

## **Bob's Clam Hut COVID19 Prevention Systems and Policies**

- Explicit no working sick policy - managers will screen staff for symptoms as they arrive (list of symptoms posted)
- Staff must wear cloth face covering
- Staff to wash hands every 30 minutes or between tasks
- Additional outdoor tables for break area, to allow for proper distancing
- Pre shift meetings in dining room or outside
- Staff drinks will be covered at all times
- Maintain as much distance as possible during all operations and training
- Handwashing of masks at least every 2 days, depending on use
- Maximizing airflow in restaurant with open windows and use of screen doors
- Plexiglass shields at points of contact with guests and staff
- Disinfecting tablets and frequently used items (allow disinfectant to remain for 1 minute or air dry)
- Contactless vendor delivery
- Vendor use of cloth face coverings
- Wall mounted hand sanitizer for all
- Signage and social media posts outlining policies and systems related to COVID19
- Outdoor seating only beginning June 1
- Guests must wear a face covering in all areas, except when eating
  - We will supply disposables if guest does not have one and will refuse service to those who will not wear.
  - Offer guest a mask if they don't have one
  - Politely, tell them we cannot serve them based on Governor and CDC guidelines if they are not wearing a mask
  - Ask for a manager if you need help
  - Parking attendants can mention to arriving guests that masks are required
- Use 6-foot distancing when in line, and when possible, 1 member of your group ordering and picking up
- Maximum party size of 8- guests will ask to split to more tables when possible
- Single use items condiments only
- Children must remain with family
- Minimizing staff and guest interaction outside of placing order and picking up order
- Single person bathrooms and 6-foot distancing in line

STAYING HEALTHY AND EATING CLAMS!