

GASTRONOMY ROOMS SAFETY CODE FOR OUR GUESTS

Gastronomy Rooms Restaurants have always practiced strict cleanliness and safety habits with respect to food handling. We have now added more safety measures, precautions, and awareness to all our staff members. We want you to feel safe when you dine with us, so we are providing a list of additional actions taken at our restaurants.

- We are strictly adhering to all state, local and federal mandates.
- We have very strict hand washing guidelines and unlimited glove changing for our employees.
- We take the temperature of every staff member each day and ask them if they are feeling well and ready to work.
- Any staff member who has flown or left for a vacation must be tested before returning to work.
- Any staff member who does not feel well is sent home and must be tested before returning to work.
- All guests who sit inside our restaurant have their temperatures taken before seating.
- All tables inside and on our patio are socially distanced at six feet or more.
- Tables are restricted to ten guests or less.
- All tables and chairs are sanitized after each use.
- All condiments have been packaged for single use.
- Automated hand sanitizers for guests are located at bathrooms and entrance.
- High touch areas are sanitized every two hours including bathrooms.
- All menus are single use and we have QR codes to view menus on your phone.
- We have 2-3 certified food safety managers on duty at all times.
- Our employees attend a meeting every two weeks to discuss changes and reflect on how we can impact our environment and actions at the restaurant
- ** We ask that all guests wear a mask in our restaurants when not at their table.

So relax and get comfortable, and enjoy your time with family and friends