

Tartan Room

COVID-19 RESTAURANT OPERATING PROTOCOL – WRITTEN WORKSITE PLAN

Tartan Room

2652 N Tustin St, Orange, CA 92865

1. PROTECT EMPLOYEE HEALTH

MEASURES IMPLEMENTED TO ENSURE FOOD HANDLERS DO NOT WORK IF ILL AND ARE PROTECTED

This facility uses the following methods to ensure protection of Employee Health in the workplace (all measures in this section are mandatory):

- All employees have been told not to come to work if ill
- Employees receive a thermal or temperature scan prior to the beginning of each shift
- A health survey is conducted with each employee prior to the beginning of each shift to verify staff have not experienced symptoms consistent with COVID-19 in the past 7 days or exposed to someone who has experience symptoms in the past 14 days
- Employees with Covid-19 like symptoms are not allowed to work and are encouraged to contact their medical provider
- Face coverings are worn by all staff that interact with the public and when unable to social distance with/from other employees
- All employees have read and understand the COVID-19 Fact Sheet (available in multiple languages)
- Employees shall not share food, beverages, or food-ware

- Employees do not shake hands, high-five or do similar greetings that break physical distance
- Employees must frequently wash their hands with soap and warm water
- A copy of this protocol was shared with each employee to ensure they understand and will implement the procedures
- Other measures being taken to ensure protection of Employee Health:

- Disposable gloves for all staff handling dirty dishes and/or linens
- Impermeable aprons and eye and face protection available to dishwashers

2. SOCIAL DISTANCING

MEASURES IMPLEMENTED TO ENSURE SOCIAL DISTANCING IS ADHERED TO.
 RESTAURANT TABLES SHALL BE SIX FEET APART OR IF UN- MOVABLE, A BARRIER OR PARTITION MUST SEPARATE TABLES TO PROTECT THE PUBLIC

This facility uses the following methods to ensure social distancing is adhered (all measures in this section are mandatory):

- All tables are six feet apart or if un-movable, a barrier or partition has been installed to separate the table
- Tape or markings of at least six feet separation are used in any area where members of the public may form a line
- Staggered seating times are used to space traffic flow
- Patrons at a single table are limited to a household unit OR patrons who have asked to be seated together. People in the same party seated at the same table do not have to be six feet apart. All members of the party must be present before seating and the host must bring the entire party to the table at one time
- Tables are spaced six feet away from all food preparation areas, including beverage stations and computer terminals
- Other measures used to ensure social distancing is adhered to while customers are waiting to be seated, during ordering or during pick-up of food:

- - Curbside pick-up available for take-out orders
 - Physical distancing rules posted
 - Social distancing markings placed throughout restaurant

3. EDUCATION FOR THE DINING PUBLIC

MEASURES IMPLEMENTED TO ENSURE THE PUBLIC IS EDUCATED ON DINING OUT SAFELY, THROUGH PUBLIC NOTIFICATIONS

This facility uses the following methods to ensure education of the dining public (all measures in this section are mandatory):

- Signage is posted at each public entrance of the facility to inform the dining public to:
 - Maintain social distancing of six feet
 - Wash hands or use sanitizer upon entry into a restaurant
 - Stay home if they are ill or have symptoms consistent with COVID-19
- A copy of the COVID-19 Restaurant Operating Protocol is posted and visible to the public
- Face coverings are worn by public when not seated at their table
- Other measures used to ensure education of customers on dining out safely:

- Frequent communication with customers recommending use of face masks/covers
- Proper hand-washing protocol posted at public entrances and in restrooms
- Social distancing markings placed throughout restaurant

4. MEASURES TO INCREASE SANITATION AND DISINFECTION

MEASURES IMPLEMENTED TO PROTECT THE PUBLIC THROUGH THE AVOIDANCE AND FREQUENT DISINFECTION OF COMMON HAND TOUCH POINTS AND SANITIZATION OF FOOD CONTACT SURFACES

This facility uses the following methods to increase sanitization and disinfection (all methods in this section are mandatory):

- Food items and containers that are shared between tables, such as salt and pepper shakers, are provided only as needed and cleaned after each table use

- Utensils and food-ware are properly washed, rinsed, and sanitized for adequate contact time (time required for utensils to be submerged in the sanitizer) by a sanitizer effective against Coronavirus
- Digital and/or disposable menus available for use
- Table settings are pre-rolled, stored in a clean/covered container, and distributed as tables are seated
- Dirty linens are removed from tables and placed into sealed bags
- High contact touchpoints, such as phones, door handles, computer terminals, etc. are cleaned and disinfected frequently using a disinfectant that is EPA certified. Disinfectants being used:
 - Sol-U-Guard Botanical Disinfectant
 - Quaternary Sanitizer
 - Chlorine Bleach
- Restrooms are being cleaned, disinfected, and stocked frequently
- Table-tops, booths and chairs are thoroughly cleaned after each use
- After-meal mints and/or toothpicks for customers are no longer in a community container. They are given upon request
- Leftover food is packaged by the customer for takeout upon request
- Other measures used to prevent unnecessary contact or cross contamination:

- Disposable and/or one-time use gloves used by staff handling prepared food
- Shared pens are cleaned after each guest use
- Touchable surfaces are cleaned between shifts or between users, whichever is more frequent
- Hand sanitizer (at least 60% alcohol) available at entrances and outside of restrooms