

OUR COMMUNITY PLEDGE:

Our top priority is the well-being of our staff family, our guests, and each and every member of our community. To keep all of us safe, we have implemented new health and safety protocols that go above and beyond our already strict standards and exceed all current requirements.

AIR FILTRATION AND PURIFICATION: We have upgraded our HVAC system with the installation of MERV 13 filters enhanced by a Reme Halo Ionization air purification device with broad spectrum UV lights. For a third layer of protection, we have added freestanding Blueair HEPASilent purifiers that feature dual technology with Three-part filtration.

SOCIAL DISTANCING: We have reconfigured dining rooms and common areas to ensure proper social distancing.

SAFETY EQUIPMENT: All staff members are required to wear face masks and gloves we provide. Anyone entering into the restaurant is also required to wear a face covering. Diners are required to wear masks when not seated.

FREQUENT HANDWASHING: We follow the strict and thorough handwashing guidelines issued by the FDA and CDC. Gloves are changed as needed and at least every 30 minutes.

STRICT SANITIZATION: All frequently touched surfaces and high transit areas are disinfected at least once every hour. We also have hand sanitizer stations in the dining room and kitchen.

KITCHEN PROTOCOLS: We have implemented new processes and procedures to ensure our cooking stations have minimal interaction and any shared equipment is sanitized between use.

CONTACTLESS POLICIES: We offer digital menus as well as disposable on request. For Pickup & Delivery, all of our bags are sealed to ensure your food is safe and our pickup stations are contactless.

WELLNESS CHECKS: At the start of each shift, we check staff member temperatures and require them to complete a wellness checklist.