

10 Commandments Of Sanitation

Separation	We are running with limited staff of 10 team members in every restaurant. New shift zones in each restaurant prevent team members from any contact with each other throughout the shift.
Cleanliness	We will have 1-2 team members on every shift shift dedicated solely to cleanliness and sanitation.
Zero Contact	We are offering no contact delivery which allows for zero contact between you and your delivery driver. This helps promote safety for you as well as our team members.
Hand Washing!	Every 15 minutes all team members are required to wash hands for 20 seconds or more.
Gloves	All team members handling food will switch out gloves between every order.
Health Screenings	All team members will undergo a health screening before every shift.
Stay Home	Team members showing any symptoms or who do not pass the health screening will not be allow on shift or within the building.
Sanitation	All surfaces in our kitchen and at our pick-up stations are sanitized between every order.
Sanitized Deliveries	Our delivery cars will undergo specific sanitation when they arrive for shift and between every order.
Staged Pick-Ups	We have marked off a dedicated space staged for in house pick-ups to limit guests time within the restaurant and to avoid contact between our guests and team members.