



COVID-19 EMPLOYEE SERVICE PROTOCOL

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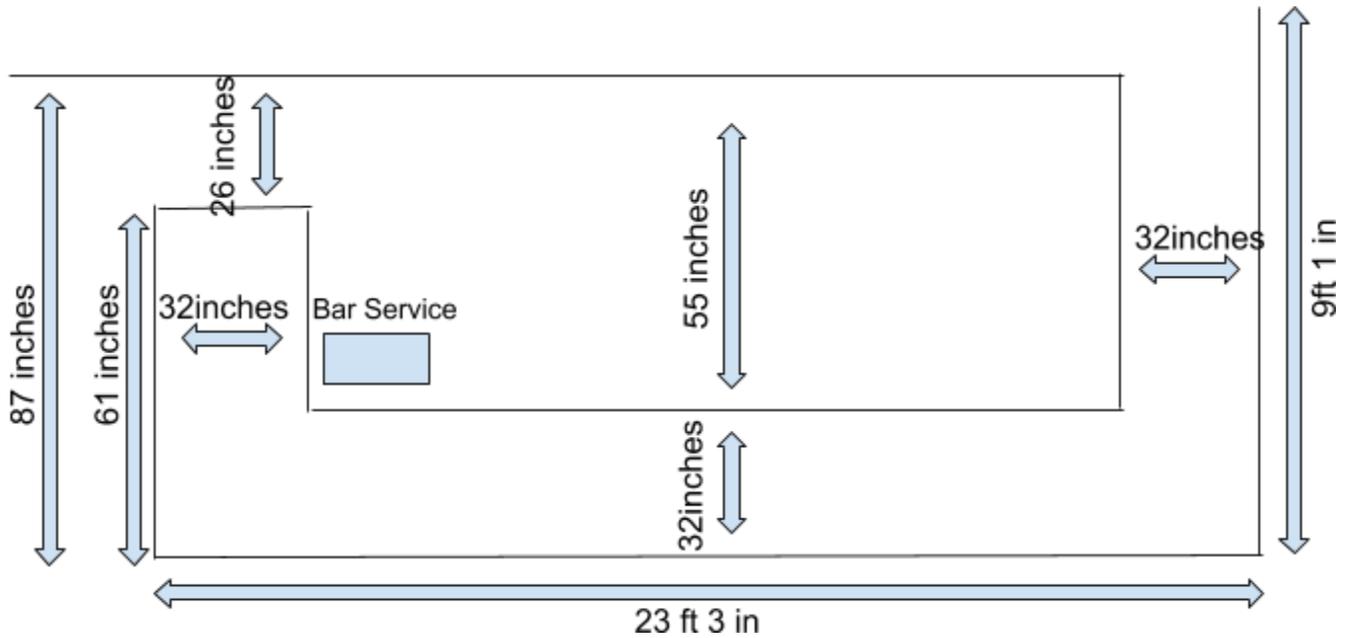
For yours and the safety of our customers...

- Masks are to be worn by EVERY EMPLOYEE AT ALL TIMES
- Customers should be seated at every other booth or table, or with at least 6 feet between unassociated groups at the bar to allow for social distancing, and no more than 10 people can be sat at any single table.
- Only bartenders are allowed to be behind the bar while customers are present to allow for proper social distancing between staff and guests.
- Remind customers that masks are required at all times if they get up from their seat for any reason, and limit movement within the restaurant to entering, exiting, and using the restroom. Make sure all checks are closed out at the table/bar while guests are seated.
- 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
- We Do not allow sampling or tasting of any items.

Cleaning/Disinfection Protocols...

- Prepare and use sanitizers according to label instructions.
- 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.
- Twice per hour, 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, and all tables and chairs should be cleaned and disinfected after each customer

Employee Name _____ Employee Signature _____ Date: _____



- Note that there is 7 ft 3 inches between our backbar and the front of the bar where customers would be seated.
- If guests were to sit back in their chairs it would add another 6-12 inches difference.
- We also have a large amount of lateral room for our staff to stand diagonally between guests so that they aren't directly in front of guest groups.
- We have just over 37 ft of bar space for customers. If we allot 4 ft per group of two, with 4 groups of two, that leaves us with 25 feet of space to separate, when only 21 is needed. This allows for flexibility with group size and separation to guarantee a minimum of 6 ft is between any unassociated groups, while still allowing 6 ft of distance between guests and bartenders.
- We have a tape measure behind the bar at all times, and have allocated appropriate space for bar service areas to allow for 6 ft of separation from potential guests.