

A note from Pushkin's Bakeries and Pushkin's Restaurant Owners, Danny and Olga Turner in regard to COVID-19,

Maintaining a clean and healthy environment for both our customers and team members among our establishments is our number one priority. In response to COVID-19 on Tuesday (3-10-20) we met with Sacramento County Health Department officials to help ensure we are taking the necessary steps to fulfill our goal of serving our customers and employing our team members in healthy and safe settings.

Below is a copy of Sacramento County's updated form for how food service businesses should be addressing not only COVID-19, but all flu related illnesses. While most of their suggestions are procedures we've already instilled in our normal daily work routine, we have also embraced and enacted all of their proposed suggestions.

While the general public is being encouraged to take extra precautions such as routinely washing hands, not shaking hands, etc. (which we promote), please know in the food service world, precautions as such are the set standard. Knowing that, we are focused on ensuring our customer's experience is as sanitary as possible. You may notice extra yellow timers throughout our locations. These are set to alarm every sixty minutes. Each hour we will be re sanitizing all door handles, registers, counters, and un-used dining tables. In the kitchens we will continue to follow all Health Department mandated sanitation requirements along with re sanitizing every sixty minutes.

In addition to local regularity recommendations we are closely monitoring updates from both the CDC and WHO.

We are focused on ensuring your confidence in Pushkin's is never in question and with these updated procedures implemented we have the upmost confidence in your dining experience at any one of our establishments.

If you have any questions in regard to our standards and newly implemented practices please do hesitate to reach out to us either at one of our locations or via info@pushkinsbakery.com

Thank you,
Danny & Olga Turner

Coronavirus COVID-19 Guidance for Food Facilities

Background

COVID-19, also known as the coronavirus, is a respiratory illness that is spread through the air via respiratory droplets from an infected person or by touching contaminated surfaces. Symptoms of the virus include fever, cough, and/or shortness of breath.

Prevention - Handwashing

Remind employees to wash hands with soap and water for at least 20 seconds. Hands should be washed:

- When entering the kitchen
- Before starting food preparation
- After touching your face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating or drinking
- When switching between raw food and ready-to-eat foods
- Before putting gloves on
- After cleaning, bussing tables or touching any items that customers have used
- Between handling money/credit cards/pens/receipts and handling food
- If working a cash register, it is recommended that employees should wash hands or use hand sanitizer between customers

Tips! ➤ *Hand sanitizer is recommended and should be used after washing hands*
➤ *Assign an employee at every shift to keep soap and paper towels stocked at handsinks*
➤ *Provide hand sanitizer for customers to use*

Prevention – Sanitizing Equipment and the Facility

Chlorine (bleach) based sanitizer over 100ppm or quaternary ammonium based sanitizers over 200ppm are effective at killing viruses. Use test strips to ensure that sanitizer is at the required concentration. Sanitize tables, chairs, service counters and any other areas exposed to customers routinely throughout the day.

Tip! ➤ *Remember to sanitize door knobs, touch screens, faucet handles, and cabinet/drawer pulls*

Employee Health

If an employee is experiencing any flu-like symptoms, it is recommended that they stay home until they are symptom free.