

# RE - OPENING

## *New Safety Protocols*

As we re-open, we want you to know that we take your safety, and the safety of our employees, very seriously. We are following the COVID-19 Guidance Standards developed by the DOH and CDC, as well as our governor's guidelines for re-opening restaurants. Some of the safety procedures will be visible to you when you visit our restaurant, and some are only visible behind the scenes. Here are some of the new safety measures we are putting into place at Ristorante Lombardo:

### CLEANING *and* SANITIZING

- Since we have been closed, we have thoroughly cleaned and sanitized the kitchen, dining room and outside dining areas.
- We have installed state of the art filters (MERV-13) as well as LED in duct air purifiers (HALO-LED) which reduce airborne and surface contaminants and pollutants.
- A dedicated staff member will have the job of sanitizing all surfaces including tables & chairs after each use, door handles, restrooms, etc.
- Restrooms will be checked, cleaned, and sanitized regularly.

### EMPLOYEE HEALTH *and* PERSONAL HYGIENE

- All employees will be required to wear face masks.
- Sick employees will remain home, as is required under existing FDA Food Code requirements.
- Staff constantly will be reminded of the importance of increased hand washing, and hand sanitizer will be placed throughout the work areas.
- All employees perform health screenings before starting their shift.

### SOCIAL DISTANCING

- Seating capacity in the restaurant has been reduced, both inside and outdoors. Tables have been removed to allow for proper distancing and physical barriers have been added for increased protection.
- Indoor seating will be limited to 50% of capacity, per the governor's order.
- If you are waiting for a table please only use open bar stools. They have been intentionally placed 6ft apart. Please do not occupy empty space between bar stools.