



WHAT WE ARE DOING TO KEEP OUR GUESTS AND OUR TEAM MEMBERS AS SAFE AS POSSIBLE:

We are very happy to once again be welcoming guests to PISCO Y NAZCA. At the same time, we fully acknowledge the heightened concerns many have with regard to health and general sanitary conditions. With this in mind, we would like to let our guests know how we have addressed our operations with regard to covid-19 protections.

With regard to guest service and seating:

- 1) A sanitizer station has been provided for all guests to use prior to being seated.
- 2) No-touch infrared thermometers will be used to ensure that no guests are running a fever.
- 3) Our dining room has been reconfigured to allow for at least six feet between each seated party.
- 4) Reservation timing has been modified to ensure guests can be immediately seated upon arrival, eliminating the possibility of clustering.
- 5) All paper menus will be discarded after a single use. Menus in plastic sleeves will be sanitized after each use.
- 6) General surfaces throughout the restaurant will be sanitized on a monitored schedule throughout each day.
- 7) Dining tables, chairs, and booths will be sanitized after each seating.
- 8) All plateware, glassware, and flatware undergoes high temperature and chemical sanitizing as part of our warewashing process.
- 9) Upon request, we can offer disposable cutlery and food containers if any guest would feel more comfortable using these items.

With regard to our team members. In addition to the rigorous existing health standards already in place in all licensed food service establishments, we are doing the following:

- 1) All team members undergo a temperature check upon arrival to the restaurant each day. Any team member with a temperature in excess of 99 degrees will be immediately sent home.
- 2) All team members will wear face masks at all times while working.
- 3) All culinary team members will wear gloves at all times, changing gloves between tasks.
- 4) Service team members will not wear gloves on the floor. Due to the nature of their tasks, it is more effective and more sanitary for our servers, bartenders, and support staff to maintain rigorous hand-washing protocols.
- 5) In the unlikely case that a team member begins to exhibit any signs of illness of any kind while working, they will immediately be sent home, and will not return to work until cleared by a physician.