

Dust Bowl Brewing Co.

REOPENING PROTOCOLS FOR STAFF & GUESTS

July 7, 2020

- Designated Dust Bowl manager to handle COVID Plan
- Employees have been instructed not to come to work if sick
- Symptom and temperature checks are being conducted before employees and vendors may enter the workspace
- All items are disinfected after handling with approved sanitation spray
- All desks or individual workstations are separated by at least 6 feet
- Employees trained on social distancing guidelines
- Breakrooms, bathrooms, and other common areas are being disinfected on a frequent schedule
- Disinfectant and related supplies are available to all employees
- Hand sanitizer effective against COVID-19 is available to all employees and guests at multiple locations throughout the facility
- Soap and water are available to all employees at all hand washing areas
- Face coverings and gloves are being provided to staff and are mandatory for all employees; gloves will be changed frequently
- Face coverings must be worn at all times by employees, except while eating in the breakrooms while maintaining social distancing
- Face coverings must be worn at all times by vendors and guests, except while seated and eating or drinking within their own group
- All employees have been instructed to maintain at least 6 feet distance from customers and from each other, although employees may momentarily come closer when necessary to accept payment, deliver food, drink, retail services or as otherwise necessary
- Plexiglass shields have been placed at transaction points for protection of the customer and the employee
- Signage posted directing guests on CDC guidelines for restaurants
- Extensive exterior directional signage to help guests efficiently navigate the property/dining options within the new guidelines
- Reservations are recommended in order to streamline seating and minimize any lingering
- Tables will not be sat until all guests are present so as to reduce unnecessary lingering or prolonging time at the table
- Table limits will be set at 1hr 45min to help manage reservation system, new reservation every 2 hours, allowing for 15 mins to thoroughly disinfect table and chairs between guests (following state guidelines of no lingering to prevent spread)
- Outdoor Beer Garden will accommodate walk-ins and taproom overflow, but seating will be assigned to designated tables, which have been relocated throughout outdoor space
- A new, built-in 20-tap system has been added to the outdoor Beer Garden, so guests no longer need to wait in line at the inside bar for other draft beer options
- Touchless QR scanning menu option; paper, disposable menus only as needed
- Touchless QR scanning option to pay
- No bar seating as required by State guidelines
- Eight guest limit per party
- All condiments provided by request and disposable (condiment containers not left on table)
- Floor/ground markers have been provided for additional guidance on proper 6ft spacing
- We are asking people to stay at their tables to eat and not move about restaurant
- Children are required to stay with their parents at assigned tables
- No outdoor games will be allowed to reduce lingering and retain distance from other guests
- State guidelines will be followed at all times, including current mandate for restaurants to only offer outdoor dining options