

KITCHEN SAFETY AND SANITATION GUIDELINES

- **NO open toed shoes permitted**
- **A HAT or HAIR NET are required**
- A clean Apron is to be worn while preparing, cooking, or serving food
 - You can bring your own Clean Apron from home
 - OR you use one of the Blue Aprons which will be placed into the dirty laundry hamper in the Washroom at the end of your shift
- A face covering MASK **must** be easily accessible if you leave the kitchen, until further notice
- **NO food is to be eaten in the kitchen unless you are taste testing during Prep Work!**
- **ALL drinks must be covered and not on the work surface**
 - Use a cup that has a lid and straw (you can bring your own)
 - Place plastic wrap over the glass and punch the straw through it, this includes pitchers of non-alcoholic beverages
 - Non-alcoholic drinks can be refilled as often as needed (remember there are no longer any FREE refills on soda at the bar)
 - **NO breakable glass is allowed in the Prep/Cooking area**
- Hands are to be washed at the Hand Washing Station, using soap and warm water prior to starting your shift
 - Wash hands at the beginning of each shift, before putting on gloves
 - Wash hands every time you re-enter the kitchen & use new gloves
- If you need to leave the kitchen for ANY reason, you **MUST** do the following:
 - Remove your hat
 - Remove your gloves
 - Remove your Apron
- Upon returning to the kitchen, you **MUST**, put your hat and Apron back on. You then wash your hands at the Hand Washing Station using soap and warm water, then put on new gloves!
- **Turn OFF your Cell Phone.** If you **MUST** use your phone, please do so in private. If you leave the Kitchen you will have to remove your hat, gloves, and Apron. When phone call has been completed, you will need to go through the above protocols of putting your hat and Apron on then washing your hands and putting on new gloves.

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- **NO ONE is allowed in the kitchen area unless they are there to work (NO VISITORS)**
- **ALCOHOL GUIDELINES:**
 - **NO ALCOHOLIC DRINKS WILL BE ALLOWED IN THE KITCHEN WHILE PREPPING AND COOKING.** You can wait until after your shift to get your Shift Drink.
 - Your 1 Shift Drink at the end of your shift DOES NOT cover the TOP SHELF alcohol – you will pay full price for that drink – shift drinks will cost \$0.25.
 - **No FREE refills on Soda**
 - Volunteer Drink Prices will still be \$1.00 (DOES NOT cover the TOP SHELF alcohol) and will only be honored 1 hour prior to the beginning of your shift. Limit of 1. All other drinks you will pay full price.

ABSOLUTELY NO “BYO” IS ALLOWED IN THE POST – YOU WOULD JEOPARDIZE OUR ALCOHOL LICENSE.

- **SERVER GUIDELINES:**
 - You **MUST** wash your hands with soap and warm water at the Hand Washing Station in the kitchen prior to going onto the dining room floor.
 - You can bring your own Apron or use one of the Blue Aprons (which will be placed in the dirty laundry hamper in the Washroom at the end of your shift)
 - You **MUST** wear a face covering Mask, until further notice
 - Servers are NOT allowed to linger in the kitchen area
 - When not busy you can sit at the #2 table which will be reserved for the Servers and the Busser
 - Napkins and Silverware will be delivered when you pick up the order

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- Condiments (salt, pepper, hot sauce, etc.) will be delivered upon request
- You **MUST** sanitize your hands between each serving
 1. Sanitizer station will be readily available at the kitchen door
 2. Even if the next order goes to the same table
 3. You turn the Card over to the **RED** side showing the table is now occupied and no longer sanitized
- **BUSSER GUIDELINES:**
 - You **MUST** wash your hands with soap and warm water at the Hand Washing Station in the kitchen prior to going onto the dining room floor.
 - You can bring your own Apron or use one of the Blue Aprons (which will be placed in the dirty laundry hamper in the Washroom at the end of your shift)
 - You **MUST** wear a face covering Mask, until further notice
 - You **MUST** sanitize your hands between each clearing of each table
 1. If you choose to wear gloves, those gloves will HAVE to be changed between clearing each table
 - ALL items will be thrown into the garbage can
 - You **MUST** clean each table with Simple Green
 - You **MUST** sanitize each table with disinfectant – which is left to air dry
 - You **MUST** wipe down the metal areas of each chair at the table with disinfectant
 - When the table is DRY you can then turn the card over to the **GREEN** side showing the table is ready to be occupied
- **CASHIER'S GUIDELINES:**
 - You **MUST** wear a face covering MASK, until further notice
 - You **MUST** sanitize your hands between each money transaction (sanitizer station is located next to the table)