



COVID19 CUSTOMER & EMPLOYEE BEST PRACTICES

IN THIS “NEW NORMAL” WORLD WE ALL FIND OURSELVES IN WE TAKE THE SAFETY OF OUR CUSTOMERS AND EMPLOYEES AS OUR TOP PRIORITY. FOOD SERVICE ESTABLISHMENTS HAVE ALWAYS PRACTICED MANY OF THE REQUIREMENTS THE PUBLIC ARE NOW BEING ASKED TO IMPLEMENT. SANITATION, GLOVES, DISINFECTING OF SURFACES CONTINUE TO BE PART OF OUR DAILY ROUTINE BUT WE RECOGNIZE THAT WE MUST NOW LAYER ON MEASURES ABOVE AND BEYOND OUR BEST PRACTICES. WE ARE NOW IMPLEMENTING THE FOLLOWING ADDITIONAL MEASURES.

1. FACE MASKS ARE NOW REQUIRED FOR ALL STAFF AND CUSTOMERS WHILE IN THE STORE.
2. A LIMITED NUMBER OF CUSTOMERS WILL BE ALLOWED IN THE STORE AND WE ASK THAT SHOPPING PARTIES BE LIMITED TO PARTIES OF 2.
3. A HAND SANITIZING STATION IS AVAILABLE AND MUST BE AT THE ENTRANCE OF THE STORE.
4. SHOPPING BASKETS ARE SANITIZED BETWEEN EACH CUSTOMER.
5. WHENEVER POSSIBLE WE PRACTICE SOCIAL DISTANCING OF 6 FEET.
6. USE OF RE-USABLE CUPS AND GROCERY BAGS ARE NOT ALLOWED.
7. OUR IN-STORE SAMPLING PROGRAM IS SUSPENDED.