

Our Commitment to You

It has always been our pledge to maintain the highest standards and ensure a safe and healthy environment for our guests and staff. Our team has worked with a registered nurse (RN) to help create and train our teams in these protocols, according to CDC and LDH guidelines.

Although this list is ever evolving, the following outlines some of the measures we currently have in place:

- Every employee's temperature is taken upon arrival at the restaurant.
- All staff experiencing COVID-like symptoms are asked to stay home.
- All employees have been instructed not to come to work if sick.
- Staff will wear appropriate PPE. We want to keep everyone in our restaurants safe.
- Seating at the restaurant adheres to CDC and governmental requirements with regard to social distancing.
- Each shift, a dedicated crew member will sanitize all public and high traffic areas of the restaurant
- The back of the house team continually sanitizes their workspace throughout the shift.
- All restaurant equipment, including POS systems, are sanitized throughout the day.
- Restrooms are refreshed and hardware is disinfected every half hour.
- One-use menus. If preferred, guests have the option of scanning QR code of menu.
- Utensils are clean and sanitized and then either wrapped in clean linen or placed in a plastic pouch.
- Between seatings of guests, every aspect of the table is cleaned and sanitized.
- Each staff member cleans/sanitizes their hands prior to visiting another table.
- Tables are not set until guests are seated to help avoid the chance for plates, glassware or utensils becoming contaminated between seatings.
- All plateware, glassware and utensils are stored in clean and sanitized area.
- Specific trays have been identified to use when clearing tables and these trays are not used for any food or beverages being delivered to guests.
- Beverages requiring garnishments are handled by Bartenders using tongs.
- When available, guests paying with credit cards are able to use a portable handheld payment system. This equipment is cleaned and sanitized before and after the guest uses it.
- Hand sanitizers are placed throughout the restaurant.
- All Managers have been ServSafe certified.
- The temperature is taken of all vendors delivering products. Once the product is received, it is cleaned before putting it away.