



Covid 19 Response

General Guidelines

- Require employees to wear cloth face masks and to practice good hand hygiene, cover coughs and sneezes and avoid touch their eyes, nose and mouth.
 - Frequent hand washing for at least 20 seconds is required for all employees working on food production.
 - Ensure employees stay 6 feet apart whenever practical.
 - Avoid crowding at restaurant entrance and maintain physical distancing in any waiting line.
 - All cleaning, sanitizing and disinfecting shall be to a safe level as recognized by the CDC utilizing disinfectants approved by the EPA.
 - Require all sick employees to stay home until safe to return.
 - Follow established protocols for dealing with a guest or employee who reports symptoms of or tests positive for COVID-19.

Customer Area Practices

- Regularly sanitize all frequently touched objects in public areas and log each occurrence. (door handles, tables, chairs, bar, bar stools, restroom facilities, etc).
 - Menus should be laminated or plastic covered and sanitized after each use, or single use paper.
 - Offer single serve units for condiments, cutlery, napkins, etc.
 - Arrange seating in accordance with CDC guidelines for safe social distancing.
 - Use disposable napkins

Staff-Only Areas

- Regularly sanitize all high contact objects and log each occurrence
- Provide hand sanitation units and tissues in all back of house and staff change areas.
 - Limit sharing of handheld equipment, phones, desks, workstations, and other tools and equipment between employees to the extent possible.



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