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Industry: Restaurant / Bar
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COVID-19 SITE SAFETY PLAN

We want our customers to be assured that we are taking all steps necessary to combat the fears of the COVID-19 virus. We adore our customers and want you to all remain safe. Please use good judgment before coming out into public. Although most of the sanitary steps are our normal practice, we are going one step further. Some of our sanitary and precautionary procedures are as follows:

I. PEOPLE

- A) We have limited our dining capacity by 50% and rearranged our outdoor dining tables 6' apart from each other.
- B) Tightly confined spaces will be limited to one individual at a time unless all occupants are wearing face masks.
- C) There are posted social distance markers that denote 6' of spacing in commonly used areas
- D) There are designated areas for contactless pick up areas for take out orders
- E) Indoor dining and seating areas are closed.
- F) The Bar will only be available to staff obtaining drinks orders for the tables. No seating will be available at the bar and no patron will be able to go to the bar for service.
- G) Employees will try and maintain a distance of 6' apart and will be wearing face coverings at all times.
- H) Employees will have designated work stations. When not feasible, the employees will be wearing face coverings.
- I) Maximum number of guests at a table is 10 (may be of the same party but different households)
- J) There are signs and lines posted where necessary to ensure 6' distance is maintained
- K) Signage is posted as reminders to patrons and employees
- L) In person staff meetings are limited and occur where 6' distance is enforced
- M) Non-essential amenities are closed

- N) We do not use tangible devices to let parties know when their table is available – we will text the individual through our Guest Manager App
- O) Vendors have designated delivery location
- P) Restrooms are limited to one guest per room. There is signage of the wait location 6' apart.

II. PLACES

A) Protective Equipment

- i. Employees will wear appropriate face coverings at all times
- ii. Gloves and sanitizer is available throughout the establishment
- iii. Limited sharing of objects and discourage touching of shared surfaces; or, when in contact with shared objects or frequently touched areas, wear gloves (trade-appropriate or medical); or, sanitize or wash hands before and after contact.

B) Hygiene and Cleaning: We adhere to CDC and DOH cleaning and hygiene requirements. Logs are maintained on site.

- i. All tables are wiped with multi-quat sanitizer after every shift and before the start of service and before every use of the table
- ii. Lavatories are cleaned and sanitized thoroughly after every shift and before the start of the day and several times throughout the day
- iii. Silverware/Flatware is pre-soaked with food safe sanitizer then double washed before every use. Only roll-ups will be available – no loose silverware. Disposable Flatware is available upon request.
- iv. All glassware is washed commercially with dishwasher soap and sanitary rinse. Plastic drinkware is available upon request.
- v. Logs will be maintained throughout common areas indicating date/time and cleaning service performed
- vi. We will provide and maintain hand hygiene stations for personnel, including handwashing with soap, water, and paper towels, or an alcohol-based hand sanitizer containing 60% or more alcohol for areas where handwashing is not feasible.

C) Communication

- i. Signage is posted throughout to remind personnel to adhere to proper hygiene, social distancing rules, appropriate use of PPE, and cleaning and disinfecting protocols.
- ii. Communication plan for employees, visitors, and customers with a consistent means to provide updated information.
- iii. We will Maintain a voluntary continuous log of every person, including workers and visitors, who may have close contact with other individuals at the work site or area; excluding deliveries that are performed with appropriate PPE or through contactless means; excluding customers, who may be encouraged to provide contact information to be logged but are not mandated to do so.

- iv. If a worker tests positive for COVID-19, we will immediately notify state and local health departments and cooperate with contact tracing efforts, including notification of potential contacts, such as workers or visitors who had close contact with the individual, while maintaining confidentiality required by state and federal law and regulations.

III. PROCESS

- A) Implemented mandatory health screening assessment (e.g. questionnaire, temperature check) before employees begin work each day and for essential visitors, asking about (1) COVID-19 symptoms in past 14 days, (2) positive COVID-19 test in past 14 days, and/or (3) close contact with confirmed or suspected COVID-19 case in past 14 days. Assessment responses must be reviewed every day and such review must be documented.
- B) Contact tracing and disinfection of contaminated areas. To ensure the business and its employees comply with contact tracing and disinfection requirements, we agree that you will do the following:
 - i. Clean, Disinfect and Contact Trace the individual

IV. OTHER

- A) We are offering contactless pick-up service (call ahead one hour, payment by phone available)
- B) We are eliminating all tangible items from our guest tables including Salt and Peppers shakers which will be replaced with disposable items as well table tents
- C) Only Disposable menus will be used – one time use
- D) Kitchen employees will:
 - i. Complete a pre-return check for healthy and clean environment
 - ii. Wear face coverings at all times
 - iii. Space 6' apart when able
 - iv. Place the orders on a counter NOT directly to the server
 - v. Limit sharing of kitchen tools
- E) Employees will
 - i. Complete a health screening and temperatures will be obtained through infrared thermometer
 - ii. Have a separate entrance than patrons
 - iii. Complete a daily health check upon their scheduled work time
 - iv. Not share breaks