

COVID-19 PANDEMIC OPERATION PLAN

RAMBIE'S FAST FOOD & CATERING

A. General Requirements and Restrictions

- Screen customers and employees before entering the facility and ask if they are experiencing any possible COVID symptoms.
 - Customers with COVID symptoms will not be permitted in the facility
 - Employees with COVID symptoms are not permitted to work
- Hand sanitizer will be available for client's use upon entering the establishment
- Post signage at the entrance door for customer to wear mask and to practice social distancing
- Re-configured chairs and seating to enable physical distancing and operate at no more than the percent of occupancy rate for the facility, including employees, as identified in current or future Executive Orders
- Person-In-Charge is on site during operational hours

B. Employee Health and Hygiene

- Post signage for employees and customers on good hygiene and sanitation practices.
- Screen all employees reporting to work for COVID-19 symptoms; employees with symptoms should not be permitted to work
- Provide and maintain protective equipment and supplies for employees to perform enhanced cleaning/disinfection.
- Stagger shifts, breaks, and meals so that employees are not in the same areas at the same time.
- Conduct training for employees on enhanced disinfection and proper PPE use based on CDC guidelines.

C. Cleaning and Disinfection

- Clean and disinfect highly touch areas (door handles, tables, counters)
- Increase cleaning and disinfection of the entire establishment
- Ensure that toilet facilities and handwashing sinks are thoroughly and regular cleaned and disinfected.
- Have adequate approved cleaning and disinfection supplies to perform enhanced cleaning and disinfection.

D. Social Distancing and Other Measures

- Implement social distancing in all areas of the establishment
- Require employees and customers to wear mask
- Provide hand sanitizers for guests to use at entrances and other designated locations.