



THE IOWA RIVER POWER RESTAURANT COVID 19 OPERATING PROCEDURES

5/28/2020

The safety and well-being of our guests and team members is top priority. We are taking every precautionary step to open our restaurants safely and to mitigate the risk of anyone getting sick. We thank you for your understanding.

MEASURES IN PLACE

We are taking as many proactive measures as we can in regard to health and safety. We are committed to the following:

- Increasing the frequency of all sanitizing and cleaning measures and requiring additional sanitizing measures for certain circumstances
- Monitoring the health of employees and sending home any employee who displays symptoms of COVID-19
- Enforcing social distancing in all areas of the place of business, including between tables or booths as well as outside of the establishment when there is a wait
- Limiting the number of people allowed inside our restaurant at any given time
- Eliminating opportunities of interaction among customers with frequently contacted items
- Employees who have a fever or other symptoms of COVID-19 will not be allowed to work

WHAT YOU WILL SEE

MASKS

All employees will wear masks at all times in the restaurant. The masks are intended to help mitigate the spread of the virus. These are not N95 or equivalent masks. All employees will continue to practice CDC guidelines: remaining six feet away from other people, washing hands frequently & thoroughly, and not touching their face.

HOSTESS AREA

Hosts will coordinate with a greeter and escort guests as they are called to the host stand, where they will be walked to their table. Our restaurant will create designated space outside the restaurant for "overflow."

SANITATION

We will staff two team members per shift with the sole purpose of keeping common areas sanitized. These employees will sanitize defined areas at a minimum of every 30 minutes.

FLOORPLAN

Specific floor plans have been created to comply with social distancing. High touch items like: * Doors * Handrails * Host stands * Bathrooms * Table tops * Seating * POS system Single Use Items *

SOCIAL DISTANCING

Employees will practice social distancing, meaning standing or passing by others with six feet of distance. We ask the same of all guests not already dining as a group.

GLOVES

All employees will wear proper gloves at all times once on property. We will have an abundant supply of gloves for employee use. Gloves will be removed and replaced whenever soiled and after using the restroom. Hands will be washed whenever an employee changes gloves.

HAND WASHING

- Handwashing a minimum of every 30 minutes is required of employees.
- Hand sanitizers & sanitizer solution will be made available everywhere.
- No physical contact (no handshakes, high fives, fist bumps etc.).

TABLE SETTINGS

Tables will not be preset with any utensils or glassware before seating.

WHAT YOU WILL SEE

HAND SANITIZER PRESENT

Hand sanitizer will be highly visible and easily accessible to all, such as at the host stand. Restaurants will use alcohol-based hand rubs containing at least 60% alcohol.

DAILY CLEANING

There will be additional thorough daily cleaning & sanitation after closing.

BAR AREA

Bar areas will be used as an extension of the dining room. Tables in the bar areas will be distanced from one another by six feet. There will be no bar top/over the bar service.

PAYMENT PROCEDURE

We utilize the Toast Touchless Hand Held payment terminals . The Hand Held's will be sanitized between uses and will only be placed on charging dock after being sanitized. Employees will use gloves to handle these terminals.

PICK UP / DELIVERY AREA

As we continue to operate takeout & delivery, we will dedicate specific pick up areas for guests and delivery carriers OUTSIDE THE RESTAURANT. This area is going to be specific to restaurant layout.