

Sipango

We are limiting entry to the restaurant:

- No one with a fever or persistent cough will be permitted in the restaurant.
- No one is allowed to enter if they feel generally unwell.
- Everyone must maintain a minimum of 6-foot distance.
- Everyone must sneeze or cough into a cloth or tissue.
- No one is allowed to shake hands or engage in any unnecessary physical contact.
- No suppliers or vendors should enter if they have a fever or persistent cough.

We have a commitment to staff safety training:

- We are going above & beyond to provide safe food and a safe, enjoyable dining experience.
- We are committed to customer safety.

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Ready for dine-in cleaning and sanitizing protocol:

Restaurant Dining Room Focus:

- We have a checklist of all back of house & front of house surfaces the staff & customers will come in contact with that will be cleaned hourly.
- One person per shift will be in charge of safety & sanitation during the shift, observing & ensuring that hand washing is done appropriately & sanitation of dining room areas, restrooms, lobbies & door areas is done hourly.
- We have installed touchless hand sanitizers, tissues, and a trash can for visitors at the main entrance.
- We use sanitizing solutions to clean tables, chairs, and check presenters after each seating. We are cleaning and sanitizing salt and pepper all condiments. We are sanitizing menus after each use.
- We are sanitizing all doorknobs and other frequently touched surfaces as much as possible between newly arriving parties with approved sanitizing solution.
- Cleaning supplies are single use or laundered between uses.
- Tables are spaced at least six feet apart. We are utilizing outdoor seating as much as possible.
- We have reduced seating in dining rooms to the appropriate level based on square footage and layout of the dining room.
- We are allowing no more than eight customers at a table during Phase 1 of the reopening of our restaurants.
- We are asking diners to wait for tables outdoors using social distancing regulations rather than congregating in the dining room. We will text guest when their table is available.
- We have sanitization check lists for restrooms and other public areas.
- We have set up guidelines for server stations, so they are not congregating together.
- During routine business hours, we are frequently & thoroughly cleaning and disinfecting all frequently touched objects within the dining and customer areas (doorknobs, cabinet handles, handrails, light switches, kitchen counters, dining room tables).
- The entire restaurant is deep cleaned & disinfected during non-operational hours seven times per week.
- We are sanitizing kiosks or touch screens between uses.
- We are not placing utensils on table until patrons are seated.
- We are maintaining a 6' distance between guest at the bar to allow people to order drinks at the bar and sit using appropriate social distancing.

Food Safety Focus:

- Place settings, utensils, menus, and condiments will be cleaned and disinfected after every use.
- We will continue to clean and sanitize food preparation surfaces in the kitchen and other food storage areas at the frequency required by R. 61-25.
- We will have sanitizer or another disinfectant readily available to all guests & employees.
- We will thoroughly disinfect every table, chair/booth, utensil, glass & surface the guest has contacted.
- Staff will wear disposable gloves when cleaning & disinfecting surfaces. Gloves will be discarded after cleaning and disinfecting is completed. We will ensure that staff properly wash their hands immediately after gloves are removed.

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Employee Safety Focus:

- Each employee will pass a health check or health survey prior to each shift.
- Heightened hygienic practices including peer observation and supervisor oversight to ensure staff are washing hands frequently and correctly, gloves may be used and must be changed properly, and that staff avoid touching their eyes, nose or mouth.
- We will have constant interaction (before each shift) with staff on their health status and the health of anyone with whom they may be in close contact (family members, roommates, etc.).
- We will immediately exclude any staff members indicating symptoms or that have been diagnosed with COVID-19 or have been in contact with someone diagnosed COVID-19.
- We will ensure staff do NOT share cups and eating utensils with others.
- If possible, all employees handling food should wear gloves and wear masks during Phase One. This is not just for the safety of our guests, but also for their psychological sense of safety.
- Employees will be allowed to wear gloves and masks if they so desire, even in front-of-the-house positions and in the restaurant environments when a six-foot social distancing area in the kitchen and front counter area would be difficult to maintain. Employees in full-service dining rooms will be given the option but are encouraged to wear masks and gloves.

Customer Safety Focus:

- There might be times when we will need expedite a guest's exit from the restaurant.
- We are prepared to put guests in touch with medical resources.

Customer Responsibilities:

- If you have been exposed to COVID-19 or have symptoms of COVID-19 including fever, cough, or shortness of breath, please help us keep everyone safe by using our contactless medical health delivery systems.
- If you have underlying health conditions that make you a more vulnerable patron, please use our contactless medical health delivery systems.