CALIENTE COVID-19 PLAN

* EMPLOYEE AND CUSTOMER SAFETY:
* Public Health mandates for retail food establishment such as restaurants and bars take additional measures to reduce risk of transmitting COVID-19 from person to person, spreading by touching of contact surfaces.
* Employees **must wear mask at all times** and option to wear face shield while serving customers.
* All employees must be screened for high temperature prior to commencing your duties with the Digital Thermometer.  **(If 100 Degrees F)**  No work, send employee home and instruct to watch temperature if higher need to seek medical attention.
* **SERVERS/HOSTESS:  ASK each customer are you feeling sick** include cough, shortness of breath, difficulty breathing or sore throat.  If they are any of the above **THEY MAY NOT ENTER!!**
* Employees if you are sick:  Let employer know by calling cell or business number 2 to 3 hours in advance.
* Sick employees are not allowed to work in the work place.
* Strict handwashing practices to include: Use Hot Water/Hand Sanitizer….

 WHEN:  When you get to work

             After using the restroom

 When you handle money

 When you handle dirty dishes

 After handling broom, mop, wiping and sanitizing tables.

 After eating, smoking, touching, your hair or face.

* Guest:
* All Customers must be screened for high temperature prior to entering the restaurant with the Digital Thermometer.  **(If 100 Degrees F)**  **THEY MAY NOT ENTER!!**.
* **ASK each customer are you feeling sick** include cough, shortness of breath, difficulty breathing or sore throat.  If they are any of the above **THEY MAY NOT ENTER!!**
* All customers must be seated per the seating arrangements ( customer may sit at the bar. There must be 2 bar stool between each guest.
* The designated bartender must wear proper ppe, when preparing guest drink.
* Guest are required to wear mask when going to restrooms or outside , once they return to there seat, proper sanitation will be conducted after.
* Once guests leaves proper sanitation will be performed on tables, chairs, with either 146 sanitizer or proper mix bleach solution (5 tablespoon per gal) dishes and glassware brought to the dish station.
* Cleaning details:
* Will focus on door handle, door faces, tables, chairs throughout shift.
* Restrooms will be clean as need and sanitized after each use.
* Sanitize register, and credit card machine after each use.
* Maintain the basic food handing required by Public Health.
* Contact:
* Work: 477-4681
* Cell: 488-1666