



COVID-19 Restaurant Commitment for Kansas Counties

The restaurant industry has an outstanding track record of protecting our employees and guests. To ensure everyone's safety as we welcome you back into our dining rooms, we are making the following commitments. There is a broad list of food safety and sanitation protocols that we currently comply with to ensure food, team member and guests' safety. The list below are additional items that we have implemented.

The guidelines below are for Phase 1 of Re-opening. Phase 2 and Phase 3 will occur as directed by Kansas Counties.

Restaurants' Commitment to you

- We will limit our occupancy to 50% plus staff and adhering to social distancing standards
- Patio seating is in addition to 50% occupancy since it is not included in the calculation and will adhere to social distancing standards
- All staff will complete a pre-shift health check
- All staff will wear gloves where required
- Masks will be optional
- Order queuing lines will be clearly marked to promote appropriate social distancing
- No self-service food such as topping bars or buffets will be available
 - Condiments will be available only upon request, never left on a table or placed in self-service areas
- Seating options will comply with appropriate social distancing guidelines
 - Freestanding tables will be 6 feet apart unless separated by a physical barrier
 - Booths will be 6 feet apart unless separated by a physical barrier that is a minimum of 54 inches above the finished floor
- Tables, chairs, booths, highchairs, and stools will be cleaned and disinfected after every use
- High touchpoint traffic areas such as doors, door handles and counters will be cleaned and disinfected a minimum of every 2 hours
- Self-service beverage machines must have a sanitary lever or push button (provided a disposable napkin is available to limit touching)
 - Self-service coffee, tea or soda dispensers that do not meet these guidelines must be dispensed by employees in single-use cups
- Hand sanitizer and/or sanitizer products will be readily available to guests and staff
- Restaurants utilizing delivery should have a separate pickup area taking into account social distancing standards

Additional Full-Service Restaurants' Commitment to you

- Provide disposable or cleanable laminated menus for guest use
- Limit table size to 10 or less
- No pre-set service ware will be placed upon tables ahead of guests

Guests' Commitment to us

- If you have recently been exposed to COVID-19 or have symptoms of COVID-19 (including a fever, cough, or shortness of breath), please help us keep everyone safe by using our contactless delivery options
 - If you have underlying health conditions or are otherwise concerned about contracting COVID-19, please feel free to use our contactless delivery options
- Please respect all social distancing guidelines