

SANGRIA'S MEXICAN GRILL Best Practices

Superior Cleaning, Sanitation, and Disinfection

- a. Highest standard of quality products available. We have partnered with Ecolab, Sysco and Cintas to provide proven solutions for cleaning, sanitizing, and disinfecting surfaces throughout the day.
- b. Cleaning protocols have been escalated in all restaurant areas and will be performed on the hour throughout the day.
- c. Deep sanitation will be performed throughout the day between guests.
- d. Bathrooms will be sanitized hourly.
- e. Numerous hand sanitizing stations have been set up throughout the restaurant, including at entry, and by all bathroom areas. Employees are required to wash hands with soap and water after touching surfaces and sanitize regularly throughout every shift. Gloves are required and are to be changed frequently.
- f. Surface contact and disinfection will be completed throughout the day, including tables, chairs, floors, door handles, light switches, entry/exit areas, sanitation stations, patio areas, POS system and I-Pads, Telephones, personal pens, hard surfaces, bar areas, and other frequently touched surfaces.

POLICIES:

- a. We will now be accepting reservations for groups under six (6)! We will observe social distancing of a minimum of six (6) feet between all tables. No more than six (6) persons per party or table. No tables or chairs may be moved from their original location. If your party has more than 6 guests, you will be accommodated at two tables.
- b. All guests must check in at the check in window up the ramp. This goes for all to go orders, bar guests, and dine in customers.
- c. Guests must remain in their designated seats during the dining experience with the exception for restroom facilities. We ask that guests avoid standing around areas of the restaurant and remain at their tables. We ask that one guest be waiting at a time outside of the restrooms.
- d. Guests may be requested to answer a health assessment upon entry.

Safety Protocols and Professional Partnering

- a) Sangria's has adopted recommendations and Best Practices for educational safety protocols. We
- b) have followed recommendations from the following agencies: Wisconsin Economic Development Corporation (WEDC), Badger Bounce Back, Wisconsin Department of Health Services, Wisconsin Department of
- c) Tourism, National Restaurant Association, Wisconsin Restaurant Association, Wisconsin Department of
- d) Agriculture Trade & Consumer Protection, Fox Cities Convention & Visitors Bureau/Greater Fox Cities of Appleton, City of Appleton Health Department, Wisconsin Tavern league, Ecolab Services, Aramark Corporation, Cintas, and Sysco Corporation.