

## Upper Lot Pub/Food and Beverage\_200 Covid-19 Operational Plan

### Overall Safety Measures:

- Counter service only
- Carry-out menu
- Single-use cups, condiments, and flatware
- Limited capacity seating indoors
- Outdoor seating encouraged
- 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