

Stacy Sports Grill COVID-19-19 Preparedness Plan

The City Council maintains the overall authority and responsibility of the plan.

We will have one entrance and exit through the restaurant that will be labeled. as you walk in it will be entrance on the right, exit on the left.

All staff are required to have a face covering, customers are highly encouraged, we have given everyone a reusable mask and the guests will have the option to buy one at cost.

Gloves are available as well but not required except for food service. These gloves will be strategically placed around the restaurant.

We have tables 6' apart, Groups of 6 max per family at each table. We can have only groups of 2 people at the bar per 6 ft distancing

We have reduced our seating to 96 chairs, (the most we can have to maintain our 6 ft distance) so as long as everyone has a chair, we will never be above 50% capacity.

We will have a reservation book available. reservations are for 1 1/2 hr. max per table or bar stool. A reservation does not have a time limit to when it has to be made before the visit.

We will have disposable printed paper menus. they can take them home or they can throw them away. This is temporary till we have a better solution.

We have removed all table caddies, condiments, salt and pepper shakers, these will be by request only.

We have moved our silverware to plastic (Take-out) packages which include a spork and knife, salt and pepper packets, as well as a napkin. This will be standard until restrictions are lifted. All table side condiments are gone forever, salt and peppers will remain in little packets as well as ketchup and mustard being removed from the table.

We will have a checklist for the bathroom. they will sanitize all normally touched surfaces once every hour and at the end of the night.

Our tables and chairs will be completely sanitized after every use.

We have two sanitizer stations set up. One in the dining room and one in the entryway. Our staff will continue to wash hands frequently as well as after we touch each table.

We will get the no touch thermometer from Mr. Paul Authier and check our staff's temp before each shift. If there is any indication of them feeling unwell, we will not allow them to work for the day. If a temp is detected we will require them to see the doctor and get tested for COVID-19 before allowed back to work.

We will maintain a 6ft distance between workers as much as humanly possible to complete our jobs.

We will continue with cough and sneeze protocols already in place which are as follows: cough or sneeze into the elbow and then sanitize accordingly.

We are removing all darts and pool sticks, these will be a bring your own type deal and all pool balls, dart machines and claw games will be sanitized after every use.

We will have extensive sanitization documentation checklists posted for staff around the restaurant.

We have completed our COVID-19 sanitization training and will have procedures posted along with sanitization checklists.

If an employee or customer becomes ill and tests positive COVID-19, we will have to immediately shut down for complete sanitization of the entire restaurant.

We will have all information posted on our communication board for the staff.

We will have guest instructions posted at each entrance and around the bar. These require the following.

- Do not enter if feeling unwell or suffering any symptoms of COVID-19-19.
- Occupancy limits
- Face mask encouragement
- A required 6' social distancing measure.

This will all be completed and finalized and put in a packet before opening 11am tomorrow. This packet will be available to all staff for review as well as submitted to city hall for proof of preparedness plan deadline.