

## Jimmy Dee's Health Guidelines

### Employees & Vendors Guidelines:

- Employee/Vendor are to remain at home if experiencing covid symptoms.
- Prior to clock in employees will be screened for temperature and wellness and encouraged to stay home if unwell, or have come into contact with person under investigation with covid.
- Staff is required to wash hands for 20 seconds with warm water and soap from to clock in.
- Should an employee test positive for COVID, manager will contact DPHSS for contact tracing.
- All employees and vendors are to wear masks when on the premises of Jimmy Dees Beach Bar & Grill.
- Staff members are required to wash uniform garments before clocking in.
- Designated sanitizer employee is required to wear plastic apron while on duty.
- All employees must wash hand thoroughly prior to touching any equipment on the premises of Jimmy Dees Bar, Kitchen, dining areas.
- All employees are trained to be aware of number of occupancy on establishment at all times.
- All employees must wash their hands after using restrooms, coughing sneezing, or touching mask.
- Employees must wash/sanitize hands after receiving payment from customers, as well as delivery and drop off of food and drinks.
- While cleaning, all staff members are required to wear gloves and wash/sanitize hands.
- All employees are prohibited from eating or drinking while customers are on the premises.
- Employees are prohibited from touching face mask.
- Serves/Bartenders are to sanitize all liquor bottles after each pour.

- Employees have been trained on proper sanitizing standards and procedures including but not limited too; properly removing residue on Jimmy Dee's equipment.
- Jimmy Dee's Beach Bar and Grill is equipped with signs for employees/vendors to wash hands after every transaction and restroom usage.
- Jimmy Dee's has signs on bar/service/kitchen areas to remind employees and vendors to leave mask on.
- Menus are cover with plastic for easy sanitation.
- Jimmy Dees Beach Bar & Grill is open concept with constant natural air flow. (Not equipped with HVAC)
- Restroom windows are open to promote open circulation.
- Restrooms are wiped down/sanitized every thirty minutes.
- In congregated areas all employees and vendors are to remain 6 feet apart.
- Employees are prohibited to share food or drinks.
- All shared objects including but not limited too; receipt clipboard, pens, tables, chairs, door handles, bathrooms stalls, volleyballs, will be disinfected after each use.
- Jimmy Dees Volleyball court will be inoperative during this time.

#### Managers/Bar Manager:

- Managers/Bar Managers are fully knowledgeable in all covid procedures and are up to date with all health guidelines.
- All records of contact trace are kept in secure office space for 30 days.

#### Returning to work Procedures after Covid:

- Employee is required to quarantine for 2 weeks or negative covid test prior to next shift.

- After quarantining for two weeks prior to a positive covid test, employees are required to obtain a negative test prior to next shift.
- Retrain employee with proper covid procedures.
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#### Customers:

- Jimmy Dee's Beach Bar & Grill will have two entrance. One beach access and the other side door access. Each entrance, beach and side entrance, has a sign in sheet for all customers. Sign in sheet includes but not limited too; Date, time, name, contact information, total amount of party, and the assigned server. Both entrance and restrooms are equipped with, "Mask/temp check required for entry," and, "Wash/Sanitize hands" Upon entry of the premises, all customers/employees are required temperature checks, with automated temp/sanitiz dispenser.
- Jimmy Dee's Beach bar and Grill provide deck signage to notify customers of 15 occupancy on deck.
- Jimmy Dee's provide floor signage for reminders to customers of 6 feet distance.
- Jimmy Dee's premises do not promote standing areas.
- Extra employees have been hired and trained upon opening to adhere health guidelines
- JIMMY DEE'S WILL NOT TOLERATE CUSTOMER OR EMPLOYEE WHO DOES NOT ADHERE TO HEALTH GUIDELINES.
- Jimmys will not host any celebratory/work functions with guest exceeding more than 25 people during the covid pandemic.
- To go orders;

- Upon entry, to go orders have a designated line to the bar, possessing plexiglass sneeze guard for the protection of customers and employees. To go orders are provided with designated exit lines signage.
- Dine In;
  - Tables and chairs are strategically placed 6 feet apart.
  - Customers are to seat themselves at designated clean tables. Tables that have been sanitized will have signage that states, “table sanitized.”
  - Once seated, employees (with mask on & keeping 6 feet distance) will take customers order while simultaneously placing “un-sanitized” placard on the table, indicating table has been used and needs to be sanitized. While reminding customers to have masks on while speaking with employees.
  - Servers/Bartenders are to remind customers to remain seated in their chosen table while on the premises unless going to the restroom.
  - Kitchen staff are required to handle all food items with plastic gloves. All orders are placed in to go containers provided with utensils/napkins in a plastic bag.
  - Servers are to pick up plastic bag and drop off meals/drinks to customers seated.
  - Open tabs with credit card on file will be enclosed in a one-time use plastic bag when stored before service/bar area.
  - Servers/bartenders are to wash hands after receiving all payments.
  - Upon exit serves/bartenders will direct customers to designated exit line to leave premises.
- All disinfectants will be stored in separate storage room to avoid food contamination.