



ALTAMAREA
GROUP

COVID-19 PROTOCOL

The health and safety of our clients, employees and vendors has always been critically important to Altamarea Group. The COVID-19 pandemic has escalated focus on our practices to ensure the health and safety of everyone that interacts with our restaurants. We take very seriously our responsibility to fully reopen and operate our restaurants with enhanced best practices for health, safety and sanitation – along with proper and consistent staff training - without compromising the quality of our clients' experiences when they dine with us. We know our clients are seeking the highest levels of health and safety from our restaurants. As such, health and safety have been elevated to a critical business skillset and way of life at our restaurants.

Below are the following standards and protocols we have implemented at our restaurants, all in accordance with – and in some cases beyond – relevant CDC and government guidelines:

- Tables available for clients – both inside and outside – will be **spaced six feet apart to facilitate social distancing**
- At some of our restaurants, we have modified the entrance and welcome area to **minimize congregation**; our host and management team is tasked with controlling movement in and out of the restaurant and in our restrooms, and will kindly direct as needed, for the utmost safety of our staff and other clients
- Our staff is required to wear clean **face masks**, and we kindly ask our clients as they are entering and moving about our restaurants to wear one as well; we will gladly provide clients a face mask upon entering the restaurant if not already wearing one
- **Hand Sanitizer** will be provided at various areas of the restaurant for our employees and clients, particularly near the front entrance and restrooms
- We are encouraging **contactless ordering and payment** at the table, though our service team is happy to provide single-use menus and safely guide clients through the menu, if preferred
- Other elements of our dining experience have been modified to **minimize interaction**, such as presenting plateware, glassware and silverware wrapped in linen napkins only upon serving food and beverage
- We will take additional time before and after each service and after each use to **clean and disinfect** commonly touched surfaces – tables, countertops, chairs, doors – with EPA-registered disinfectants without interfering with the dining experience of other clients
- We will be cleaning and disinfecting all restrooms every hour during service
- We are doing all we can to ensure the **health and safety of our employees** who will be working at our restaurants and serving our clients, including but not limited to:
 - Taking temperature of our staff upon arrival at the restaurant
 - Logging entry and exit times for contact tracing purposes
 - Requiring proper and frequent handwashing
 - Requiring face masks and gloves, especially while cleaning and disinfecting
 - Facilitating a work environment where all of our employees, including our kitchen staff, can operate at a safe distance from each other
- Each of our restaurants will have designated COVID-19 Coordinators who are tasked with enforcing our enhanced policies and protocols with both staff and clients

For other updates and information, including operating hours, please visit our website. We encourage our clients to make reservations on our website and to notify us with any specific needs and preferences. We look forward to inviting and seeing you back at our restaurants soon.