

SECTION 1

GENERAL REQUIREMENTS DURING PCOR2 AND PCOR3

1.1. At Jeff's Pirates Cove, there will be no self-service offered to our guests. Our wait staff will serve all meals.

1.2. As indicated in the attached seating diagrams, we will operate at no more than 50% (PCOR2) or 75% (PCOR3) of our current occupancy to include employees. Refer to most recent Executive Order for specific occupancy rate information.

1.3. Jeff's Pirates Cove will not display foods or meals. Therefore, sneeze guards for this purpose will not be necessary. However, sneeze guards are in place for the cashier station adjacent to the gift shop.

1.4. As indicated in our proposed seating plans, we have elected to provide separation between guests by how we seat them at our booths and tables, rather than mount physical barriers.

1.5. The following illustrate the base requirements for all our employees who will be back at work:

- a. It is mandatory that all employees shall wear a protective facemask when reporting for work.
- b. No employee will be allowed to enter the workplace or perform his or her duties without a mask.
- c. Clean disposable gloves will also be required when preparing, handling or serving food, when sanitizing surfaces and when washing or stacking dishes and pots and pans.
- d. All employees are required to wash their hands upon entering or leaving the building and throughout their scheduled hours. Hand washing protocols will be posted at all hand washing stations.
- e. All employees shall practice social distancing – Employees shall maintain 6'-0" from each other and guests as is practical throughout their scheduled hours and breaks.
- f. "Sanitize as you go" shall be the practice throughout the facility. This includes strict application of all HACCP and Serve Safe principles for prep areas as well as all patron contact surfaces. Appropriate sanitation supplies will be provided conveniently throughout all workplaces. This includes general sanitizing "wipe downs" of all potential contact surfaces every 30 minutes.



- g. All employees shall be temperature checked upon reporting to work. Any employee with a temperature above 100 degrees will be sent home. The Manager on duty will conduct random temperature checks during each shift.
- h. Employees who exhibit symptoms (i.e., fever, cough, shortness of breath, etc.) must notify their supervisor and stay home. Employees exhibiting such symptoms in the workplace will immediately be sent home.
- i. All employees shall undergo specialized training on all operations changes related to the COVID-19 prior to the official re-opening of the restaurant. Recurrent training shall be conducted as deemed necessary by the Manager on duty.
- j. All our Managers on Duty are currently Certified Food Managers and are responsible for maintaining up-to-date procedures and records. They are responsible to ensure that all cleaning and sanitizing is conducted, all employees wear appropriate Personal Protective Equipment (PPE) and overall rules and order is maintained through each shift.

SECTION 2

EMPLOYEE HEALTH DURING PCOR2 AND PCOR3

2.1. Management and supervisory staff will be responsible for taking temperatures of each employee upon arrival at work as well as performing random temperature checks throughout each shift.

2.2. Employees shall report to their manager if they are feeling ill or exhibiting symptoms associated with the virus.

2.3. Managers are also responsible to ensure that there are adequate supplies such as hand soaps and sanitizers, disposable gloves, and approved general cleaners for facility sanitation at all times.

SECTION 3

FRONT OF HOUSE OPERATIONS DURING PCOR2 AND PCOR3

3.1. All Front of House staff shall wear required face masks and disposable gloves.



3.2. Entrance checkpoint staff shall screen all guests prior to entry to the establishment. Guests will then be directed to complete contact tracing log, after which the staff shall wipe down the area with sanitizer. As guests enter the facility, the staff shall offer to squeeze hand sanitizer onto the guest hands. If the guest declines to use the hand sanitizer, the attendant shall ask the customer to please wash their hands in the restroom.

3.3. Customer friendly social distancing protocol signage and COVID safety guides shall be visible and strategically posted throughout the dining room to include customer waiting areas, on the tables and in restrooms.

3.4. Hand sanitizer stations will be strategically spaced and visible throughout the dining area. Customers will be required to sanitize their hands upon entering the facility.

3.5. Hosts and/or wait staff shall maintain appropriate social distancing protocols when leading guests to their assigned table or providing service. Staff shall request guests to please wear their face masks unless eating or drinking.

3.6. Seating will follow social distancing protocols as recommended by DPHSS and shall be strictly enforced. (See attached seating floor plan)

3.7. All tables, chairs and (interior and exterior) shall be thoroughly sanitized after guests have finished their meals and prior to seating the next group or individual.

3.8. Table condiments will be sanitized before and after each table service.

3.9. All potential patron common use and contact surfaces within the facility shall be sanitized every 30 minutes as a maximum for all patron high-contact areas beyond their assigned dining tables.

3.10. Single-use disposable menus will be provided if customer does not have a smart phone or has trouble connecting via the internet to view the menu.

3.11. Front of House Staff shall include separate servers and bussers, one restroom attendant, an entrance checkpoint and cashier(s). All FOH staff shall be responsible for ensuring general sanitation throughout the facility.



