

FOR OUR GUESTS

We value our guests and we love providing you with dining experiences, nourishment and hospitality.

During COVID-19 we are following every measure in order to provide the safest experience possible.

We appreciate your cooperation in achieving this goal. Guests are required to wear masks into the building and until they begin to eat or drink. Beyond that we ask that you wear them if you leave the table to go to the restroom and to exit the building.

If you do not have a mask we will provide one.

We provide individual hand sanitizing wipes and ask that you sanitize your hands when you are seated.

We will seat you at a safe physical distance. We wear masks or a face shield. We know these are two of the most important things we can do for safe serving. We are adjusting our steps of service to provide you with the same quality of service but spend less time at the table. You will note such things as your water request taken by the host, our menu favorites and other food and drink information being shared on paper and other ways that allow us to communicate with and serve you at a distance.

We take your good times very seriously. Thanks for allowing us to serve you.

Proprietor Maryann Ferenc and Chef Marty Blitz

COVID-19 STANDARD RESTAURANT OPERATING PROCEDURES

We appreciate everyone's cooperation in keeping everyone safe as we possibly can. We have a responsibility as operators and to protect our Team and the Community. Without our concentrated focus to adhere to the "COVID-19 Standard Operating Procedures" we are putting ourselves and others at risk. In order to open our business and give our people the chance to resume work, we ask that each of you take this extremely seriously. All eyes will be on us whether we follow the proper guideline or not. Think of healthcare workers and those that are ill and alone when you make decisions.

Please let's be the best at executing these procedures consistently.

DURING OPERATION

Proper cleaning and sanitizing procedures:

- Thoroughly detail-clean and sanitize the entire restaurant daily. Focus on high-contact areas that would be touched by both employees and guests.
- Avoid all food contact surfaces when using disinfectants.
- Between seatings or use, clean and sanitize tables, POS, check presenters, self service area, table tops and common touch areas including chairs.
- Single use items should be discarded.
- Pens must be sanitized after every use
- Remove unwrapped straws from self-service stations and only use wrapped.
- Tongs MUST be used at all times when touching fruits, i.e lemons and limes.
- Use disposable menus for one-time use.
- Restaurant need to be cleaned and sanitized every 30 minutes. Items that need to be sanitized at least every 30 minutes:
 - All bathrooms - stall doors, all counter tops, sinks and toilet seats.
 - All door handles, doors, elevator buttons
 - All community surfaces to be disinfected at the start and end of every shift, and then every 30 minutes thereafter.
 - All POS systems, computers, and phones disinfected at the start and end of every shift, and then every 30 minutes thereafter.
 - Elevator buttons disinfected at the start and end of every shift, and then every 30 minutes thereafter.
 - All pens to be disinfected at the start and end of every shift, and then after every use thereafter.
 - Hand soap and paper towels needs to be checked
- Upon entering the restaurant guests must have their hands sanitized.
- Politely tell the guest - we have provided a sanitizing wipe for you to use as once you are seated. Ensuring that every persons hands are sanitized before starting their dining with us will help ensure the safety of our people.
- Each station in the kitchen will be required to have a sanitation spray bottle and a bucket of sanitizer solution. Throughout the entire shift, each cutting board or surface must be wiped down and then sprayed with Sanitizer.

Monitoring employee health and personal hygiene

- Per existing FDA Food Code requirements, employees who are sick should remain at home. We are requiring all employees to get a COVID19 test.
- If an employee becomes ill or presents signs of illness, the management should identify the signs during a pre-work screening and make sure to act immediately. They MUST go home and can only come back to work if they have a doctor's note and are tested at that time. If they have COVID 19, they must be quarantined for 14 days prior to working and must have a second test that is negative.
- All employees and or delivery people who enter the restaurant, must enter through the same door and will be required to do the following:
 - Temperature reading and documented on an excel spreadsheet with person's name and temperature.
 - Hands MUST be sanitized
 - There needs to be a dedicated person managing this to ensure it happens 100% of the time
- Employees will be required to wear company distributed facemasks at all times. Per the CDC, face covering have been shown to be effective tools to mitigate risk from individual who show symptoms as well as those who don't, especially in close environments where it's hard for people to maintain a three to six foot distance.
- FOH employees will wear black aprons which they will leave at restaurant to be washed. FOH should use gloves and change after each task.
- Cleaning Team should wear plastic aprons and throw away when done. They should change after each room when cleaning at hotel.
- Throughout the entire shift it is important that our employees are frequently hand washing, using sanitizers and be aware to keep their hands away from their face.
- All kitchen staff MUST wash their hands before they enter their station and when they leave their station.

WHEN YOU ARE NOT AT WORK

- Wear a Mask! It makes a difference - do it everywhere you go. (It is now mandatory in the City of Tampa & St. Petersburg).
- Wear Gloves everywhere you go!
- Wash your hands and arms, face when possible, after every transaction and if you cannot use sanitizer. Keep sanitizer with you at all times.
- Keep physical distance as much as you possibly can. Do not get close to anyone you do not know.
- Limit your activity. Now is not the time to do more.
- We are a close team. Whoever else you see is a de facto part of the team. Think about that. Make your choices accordingly. It is worth it as it is your livelihood.
- Most importantly - take care of yourself. Get exercise & rest, eat well, give yourself a mental break, put good stuff into your brain. Your being well is the biggest key to your well being & that is the key to success.

SOCIAL DISTANCING

Limit party size to 35 or less as a total group. Keep tables to ten guests.

Limit contact between wait staff and guests. NO shaking hands, fist bumps or elbow knocks.

WE ARE UPPING ARE GAME HERE. LESS TIME AT TABLES - SESSIONS WILL BE DONE TO LEARN HOW.

There should be NO congregating in the waiting area or bar. Since all our guests will be making a reservation, we will be able to control the flow of traffic.

In the case of people coming in and having to wait, we will have four designated areas or they will have to wait outside.

Any staff member that needs to use the restroom, must have approval by management, and must follow the same guidelines of entering.

All server workstation needs to be segregated so employees avoid standing directly opposite one another or next to each other. Where six feet of separation is not possible, consider other options and increase the frequency of surface cleaning and sanitizing. More detail in our meetings.

**TAKE CARE OF YOURSELF, FELLOW WORKERS AND GUESTS
EAT WELL, GET SLEEP, DRINK MODERATELY, PRACTICE STRESS RELIEF**

