

# HONEST MAN RESTAURANTS

Our top priority is a healthy and safe environment for our guests and staff. We would like to assure you, that we are taking every possible measure to guarantee that sanitation and cleanliness protocols are being followed in our restaurants and that you can feel comfortable and safe while dining with us.

We have incorporated both the CDC and FDA guidelines to the already in place protocols from the Suffolk County Health Department.

We will continue to monitor and incorporate any new guidelines, including the NY State guidelines as they are released.

While we are continually modifying our protocols with a new level of awareness, we would like to take this opportunity to emphasize those that we currently follow on a daily basis:

- All Kitchen team members will be wearing gloves and masks. These gloves and masks will be changed frequently throughout their shift to promote a clean environment. We also ask that employees wash their hands often and thoroughly.
- All Front of House team members will be wearing masks. Masks will be changed frequently throughout their shift to promote a clean environment. We also ask that employees wash their hands often and thoroughly.
- Our new Report to Work Protocol requires each team member to answer a short medical questionnaire and have their temperature taken prior to their shift start. This ensures that no fever is present, and they are not putting their fellow team members or our guests at risk. Anyone showing a fever, or any symptom will be sent home. Sick employees are asked to call before their arrival and stay home.
- Entrance and exit door handles will be continually sanitized. Other surfaces, like tables, counters, and phones, will also be sanitized frequently.
- Restrooms will be continually cleaned throughout the day at a minimum of 2 hour intervals.
- Menus will be available on your phone to create a more sanitary experience. (If you do not have a phone, a single use paper menu will be provided.)
- POS stations will be operated with a stylus.
- Check presenters will be used to control contact with guest credit cards. Check presenters and pens will be sanitized before and after use.
- Tables will be appropriately spaced with at least 6 feet of social distance.
- Hand sanitizer will be available throughout the restaurant.
- Floor markers will be placed to maintain social distancing.
- Hospital-grade cleaning supplies will be used every night in our kitchen, bar, dining areas, and restrooms by our cleaning professionals.
- Tabletops are sanitized between each use with a 70% alcohol cleaning solution.

For a more detailed description of the protocols we have incorporated, please visit:

<https://www.fda.gov/media/136811/download>

Please feel free to contact us anytime with specific questions or concerns you might have, and we will respond to you as soon as possible.

## HOW YOU CAN HELP US

- Out of respect for the safety of our customers and us, please dine with us another day if you are experiencing symptoms.
- NY State mandates that all patrons wear a mask when entering, exiting, going to the restrooms or getting up from your table for any other reason. It is not mandatory that you wear your mask while seated.
- Help maintain social distancing.
- Wash your hands, or use sanitizer, before and after your meal.
- But, most importantly, enjoy yourself and be respectful of others' health and safety.

We appreciate and value your continued support and trust.

Stay Well

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