



Welcome Back!!

We are excited to get back to what we do best! Being one of the premier restaurants in the state. I want to take this opportunity to go over what we have done over the last couple of months of being closed as well as some new sanitation policies and procedures.

Josephine's has certain advantages over most restaurants with the space we have. The separate rooms of our historic building as well as the outside seating allow us to distance and partition very well.

In following the guidelines outlined by the Governor's Executive Order the following procedures will be adhered to:

- 1) Each employee will be evaluated prior to their shift to ensure they are healthy for work as not to potentially spread and pathogens.
- 2) Before performing any job duties **WASH YOUR HANDS!!** We have also provided touchless hand sanitizer stations strategically located for you convenience.
- 3) Wear a mask whenever in contact with guests: greeting, tableside, etc.
- 4) Sanitize surface areas that may be in contact with any persons. This is to be done prior to each shift. In particular; bathroom, door knobs, POS, food pick up counter, phone. A more complete list is laminated and posted in the server area and in the back kitchen. Tables and chairs are to be sanitized by the server according to their section in between each seating. The proper technique will be trained and supervised by the lead server.

I would also like to list some of the things we have done specifically to reassure a safe work environment for the staff as well as our guest.

- 1) We have installed all touchless systems in the bathroom for hand washing, faucet, paper towel and soap dispensers.
- 2) We have spread out our table arrangement both inside and out on the patio
- 3) We have done a complete cleaning and sanitizing of the entire restaurant. Including new flooring in the back kitchen and walk-in

cooler, keg cooler lines, ice machine clean out and sanitizing, all wine and liquor inventory, all china, glass, silver and cooking equipment.

- 4) We have installed a sneeze guard to provide a protective barrier between arriving guest and the food production area in our open kitchen
- 5) We have provided touchless hand sanitizer stations for our guests as well as our employees
- 6) For the time being we will be using single use paper menus and doing silverware roll-ups.
- 7) Condiments will be provided as single use
- 8) Pens used by guests to sign credit cards will be used once and then placed in a basket to be sanitized for the next shift
- 9) We offer touchless pay and discourage paying with cash
- 10) One of the touchless hand sanitizer stations is located by the credit card machine. After taking a credit card for payment the server will sanitize their hands as well as the credit card before returning it.
- 11) For the time being we will not except parties of more than 10
- 12) Gloves and plate covers will be used by servers when serving food.
- 13) Waiting area will be monitored for social distancing when required.