



COVID-19 PRECAUTIONS

- All employees are screened at the beginning of each shift by management for signs and symptoms of illness, including TEMPERATURE CHECKS. ANYONE WITH AN ELEVATED TEMPERATURE ABOVE 100.3 is ASKED TO GO HOME. (Guidelines of the Dare County Health and Human Services "Employee Screening Tool").
- Face masks WILL be worn by all staff members at all times, except for medical reasons such as asthma.
- Guests are NOT be required to wear face masks.
- Frequent hand washing by employees is mandatory. Hand sanitizer will be used frequently between hand washings.
- Spacious socially distanced seating has been set for guests with the option of exclusive semi-private and private dining spaces for families of 10 or more.
- Maximum emergency seating capacity is currently **50%** or 130 persons.
- No more than one family at a time should approach the host stand.
- No inside guest waiting for a table is allowed. Guests are asked to socially distance outside or wait to be called from their cars.
- **PreventX 24/7 antimicrobial bacteriostatic technology solution will be applied to all high traffic surfaces. PreventX 24/7 provides continuous surface protection in between cleaning and disinfecting events. The protection lasts 30-90 days. Our facility will be treated every 30 days with PreventX. This does NOT replace regular disinfecting.**
- Enhanced nightly disinfecting of the entire building with CDC verified products.
- Dedicated persons are on duty to frequently clean, disinfect and sanitize all high traffic surfaces. "Sanitation Stations" have been established for enhanced cleaning, including a station for guests as they enter.
- Disposable one-time use condiments are available.
- Disposable one-time use menus are available.
- Silverware is rolled in a one-time use paper napkin. Employees wear gloves while rolling silverware.

- Dish cleaning combines an active chemical ingredient and dishwasher temperature of 180 degrees.