

Health and Safety

We commit to prioritizing your health and safety.

Summary of Health and Safety Guidelines

- The health and safety of our staff and guests are the hallmark of our hospitality.
- All daily operations will meet or exceed guidelines designed to keep you safe.
- We will diligently uphold
 - Screening and prevention protocols for all our staff
 - Social and physical distancing requirements
 - Enhanced sanitation practices
 - Service focused on safety
- We will continue to provide an enjoyable environment so you can sit down, relax and let us take care of you!

Screening and Prevention

- A manager is designated each shift to be responsible for Health and Safety.
- All employees are required to wear a face mask at all times.
- Staff is given a health screening before entering the building which includes taking their temperature.
- Team members are trained in protocol should COVID-19 symptoms occur.
- Return to Work for previously ill employees is contingent upon CDC Return to Work criteria.
- Business hours and staffing levels are modified to ensure delivery of health and safety protocols.
- Guests are encouraged to wear masks when entering the building, departing and going to the restrooms.

Social Distancing

- A manager is assigned each shift to ensure physical and social distancing.
- Tables and seating have been removed to comply with occupancy regulations.
- Team members will practice physical distancing to the extent possible.

- Staff is scheduled and assigned to limit physical contact with other team members.

Sanitation

- Hand Sanitizer is stationed throughout the restaurant.
- All staff will wash their hands every 30 min.
- High contact surfaces are sanitized every 30 min.
- We adhere to all ServSafe and DHEC standards and have a certified manager on premise at all times.

Service Focused on Safety

- Service delivery is enhanced procedure for best practices in sanitation.
- Reservations are limited to ensure the consistent execution of Service Focused on Safety.
- **All tables are available by Reservations only.** We ask that you adhere to strict reservation times. Each table will have a time limit for each seating.
- Menus are printed on single use recycled paper or are available on your mobile phone.
- All pens and check presenters are sanitized after each use.

Staff Safety Protocol 2020
Leon's, Little Jacks, Monza and Meflis

At Home:

-Maintain general hygiene. Wash hands hourly, washing hands means 20 seconds, soap, hot water, turn tap off with clean paper towel.

-Right now, we cannot stress enough how important it is to keep us updated around anything to do with the virus that is happening in your personal life:

 Someone in your apartment building tests positive - let us know.

 Someone you live with may have been exposed at their place of work - let us know.

 You or your partner experience even mild symptoms - let us know.

We will never be upset if you communicate with us. There is NO stigma around having this virus, we will not make your identity known to the wider team, but we do need to be able to get you and your immediate colleagues the tests and the help that you need.

-If you or we feel you have been exposed, we will require a 14-day mandatory self-quarantine

-limit contact to immediate family.

-Wear a mask when out of the house

-Carry sanitizer on you at all times.

-Limit face touching. Avoid touching your eyes, nose, and mouth.

-Sneeze or cough into a cloth or tissue. Wash hands immediately afterwards.

-Observe Social Distancing of 6 feet at all times outside the home.

- Avoid large groups, bars, parties,

-Only go out for necessities such as groceries or exercise

-Maintain a healthy diet and routine. Sleep 8 hours, exercise regularly, even 20 min a day can help, limit tobacco and alcohol intake, both can lower your immune system.

Eat well and balanced.

Prior to Leaving for work:

-Put on clean fresh clothes

-Wash hands right before leaving the house.

-Check your temperature. If your register a temperature of 100 or more, call your manager and don't come to work

-If you don't feel well, call your manager and don't come to work.

-Sanitize keys, phone, and computer

Traveling to work:

-Wear a mask at all times.

-If driving, sanitize steering wheel

-If getting a ride from a friend/family member or taking the bus, wear a mask

-Try to avoid large groups, if you can avoid mass transit, like walking, riding a bike or getting a ride from a family member, that is preferred.

Arriving at work:

- Pre-screen, we will be taking everyone's temperature and assess symptoms when arriving, asking questions about your trip to work and how your time out of work was spent.
- Wash hands IMMEDIATELY upon entering the building.
- Disinfect and clean workspaces and equipment and consider more frequent cleaning of high touch surfaces.
- Wear a mask or face covering at all times unless eating.

During the shift:

- Face mask must be worn at all times.
- Hand washing every 30 min
- 30 min disinfecting of surfaces repeatedly touched by employees such as doorknobs, equipment handles, check-out counters, and tabletops, etc. A complete list will be provided.
- Observing social distancing when possible.
- Ban of all physical contact (no handshakes, high fives, fist bumps etc.). No contact of any kind
- Limit face touching. Avoid touching your eyes, nose, and mouth. If you do touch your face, wash your hands
- Sneeze or cough into a cloth or tissue
- There will be a specified Healthy Safety Manager schedule on each shift.
- No outside nonemployees will be permitted into the building, that includes delivery drivers, friends or guests. This will be posted on all entrances.
- All eating will be done while practicing social distancing of 6 feet or more.