

RESTAURANT SAFETY PRECAUTIONS

Thank you for your support during the COVID-19 shut down. We are excited to welcome you back into our dining rooms. The safety of our guests and employees is our highest priority. During this time we will be taking the following precautions daily:



- Use of Electrostatic Disinfection Spray to cover all our surfaces – this is a misting disinfectant that has been listed by the CDC for disinfecting surfaces and equipment against multiple viruses including coronavirus
- We use a 3rd party cleaning company as well for extra confidence
- All employees are checked for temperature and are given a questionnaire every day they work to promote health and wellness in the workplace
- All employees will be wearing masks
- We require frequent and mandatory hand washing between every job, task and duty
- We are following the strictest guideline from the CDC, National Restaurant Association and local regulatory authorities as well as our own industry leading protocols and standards
- All management employees are ServSafe certified
- We will have a computer called I-Display that will scan every customer entering the building. If they have a temperature above our threshold they will not be allowed in the premises.
- All seated tables will be set up with 6 feet of distancing between parties and we are implementing social distancing protocols throughout all areas.
- All customers will be required to wear a face covering upon entering, exiting and moving around the facility
- We will have touchless hand sanitizers for customer and employee use throughout the premises