

Social Distancing/Health Protocols + Cleaning and Sanitation Procedures

**The following Procedures and Precautions are in place to promote the Health and Safety of both
our Staff and Guests**

Social Distancing/Health Protocols

- All staff members are expected to practice social distancing of 6 feet, when interacting with peers, guests or third-party delivery personnel. That practice includes taking guests' orders, delivering food to tables or delivery personnel, when processing payment, or except momentarily only as necessary.
- Staff member's temperature will be taken and logged before each shift. Staff members with an above normal temperature will be sent home. Any Flu-like symptoms must be reported. Guests and/or Third-Party Delivery Staff with Flu-like with symptoms are not permitted in the facility.
- Staff must adhere to the strict guidelines of hand washing
 - Frequently; after using restroom, after handling money, after changing single use gloves or interacting with guests and delivery personnel.
 - Adhering to the CDC recommended 20 second wash time
- Frequent use of hand sanitizer is expected in addition to handwashing. Hand sanitizer is widely available and is strategically placed throughout the restaurant.
- Avoid touching of the eyes, mouth or nose.
- If you sneeze or cough use a tissue or cough in your elbow or sleeve, and then wash your hands.
- Cooks, as always, continue to use single use gloves when handling food with frequent changes.
- Express To-Go staff must use single use gloves and change them before each bag delivery.
- Our Staff is required to wear masks or face coverings to provide additional protection.
- Staff members will use single use gloves when processing payment.

Cleaning and Sanitation Procedures

- Condiments and sanitized Salt and Pepper shakers (MO, KS, IL) will be provided upon request.
- Individual Sanitizer packs are available on the table for guests' use.
- Guests or delivery personnel must practice social distancing or they will be asked to leave.
- Disinfectant cleanser is used throughout the restaurant to clean surfaces that are frequent touch points, including push/pull door handles, phones, work surfaces, POS equipment, greeter station, etc. every hour on the hour.
- We contract with outside contractors for germicidal shock treatment on a weekly basis. Treatment bonds to our walls, partitions, countertops, ceiling tiles, doorknobs, light switches- essentially every touch point and work surface- killing bacteria and viruses that cause illness.

We are committed to providing a safe environment. We expect our staff, guests and Third-Party Delivery personnel to do their part.