



What to Expect From San Francisco Restaurants in the New Normal

Since the Covid19 Pandemic hit the US, a good number of businesses closed down because of the lockdown. Some businesses weren't able to adapt to the "new normal" and formally ended their ventures. But as Covid19 cases in San Francisco are now becoming more controlled in the last weeks, some businesses are now allowed to operate. What can you expect when you go to a restaurant this weekend?

Limited Staff

The first thing that you might notice when you eat at your favorite restaurant is that they may not have the same number of staff. It is a common practice among restaurants that just re-opened to maintain smaller manpower. The reason is that a lot of these businesses have experienced losses.

Another reason is the fact that they can only cater to a smaller number of customers to maintain social distancing within their premises. And with fewer customers, it costs them more to have more employees. Some businesses not only cut the number of employees but some of them are working fewer hours.

Long Queue

A lot of these restaurants will have to keep up with a large demand. However, with the limited operation, you can expect long lines from these restaurants. Be sure to be patient whenever you get food.

Dine-in only for outdoor restaurants

If you really want to eat in your favorite restaurant, unfortunately, it is only allowed in outdoor restaurants. The reason is quite simple. Enclosed spaces can increase the possibility of getting the virus. But of course, it can still be risky to eat even today. It is important to note that airborne precaution has been highly suggested by several health professionals.

Eat at your own risk

If you are going to eat in your favorite restaurant, there are several ways on how you can decrease the risks. For instance, instead of eating lunch at 12 noon, you can do it earlier or a bit later. This will give you a chance to have the place on your own. Next, you want to eat quickly. You also want to sanitize the table and everything that you will be touching. If you are going to eat burgers and fries, it's a good practice to not use your hands.

Higher Price

The new normal requires a number of additional costs for a business. Just imagine the amount of money restaurants have to sacrifice to maintain social distancing. On top of that, they also have to cover for the sanitation of the entire area. In some cases, there are also those restaurants that will conduct rapid tests on their employees just to ensure that everyone is safe around them.

Because of these things, you can expect that the price of their food may have jumped a bit. Some of these restaurants may have increased the cost of their food by as much as 5%. This way, they can still maintain their operations.

Supporting the local economy is important. San Francisco is doing its best effort to recover from the Covid19 pandemic. However, it can also leave people at risk of getting infected.