

LIST OF RESTAURANT SAFETY PRECAUTIONS



- 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 gloves and masks
- We require frequent and mandatory hand washing between every job, task and duty
- We are following the strictest guideline from the WHO, CDC, NRA and local regulatory authorities as well as our own industry leading protocols and standards
- All management employees are ServSafe certified
- 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
- Plexi glass protection at hostess stands to protect from employee/guest interaction
- We will have touchless hand sanitizers for customer and employee use throughout the premises
- We will have one time use menus and an option to download our menu onto your personal handheld device.