

COVID-19 Precautions

JACX&CO will adhere to the following guidelines:

Physical Distancing: Social distancing guidelines, signage, and procedures posted in prominent locations to ensure guest and employee health and safety.

- Guests will be seated at least six feet away from others.
- Single table, same party DOH guidelines will be enforced.
- Employees will maintain a distance of at least six feet from other colleagues.
- Reduce bi-directional foot traffic with distance markers and signage.
- We have implemented a touchless menu so guests can view menus online from their smartphone or electronic device.
- Contactless ordering, pick-up and payment methods will be available.
- Efforts to minimize hand-to-hand contact for the bill exchange between guests and employees.
- Separate designated entrances/exits for guests and employees.
- Physical barriers will be placed between workstations, following OSHA guidelines.

Vendor Movement & Commerce: Limiting on-site interactions and movement during daily operations.

- Designated areas for vendor pick-ups and deliveries, limiting contact to the extent possible
- Ensuring a one-at-a-time food delivery process
- Limiting the number of entrances while remaining in compliance with fire safety and other applicable regulations
- Minimized shared equipment between staff

JACX&CO

Workplace Activity: JACX&CO is taking preventative measures to reduce interpersonal contact and congregation.

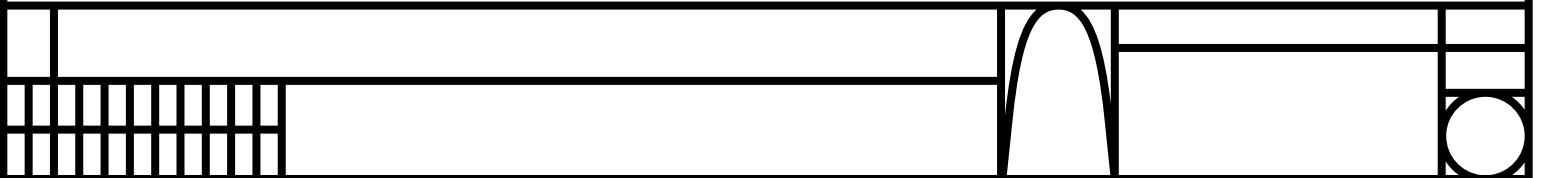
- Creating new shift designs (staggering arrival/departure times) for employees to accommodate social distancing guidelines
- Adjusting workplace hours
- Segmenting activities, where possible, so individuals can adhere to social distancing and reduce the number of hands touching equipment
- Designated discrete work zones for employees, where possible, to minimize overlap

GLOVES MUST BE WORN WHEN:

- Handling anything that went to a table or was touched by a guest.
- Cleaning chairs, tables and scheduled sanitation.
- Handling garnishes, unless the item can be entirely handled and properly placed with tongs.
- Assembling silverware packets, and stocking server stations.
- Trays are cleaned and sanitized (every time they are used).
- Running dirty glassware through the dishwasher.
- Clearing dirty glasses or dishware.
- Handling anything that went to a table or was touched by a guest.
- Stocking glassware.
- Stocking product.
- Cleaning the bar.

HANDS MUST BE WASHED:

- Every time a clean item is delivered to a table.
- Every 15 minutes.
- Before and after running food and drinks.



Sanitation Protocols

DAILY UPDATES & SIGN-IN

All staff members will be trained on updated sanitary measures. Any state or local training materials will be posted and provided; every team member must review these expectations in detail as changes may occur daily. Each team member will be required to sign a Health & Safety Procedures Agreement, confirming that they will comply with all protocols and measures.

STAFF WELLNESS CHECK-IN

To ensure all team members are healthy, required wellness check-ins, and temperature checks before each shift will be a standard procedure until health risk subsides. Employees will be required to fill out a brief online questionnaire at a minimum of one hour before arrival to the venue. This will ensure that they don't have any symptoms of COVID-19.

Employees will be required to have their temperature checked with a no-contact digital thermometer. This reading will be logged daily.

All employees will wear PERSONAL PROTECTIVE EQUIPMENT (PPE) based on their role and responsibilities aligned with state and local regulations and guidance. Face coverings (2 washable coverings per employee, as well as single-use), gloves and other PPE required to safely and adequately perform your job functions will be provided.

Front Of House Hygiene Protocols

AFTER EVERY USE

- Check presenter will be sanitized.
- Pens and any other guest contact items will be sanitized.
- Mixing glasses and tins will be sanitized.
- Serving trays will be sanitized.
- Paper menus will be discarded.
- POS screen will be sanitized.



IN-BETWEEN EVERY SEATING

- All seating will be sanitized.
- Tabletop/bar top will be sanitized.
- Any reusable collateral will be sanitized.

EVERY 30 MINUTES

- FOH Staff to wash hands.
- Entry doors will be sanitized.
- Bathroom doors will be sanitized.
- Kitchen doors will be sanitized.

EVERY 1 HOUR

- Restroom surfaces will be sanitized.
- POS stations and printers will be sanitized.
- Guest sanitation station will be sanitized.

EVERY 3 HOURS

- Bar stations will be sanitized.
- Barista stations will be sanitized.

EVERY END OF SERVICE

- Entire bar station will be sanitized.
- Barista stations will be sanitized.
- Bathrooms will be sanitized.
- Entryways will be sanitized.
- Fridges will be sanitized.

