



BILLY CAN CAN'S PROTOCOL FOR SAFETY & SANITATION

The health and wellbeing of the Billy Can Can community is our top priority, and we're committed to following recommendations of relevant state authorities while going above and beyond to adhere to an exceptional standard of hospitality, cleanliness and care.

Here's how Billy Can Can is creating a safe, enjoyable environment for in-restaurant dining:

§ Parties will maintain at least 6' of distance from other parties at all times, including while waiting to be seated in the restaurant. No tables will have more than 6 people.

§ Hand sanitizing stations will be available to all customers and employees, including upon entry.

§ We will not leave condiments, silverware, flatware, glassware, or other traditional tabletop items on an unoccupied table.

§ We will provide condiments only upon request, and in single-use, non-reusable portions.

§ We will use disposable menus that are new for each patron

§ All employees must pass a health screening before coming into the restaurant, and Billy Can Can will pay for employees to take a COVID-19 test.

§ Employees will wash or sanitize their hands upon entering the restaurant, and between interactions with customers.

§ We will clean and disinfect common areas regularly.

§ We will also clean and disinfect each dining area after every use.

Please reach out directly to our General Manager Abraham Bedell (abe@billycancan.com) should you have any questions, concerns about your dining experience, or any other inquiry at all.

Together, let's stay joyful, healthy and well-fed and watered at Billy Can Can!

Billy Can Can