



OPERATION PLANS FOR COVID-19: DINE IN

HOURS OF OPERATION (PCOR3)

Dinner: Thursday, Sunday-Tuesday, 5pm-11pm

Late Night: Friday-Saturday, 5pm-12am

Brunch: Sunday, 10am-230pm

GENERAL REQUIREMENTS

- Operation will have four tables with 6 ft social distancing available for dine in. Bar counter service will remain closed. We will operate at 50% of our occupancy, to include employees.
- Masks are required for any entry into the establishment. Guests may be mask free at their designated table, however are asked to don masks any time they traverse through the establishment.
- Temperature checks will be done for every person entering establishment. Any temperatures above 100F will not be allowed entry.
- Any persons who are sick or exhibiting any symptoms are not allowed entry.
- Signage posted at entrance to remind guests of new policies and procedures.
- Guests and staff to maintain a social distancing of 6ft at all times possible.

EMPLOYEE HEALTH

- Employees must immediately report symptoms to manager on duty.
- All employees must wear their face mask to complete his or her duties.
- Employees who are showing COVID-19 like symptoms, or who have been in close contact with persons exhibiting symptoms, or who have tested positive themselves are required to inform the manager on duty and stay home. A return to work would be based on negative test results and/or professional medical advice.
- Employees who have recently had a close contact with a person with COVID-19 are also asked to stay home and monitor their health. Employee must then present a negative test result and be in good health in order to return to work.
- Frequent handwashing with soap and water for at least 20 seconds.

SANITATION

- All high contact surfaces are sanitized every 15-30 minutes.
- Full cleaning/sanitation wipe down every shift change

- Areas of concentration include:
 - Entrance/Patio
 - Podium
 - Door handles
 - Pens, credit card machines
 - Bar counter
 - Restrooms

DINING TABLES

- Guest tables are sanitized prior to use. This includes table tops & sides, the bench, and chair surfaces. The same surfaces are prioritized following each tables use.
- Tables are set upon guest arrival to ensure cleanliness.
- Shared condiments shall not be allowed at any table. All condiments shall be poured into single use containers.

GUEST INTERACTIONS

- Masks are required for entry into the establishment. Masks may only be removed for the purposes of eating or drinking. Guests may remove masks once seated at their respective dining tables.
 - Masks are not required for babies or children younger than 2 yrs old
- Every guest is updated on requirements for entry and policies at the door.
- Sanitizer stations are available inside and outside the restaurant. Every guest is asked to sanitize before entry.
- Temperature checks are required for entry. No persons with a temperature of 100 F or higher will be allowed entry.
- Guests are encouraged to use the QR app to view the menu on their personal devices.
- Single use paper menus are also available.
- Pens offered to guests are sanitized after every use.
- A sign in sheet is offered to guests as a possible means of contact tracing should any situation arise. Information will be offered to DPHSS and used solely for this purpose.