**Attention Valued Customers**

**Please read the requirements below before entering our establishment**

***We care about you and your loved ones. To Keep you and everyone safe we have a few protocols we need everyone to follow when dining inside with us. These requests are mandated by our regulatory agencies and must be followed at all times to keep everyone safe and to meet the requirements for us to stay open.***

1. **No one is allowed to enter our dining establishment if they have the following symptoms:**
	1. **Fever of 100.4 degrees or higher**
	2. **Cough**
	3. **Shortness of breath**
	4. **Sore throat**
	5. **Diarrhea**
2. **No one is allowed to enter our establishment if they have been recently sick or have been in close contact with someone who has been recently sick**
3. **Everyone must maintain wearing a face covering when they are not seated**
4. **Everyone must maintain at least 6 feet from all other patrons that are not in their party**
5. **If a person/groups table is not ready, they must wait outside the establishment in their car or other space not inside the dining until we call to let them know their table is ready to be seated**

Thank you again for your understanding and patronage. We look forward to getting back to business as usual and serving you the best food and experience!

**What are we doing to keep you safe**

* We have developed a COVID-19 preparedness and response plan, consistent with recommendations in Guidance on Preparing Workplaces for COVID-19
* Designated one or more worksite supervisors to implement, monitor, and report on the COVID-19 control strategies
* Screen all employees for Covid-19 symptoms before entering the operation daily
* Prohibiting sick employees in the workplace
* Strict handwashing practices that include how and when to wash hands
* Strong procedures and practices to clean and sanitize surfaces
* Employees wear gloves when handling ready to eat food
* The person in charge of a food service facility is a certified food safety manager and is onsite at all times during operating hours
* We have trained our employees on:
	+ Workplace infection-control practices.
	+ The proper use of personal protective equipment.
	+ Steps the employee must take to notify the business or operation of any symptoms of COVID-19 or a suspected or confirmed diagnosis of COVID-19.
	+ How to report unsafe working conditions
	+ Appropriate use of personal protective equipment in conjunction with food safety guidelines.
	+ Food safety health protocols (e.g., cleaning between customers, especially shared condiments).
	+ How to manage symptomatic customers upon entry or in the restaurant.
* We will immediately notify employees and health department if the we learn that an individual with a confirmed case of COVID-19 has visited.
* We will close our restaurant immediately if an employee shows multiple symptoms of COVID-19 (fever, atypical shortness of breath, atypical cough) and perform a deep clean, consistent with guidance from FDA and the Center for Disease Control. Such cleaning may occur overnight.
* We will require a doctor’s written release to return to work if an employee has a confirmed case of COVID-19.
* We will limit the number of employees in shared spaces to maintain at least a six-foot distance between employees.
* Keep everyone on the worksite premises at least six feet from one another as much as possible
* We will require face coverings to be worn when employees cannot consistently maintain six feet of separation
* Make cleaning supplies available to employees upon entry and at the worksite and provide time for employees to wash hands frequently and to use hand sanitizer.
* Require that all employees take the food handler certification course.
* Conduct in-service food safety trainings to remind/refresh employee on food safety basics
* Take temperatures of employees to verify that they are not above 101.4F
* Stager work stations for employees to allow for social distancing
* Limit congregation of employees during breaks on premise
* Provide communications to our employees using boards and/or videos for pre-shift information as well as educations