



DINING ROOM REOPENING PREPAREDNESS

Since the beginning of the Covid-19 outbreak American Social has been prepared and implemented practices to ensure the safety of our Guests, Team Members, and the general public. We have taken the situation very seriously and as we prepare to reopen our dining room to Guests; we want to share the extraordinary steps we are taking. We plan to continue in our mission of putting safety first, while balancing out our Guests desire to join us for dinner, or a special occasion. We are also very excited to bring our AmSo Family (#FAMSO) back to work.

Below are the steps being taken to ensure compliance with Federal, State, and Local ordinances, as well as renew the public's confidence in dining out, especially at American Social Bar & Kitchen.

- All Team Members retrained on proper Safety & Sanitation practices
- Sanitizer stations at all entrances, as well as strategically placed around the restaurant
- All tables spaced 6 to 8 feet apart. Six feet for Social Distancing and an addition two feet to allow for passage through the dining room
- Established proper Guest traffic flow to limit interactions of less than six feet
- All Team Members have their temperature taken with a contactless thermometer prior to working
- Exclude Team Members showing signs of illness or state they are not feeling well
- All Team Members to wear gloves and they must be changed a minimum of every 20 minutes
- All Team Members to wear coverings that cover their mouth and nose
- Reinforced strict Grooming & Appearance Standards to ensure adherence to personal hygiene
- Implement single use menus and developed a digit option with access through mobile devices
- Limiting use of check presenters and other multi use items
- Computer, credit card machines, pens and all Guest contact surfaces sanitized after each use
- Door Handles, liquor bottles and service utensils wiped down regularly
- All glassware, plateware, and flatware double washed prior to putting it back into service
- All silverware rolled using additional sanitation steps
- Single use plastic cutlery and cups is available upon request
- Side plates and additional rollups always kept at service side stations and covered
- Food & drinks handled using extreme caution following the highest safety techniques
- Team Members using gloves when handling any food, drinks, silverware, and other service items
- Professional cleaning team sanitizes the restaurant each night
- Safety & Sanitation partners increasing frequency of visits to ensure calibration in both equipment and Team Member practices
- Sanitize all Team Member and Guest contact surfaces regularly (minimum every 20 minutes)
- Sanitizers tested for proper concentration and changed out every 2 hours, or more often if needed
- All Team Members are required to regularly wash hands for minimum 20 seconds, with frequency
- Bodily Fluid clean up kits readily available
- Support/Corporate Team is onsite in all locations ensuring protocols are being followed as well as being available for questions
- Established communication protocols for which updates and information can be disseminated in real time to the entire organization
- Monitoring local city, county, and state information to ensure American Social is adhering to and aggressively implementing any recommendations
- Established take out procedure to allow for easy in ordering while limiting interactions