

Sanitation/Hygiene Response for COVID – 19

These rules constitute the extra considerations we are taking during these abnormal times. These are to be additional policies with consideration of our current hand-washing/sanitation policies. We must remember to distinguish between normal food safety protocol (food borne illness) and those for combatting respiratory born pathogens. This is to be distributed and reviewed by management with all staff members.

Employees MUST wash or sanitize hands before and after EVERY customer interaction

This will develop the habit and engrain in the employee's mind the need to constantly sanitize. Every time you do a table touch; it should be done. This also helps to guard against incidental face/hair touching that is unconscious. Anytime you approach a table, you should have sanitized if you have touched any other surfaces since your last approach. The same is true as you are leaving the table. Pre-bussing, running dishes, drinks, expoing, pulling menus, touching the terminal, cleaning, making drinks are all examples of when you have touched surfaces. It'll be constant, and the new normal.

Wipe down server book consistently and deposit pens that have been used by a customer or other employee after every customer interaction. We will not be using books to present payments for now.

We will have "clean" and "dirty" receptacles for pens. Once you have used a pen at the table or bar-top to write a guest order you may keep that in your apron as "clean" only if no one else has touched it. Once it has been used by a customer or other employee; it will be deposited in the "dirty" receptacle to be sanitized with alcohol. We will have designated alcohol spray or wipes for server books as well.

Aprons, uniforms, and cloth masks are to be washed with hot water and detergent after every shift.

This includes all clothing that makes up our uniform. If the mask you are using becomes wet during your shift, you need to change to another one, as it has become ineffective as PPE.

All surfaces in the restaurant will be sanitized regularly with an EPA approved sanitizer and disinfected hourly.

Bathrooms will be cleaned hourly. Managers will prepare a log to ensure compliance. Terminals, phones, doorknobs, tables, cooler/drawer handles, beer taps, etc. will all fall into this requirement. For dis-infecting think "high-touch" areas cleaned with either bleach or alcohol. Bleach cannot be used on any food contact surface without sanitizing after. Table-tops can be cleaned with alcohol without requiring a sanitizing after.

There is to be no cell phone usage during an employee's shift.

Cell phones must be deposited in lockers prior to shift. Employees should instruct all emergency calls to be made directly to the restaurant. If an emergency situation arises where a staff member should need to make a call, a manager will ensure prior sanitation is followed after use and prior to return to work.

All FDA Health Code guidance and our personal policies surrounding employee dress and appearance will be under a heightened scrutiny during this time.

All hair must be worn out of face and if longer than should length, it must be up. For anyone interacting with customers that has facial hair, a face net should be worn under the mask. Nails must be kept clean and short.

Primer on Sanitation, Disinfecting, and impact on restaurant.

We will be using isopropyl alcohol (rubbing alcohol) in disinfecting. This may seem strange to some in a restaurant setting, but the FDA website says that isopropyl alcohol is ok to contact food surfaces as a sanitizer and in other products. The EPA and CDC have listed isopropyl alcohol that is greater than 60% as effective in killing COVID - 19. Therefore, you can utilize it to sanitize things such as pens, server books, terminals, hand-helds, phones, etc. The advantage of this is that it evaporates and will not leave a sticky residue like other sanitizers and doesn't need to be wiped down. We can spray our pens and not have to wipe them down. We will be using bleach based products to clean the bathrooms and for surface cleaning done after the shift, but not during the shift. We will also be mopping with bleach. Our regular pink sanitizer will be utilized in bussing and cleaning of tables as a sanitizer. It can be used after we disinfect with an approved disinfectant from the EPA's list N to ensure food grade sanitation.