3.12. Use of credit/debit cards for payment of meals will be encouraged. Guests will line up at the cashier station to pay their guest checks. Social distancing markers will be visibly apparent on the floor.

SECTION 4

VENTILATION REQUIREMENT DURING PCOR2 AND PCOR3

4.1. Due to the unique open-air layout of Jeff's Pirates Cove, there is ample natural ventilation in all customer-centric areas. With minimized occupancy during PCOR2 and PCOR3 conditions, this natural ventilation is more than adequate for customer safety.

4.2. For Back of House staff and office personnel, the facility's HVAC system is quite capable of providing sufficient air flow to ensure proper ventilation in those spaces. Customers will not have any access to those spaces during the normal course of restaurant operations.

SECTION 5

SOCIAL DISTANCING & OTHER PROTECTIVE MEASURES DURING PCOR2 AND PCOR3

5.1. As indicated on the attached seating charts, we have configured our table arrangements to maintain appropriate social distancing between our guest parties. This includes reconfiguring movable tables to maintain 6-foot distancing within the dining area. We have also taken the additional step of placing additional seating onto the grass field immediately adjacent to the restaurant structure to take advantage of increased ocean breeze and sunlight.

5.2. Floor markings measuring 6'-0" between each are strategically adhered to the floors leading up to the cashier station, in waiting areas and entrance areas into the restrooms. (please see attachments).

5.3. Due to the size and configuration of our restrooms, only one guest will be allowed at a time into the men's or women's restrooms. Restrooms will be cleaned and sanitized in accordance with the attached "Restroom Cleaning Checklist."

5.4. Our signage at the front reception area outlines operational procedures focusing on social distancing, personal precautions and routine sanitation efforts in addition to a notice that anyone exhibiting obvious symptoms will be restricted from entering the restaurant. The signage



also indicates that face masks must be worn to enter and must be worn throughout the guest meal except for eating and drinking (see attached sign package).

SECTION 6

BACK OF HOUSE OPERATIONS DURING PCOR2 AND PCOR3

6.1. All Back of House personnel shall wear facemasks and disposable gloves during the preparation of meals, inventory receiving/unpacking and scullery duties. Gloves shall be regularly changed, and use shall be in strict accordance with HACCP and ServSafe principles.

6.2. “Sanitize as you go” shall be the practice throughout the back of house. This includes strict application of all HACCP and ServSafe principles for sanitizing prep areas as well as all finished meal contact surfaces. Appropriate sanitation supplies will be provided conveniently throughout the back of the house.

6.3. Social distancing shall be practiced in the meal preparation areas, scullery and food storage areas to the extent practicable.

6.4. Management shall share best practices and adapt the above requirements to their operations. Any and all changes must be approved by Jeff Pleadwell prior to implementation to ensure compliance with DPHSS mandates.



SECTION 7**GENERAL REQUIREMENTS DURING PCOR1**

7.1. Maintain “General Requirements” from PCOR2/PCOR3 with the following additional restrictions:

7.1.1. No additions to PCOR2/PCOR3 requirements.

SECTION 8**EMPLOYEE HEALTH DURING PCOR1**

8.1. Maintain “Employee Health” from PCOR2/PCOR3 with the following additional restrictions:

8.1.1. No additions to PCOR2/PCOR3 requirements.

SECTION 9**FRONT OF HOUSE OPERATIONS DURING PCOR1**

9.1. Maintain “Front of House Operations” from PCOR2/PCOR3 with the following additional restrictions:

9.1.1. Gift shop will cease all operations.

9.1.2. Restrooms will be closed for customers during PCOR1. Sanitation of restrooms will continue in accordance with cleaning checklist. Restroom closure will be clearly communicated through signage (attached).

SECTION 10**VENTILATION REQUIREMENT DURING PCOR1**

10.1. Maintain “General Requirements” from PCOR2/PCOR3 with the following additional restrictions:



10.1.1. No additions to PCOR2/PCOR3 requirements.

SECTION 11

SOCIAL DISTANCING & OTHER PROTECTIVE MEASURES DURING PCOR1

11.1. Maintain “General Requirements” from PCOR2/PCOR3 with the following additional restrictions:

11.1.1. No customers will be permitted to conduct “walk-ups” to retrieve orders. Upon arrival, the customer shall contact the restaurant to notify the staff. The staff shall deliver the order to the vehicle. Both the vehicle occupant(s) and the delivery staff shall wear a mask.

11.1.2. During all food delivery operations, gloves shall be worn when handling of customers’ cash or credit cards during the payment process.

SECTION 12

BACK OF HOUSE OPERATIONS DURING PCOR1

12.1. Maintain “General Requirements” from PCOR2/PCOR3 with the following additional restrictions:

12.1.1. No additions to PCOR2/PCOR3 requirements.

