

## Blue Mound Golf and Country Club

We want you to know that the staff of Blue Mound will do everything that is possible to ensure a safe, sanitary and enjoyable environment for you, your family and your guests. In light of COVID-19, our immediate plan is to take additional steps over and above our normal cleaning and sanitizing procedures.

### Our promise to the members:

- We will continue to enforce food service procedures and sanitation practices in accordance with current food safety recommendations.
- We will monitor the health of our staff prior to each shift and re-enforce our club's proper hand-washing, sanitizing, hygiene and sick policies.
- All indoor and outdoor seating options will comply with the appropriate social distancing guidelines.
- Hand sanitizer stations will be available.
- We will clean and sanitize common areas regularly.
- All tables and chairs will be cleaned and sanitized after every use.
- Place settings, utensils, menus, and condiments will either be single-use or will be cleaned and sanitized after every use.

### Changes you may notice:

- The Grill Room and other dining rooms will have fewer tables to allow for social distancing.
- Tables will be limited to six people, and tables cannot be pushed together to form larger groups in either the indoor dining rooms or on the patio.
- In accordance with CDC guidelines, please use the pub tables for seating in the bar area.
- Rolled silverware will be used instead of having table settings in place on the dining tables.
- All salt and pepper and condiments will be in packets and available upon request.
- Some table-side service might need to be adjusted in order to follow CDC guidelines.
- Menus will be disposable and discarded after one use.
- All food and beverage staff will be wearing protective equipment as recommended by the CDC guidelines.