

SBP- COVID-19 PLAYBOOK

Silver Beach Pizzas plan to reopen safely and serve you awesome pizza!

HYGIENE

Most obviously mandate hygiene practices across the board:

- Handwashing every 30 minutes.
- Basic Handwashing Procedures Step 1: Wet hands and arms using running water as hot as can be tolerated Step 2: Apply soap, using enough to build up a good lather Step 3: Scrub hands and arms vigorously for 10 to 15 seconds; clean under fingernails and between fingers Step 4: Rinse hands and arms thoroughly using running warm water Step 5: Dry hands and arms using single-use paper towel or hand dryer. DO NOT use your apron or uniform Step 6: Use a paper towel to turn off the faucet and ensure paper towel goes in the trash receptacle
- Hand sanitizers to be made available throughout the restaurant
- Masks or face shields available and mandatory for all
- Scheduled sanitizing of all shared surfaces every 30 minutes
- Increased cleaning across the board.
- Sanitizer stations will be places at all public entrances and also throughout the restaurant to ensure employees as well as guests have access to sanitizer at all times.
- Gloves will be, as they always are, easily accessible to anyone preparing and handling food and is required to be worn.

Useful: Guess are very sensitive to hygiene and anything that even looks messy will translate to unclean in their minds. So, everyone's uniforms, hair, nails, and surfaces guests can see all needs to be tidy and spotless, now more than ever.

HEALTH

- Employees will be required to complete a health checklist prior to clocking in each day assuring they are at good health.
- Temperature readings of employees is to be taken at time of arrival for their shift. If they have a temperature of over 100 degrees, they will be sent home with no negative impact on their job.
- Employees are also encouraged to report any ill feelings during their shift to a manager.

GUESTS

- Any guests that look ill prior to arriving in restaurant will be asked to have their temperature taken. Any customer that refuses a temperature reading will be encouraged to get take-out and not be allowed into the restaurant.
- All guests entering the restaurant will be consenting to Silver Beach Pizza's Covid-19 disclaimer posted at all entrances.
- Guests will be required to wear a mask walking to their table or walking to the bathrooms. Masks are not required while sitting at the table.
- Sanitizer stations will be placed at all entrances and also in multiple locations throughout the restaurant to ensure guests have easy access to cleaning their hands.
- No guests will be allowed to wait for their tables within the restaurant. All guests will be asked to either wait in their car or wait outside as long as safe social distancing is practiced. Guests will not be allowed into the restaurant until a table or bar stool is available for them to prevent over-crowding and unsafe spacing.

WITHIN THE RESTAURANT

- We have currently either spaced out tables 6 feet apart from one another or have inserted temporary walls/Plexiglass shields to protect diners from one another while eating. We believe physical distances is going to be part of the 'new normal' for the foreseeable future.

- We are utilizing more digital hosting so there is less face to face interactions while getting on a waitlist and checking on your table. This includes a host outside of our restaurant to safely take names and help customers. We will also be using 2 different doors as different points of entry based on where you are sitting in the restaurant. This will help reduce unnecessary long walks through the restaurant to your table.
- Paper menus have replaced our traditional menus and will be thrown out after each use. We ask that guests dining together share menus to reduce waste. QR codes will be placed on tables as well to allow guests to easily scan and bring up the menu on their phone for additional safety.
- Table top condiments will be kept off tables and only be given out upon request to reduce the spreading of germs on commonly touched items.
- No guests will be allowed into the restaurant until there is a table or bar stool available for them.

COVID RESPONSE TEAM

- Our entire management staff will know and understand all the OSHA Covid-19 guidelines and make up the COVID-19 management staff.
- At least one member of our COVID-19 management team will be present during every shift to enforce all new COVID-19 polices.
- The COVID management team will also train new staff on new COVID-19 polices and procedures.
- If a member of our staff tests positive for COVID-19 we will shut down to the public and perform a deep cleaning to ensure the restaurant is clean and ready for service to resume.

TAKE OUT AND PICK UP

- All orders will be encouraged to be called in and paid for ahead of time.
- Curbside pick-up will continue to help customers get take-out food safely and quickly.

- Any orders being picked up in person will be forced to stand on allotted stickers on the ground ensuring people are staying spaced 6 feet apart.
- Plexiglass across pick up windows will ensure not only the guests safety but also our employees.