and place an order for food. We’ve also implemented a “social distance gratuity”: all funds received will be distributed right away to the amazing cooks, servers, dishwashers, and others who keep the machine running and whose livelihoods hang in the balance. And, finally, we launched Family Dinner, featuring a new daily special available for pickup or delivery.”

ERIN CARLMAN WEBER
ALL TOGETHER NOW
CHICAGO, IL

“My first idea is to supplement grocery stores. The second thing I’m doing is a collaboration with Lord Stanley, another restaurant in San Francisco. We’re doing a pop-up five-course menu that you can pick up at Lord Stanley and also order wine or batched cocktails with it too. The third thing I have going on is feeding hospital workers. There is a program that delivers meals to hospital workers on the front lines. It pays \$20 per meal, and you make 50 meals a day.”

BRANDON JEW
MISTER JIU’S
SAN FRANCISCO, CA

“I run a small catering business and I’m a traveling chef. I’m providing virtual cooking classes and presentations on indigenous foods to help bring in some income during this time. I also have a YouTube channel where I make recipes focused on indigenous ingredients of North America.”

BRIAN YAZZIE
INTERTRIBAL FOODWAYS
ST. PAUL, MN

“Here’s why we are staying open: Before the crisis, 50 percent of food was coming from grocery stores and 50 percent from restaurants. The nation needs restaurants because grocery stores can’t provide all the food to make up this gap.”

ANDREA CHERNG
PANDA RESTAURANT GROUP
NATIONWIDE

“We were pretty shocked the first time we did take-out. Our numbers actually went up. People who can’t come out are buying gift cards. They’re leaving extra tips to help our baristas out. Our community is really here for us.”

JIMMY LEE
HOUSE ROOTS COFFEE
GRANADA HILLS, CA

Email us at: contactus@asmwaypoint.com

SOURCE: The Bon Appétit Staff. “Closures, Takeout, and Relief Efforts: How Food Businesses Nationwide Are Handling Coronavirus” Bon Appétit, March 2020, www.bonappetit.com/story/food-businesses-covid-19.

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

