



Here are some things we are implementing to help keep our workplace safe and to support you:

- More frequent cleaning and sanitizing.
- Access to gloves throughout the workplace.
- All employees wearing appropriate face covering per CDC guidelines.
- Access to hand sanitizer near restrooms and entry way.
- Staggered shifts so fewer people are on-site at one time.
- More frequent communications on our business, projections, new policies and requirements, your health and safety, and measures we are taking to support you and our community.
- Use of paper menus – which are disposed of after each use.
- Single use salt, pepper, and other condiments for guests.
- Separation of guests by setting only certain tables that are the appropriate distance apart per CDC Guidelines.
- Use of both floors for seating guests to best practice social distancing.
- Sanitation of all pens and check books multiple times throughout each service.
- Multiple sanitation stations throughout the dining & restroom areas.
- Access to masks for guests who do not have them.
- Masks to be worn at any time guests leave their table.