



CAPACITY: 46

COVID-19 EMPLOYEE SERVICE PROTOCOL

For yours and the safety of our customers...

- Customer-employee contact must be limited to one employee per customer or group of customers to the greatest extent possible.
- One member of a party may be allowed in the waiting area while other members of their party wait in their car.
- Customers should be seated at every other booth or table to allow for social distancing.
- No more than 10 people can be sat at a table.
- Condiments should not be set on tables for customers to use. Customers will need to ask for condiments and have employees bring these out in single serve packets or containers
- Do not allow sampling or tasting of any items.
- Laminated menus should be sanitized between each customer or disposable paper menus can be used. Also consider having customers view the menu on their mobile devices through an app or website.
- Tables and chairs should be cleaned and disinfected after each customer

Cleaning/Disinfection Protocols...

- Employees must wash hands often with soap and water for at least 20 seconds, especially after using the bathroom, before and after eating, after blowing their nose, after coughing or sneezing, or after touching high touch surfaces,
- Routinely clean and disinfect all frequently touched surfaces. If surfaces are dirty, they should be cleaned using a detergent or soap and water before disinfecting.
- Workers should limit or eliminate the use of other workers' phones, desks, offices, or other work tools and equipment, when possible. If necessary, clean and disinfect them before and after use.
- Frequently disinfect surfaces repeatedly touched by employees or customers such as door knobs, credit/debit card machines, equipment handles, checkout counters, etc.
- Frequently clean and disinfect floors, counters, and other facility access areas using EPA-registered disinfectants.
- Prepare and use sanitizers according to label instructions.

Employee Name _____ Employee Signature _____ Date: _____