



## **WHAT IS BLUE RIBBON DOING TO KEEP YOU AND US SAFE?**

We are committed to keeping our restaurants safe and healthy for our guests and our employees. We engage in good practices every day, at all times of the year, but understand that there is extra concern about the current situation with COVID-19.

- Hand washing is frequent and done with anti-bacterial soap, hot water and single-use paper towels.
- Our staff wears gloves at all times when handling food, and gloves are changed frequently to prevent cross-contamination.
- We adhere to all FDA guidelines for safe food handling and storage.
- Our tables, counters, chairs, and stools are sanitized after each use and deep cleaned nightly.
- Doorknobs, handles, and all common surfaces are sanitized as frequently as possible.
- Our Point of Sale screens and credit card readers are sanitized as frequently as possible.
- We encourage ordering and paying online for takeout orders to minimize interactions and cash handling.

We appreciate you supporting us and other small businesses during this time.