

**Smoky's Indoor Food Truck/Food and Beverage_200
Covid-19 Operational Plan**

Overall Safety Measures:

- Counter service only
- Carry-out menu
- Single-use cups, condiments, and flatware
- Outdoor seating only
- Indoor standing room only – belly-up tables (high-top tables)
- Sneeze guard at ordering counter
- Cashless

Cleaning & Sanitizing:

- Sanitation buckets stationed at all high touch locations
 - Sanitation solution will be refreshed every 2-3 hours
- Sanitize table/chairs/table tents after each use
- Sanitize pens/clipboards after each use
- Sanitize high touch locations frequently
 - Ordering counter
 - Door handles and door frame
 - POS

Employee Health Monitoring & Personal Hygiene:

- Face covering required during cross exposure potential
- Hand washing and sanitizer stations
- Gloves available
- Daily health check-in
- Pre and post shift daily meetings to review hits and misses with operational plan

Guest Health:

- Encourage social distancing standards
- Directional signage for best route
- Sanitizer stations
- Face covering required inside and ordering lines

Social Distancing Measures:

- 10' distance between tables
- Distancing markers for waiting lines
- Directional entrances and exits for guests and staff

Communication/Documentation/Signage:

- Signage at all entrances and exits
- Update website with new protocols

- Menu boards
- Directional signage