

# Prezzo COVID-19/CORONAVIRUS

## PROTOCOLS

To Our Valued Customers,

The health and safety of our employees and guests is an ongoing priority. In light of the recent concerns over the Coronavirus (COVID-19) we would like to inform you what Prezzo is doing to respond. We will continue to update plans if conditions change.

### OUR CURRENT PROTOCOLS INCLUDE

- Educating our staff on the Coronavirus symptoms
- Constantly reminding staff on how to maintain a strong immune system
- All staff and guests are encouraged to remain home if they are ill. We are instructing our employees to tell a manager if they are feeling any symptoms. They may return to work once they have a doctor's note.
- Our staff is continuously washing and sanitizing their hands.
- Our staff is avoiding shaking hands and will initiate elbow bumps instead.
- Staff is wearing disposable gloves while rolling clean silverware.
- Our kitchen staff all wear gloves, changing them regularly throughout their shifts.
- Every employee has a state approved Food Safety Handler Certification.
- Bussers are disinfecting tables after each table turn.
- Alcohol-based hand sanitizer, based on availability, is located throughout the restaurant including, bathrooms, entryways, server stations and in the kitchen.

### DISINFECTING ALL TOUCHABLE SURFACES CONTINUOUSLY

- Condiments and salt/pepper shakers
- Menus and/or menu holders after each use
- Tables, countertops and bar tops
- Touchscreens, POS interfaces, and credit card processors
- Bathroom door handles and faucet handles
- Handles on all entry/exit doors, back of house freezer doors, refrigerator doors, ovens, etc.
- Phones, headsets, etc.
- Additionally, all glassware, dishware and flatware continues to be sanitized according to our normal business practices.

Please let us know if you have any questions or comments.

Thank you for your continued patronage.



President of Rapoport's Restaurant Group



Eddie Pozzuoli, Managing Partner

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