



Our Current & New Best Practices & Facility Upgrades for our collective safety

Tavern Specific Practices:

- Upgraded air-filtration systems with new product that kills 99% of germs/virus (REME HALO)
- Paper single use menus & QR code to view the menu on smartphone
- Extra levels of sanitation, sanitizing wipes, wiping all surfaces more frequently, door handles, bathrooms, entire facility
- No table settings and salt and pepper by request
- No check presenters used
- Sanitizing stations through-out tavern
- Continue to have a separate to-go and curbside pick-up areas for safe contactless pick up
- Plexiglass barriers between booth backs and for community tables
- New and revised hours of operation as we ramp back up to server our guests
- Use of hand sanitizers with minimum of 60% alcohol

Guest and Employee Specific Practices:

- Manager to plan for control flow & occupancy
- Temporary use of masks & FOH gloves
- Strict guidelines around employees and guests with symptoms
- Take temperatures of employees
- Train all employees on the importance and expectation of increased frequency of handwashing
- Enforce social distancing of people not living under one roof
- Limit contact between wait staff and patrons
- No congregating in waiting areas or bar areas