



## **Safety Protocols**

### ***24/7 Hydroxylator/Air Sanitizer***

This proactive sanitizer works 24/7 throughout the restaurant in two locations, purifying the air and killing germs to help ensure safe seating.

### ***Sanitizing & Hand Washing***

Hand sanitizing is available to all customers & employees, including upon entry. We do not leave condiments, silverware, flatware, glassware, or other tabletop items on an unoccupied table. Employees wash or sanitize their hands upon entering the restaurant, and between interactions with customers.

### ***Employee Health Protocols & Precautions***

Employees wash or sanitize their hands upon entering the restaurant, and between interactions with customers.

### ***Cleaning & Disinfecting***

We clean & disinfect common areas and surfaces regularly & each dining area after every use.

### ***Safety & Health Protocols***

We continue to be a leader in safe sanitation practices with all team members certified in safe food handling and a certified manager on every shift. All employees are trained on appropriate cleaning & disinfection, hand hygiene, and respiratory etiquette. We follow and go beyond all of the Standard Health Protocols for Restaurants adopted by local government and the CDC.