

THE TEXAS RESTAURANT PROMISE

OUR COVID-19 HEALTH & SAFETY POLICY



The restaurant industry has an outstanding track record of protecting our employees and guests. To ensure everyone's safety during the pandemic, we ask that we make the following promises to each other.

OUR PROMISE TO YOU

We will continue to be a leader in safe sanitation practices with all team members certified in safe food handling and a certified manager on every shift. Also, all employees will be trained on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette. We are committed to learning from the past year and incorporating best practices and health guidance into everything we do to keep our guests and team members safe. This includes:

- Requiring employees to wear a face covering while working when recommended by CDC guidance.
- Requiring all of our employees to pass a health screening before each shift.
- Encouraging social distancing between parties.
- Cleaning and disinfecting tables after each party, and disinfecting common areas and surfaces regularly.
- Providing hand sanitizing stations for all guests and employees.
- Posting the Texas Restaurant Promise, which is our COVID-19 Health & Safety Policy, at our entrances and displaying readily visible signage to remind everyone of best practices.

Following these best practices, ensuring our employees are trained in them, having all employees certified in safe food handling, and continuing to align our COVID-19 reopening safety and sanitation practices to the CDC and State of Texas' guidelines are all part our commitment to the TEXAS RESTAURANT PROMISE and affirmed with the National Restaurant Association's SERVSAFE DINING COMMITMENT.

YOUR PROMISE TO US

To help us create a safe and welcoming environment for all of our guests and employees, we ask our guests to help us keep everyone safe by:

- Following our COVID-19 protocols and instructions from employees.
- Self-screening before entering the restaurant for any signs of COVID-19 including a fever, cough, shortness of breath or difficulty breathing, chills, repeated shaking with chills, muscle pain, headache, sore throat, loss of taste or smell, diarrhea, and known close contact with someone who has COVID-19.
- Using our takeout options if you cannot enter the restaurant or are otherwise concerned about dining in our restaurant.

We also ask that you please follow CDC guidance on face coverings when not seated at your table.

Please show respect to our valued and hard-working employees, having patience and grace as they help us navigate this next phase of reopening Texas.

If you have any questions about the Texas Restaurant Promise or the protocols that we are following to keep everyone safe, please ask for a manager who will be happy to assist you.



MORE ABOUT THE TEXAS RESTAURANT PROMISE | Led by the Texas Restaurant Association, a task force made up of chain and independent restaurants plus health officials provided Governor Abbott and his team with a recommended set of guidelines to support the reopening of Texas restaurants in April 2020. The guidelines above have been updated to align with federal and state guidance and best practices throughout the pandemic. With restaurants and their customers working together to follow the guidelines above, we can rebuild Texas restaurants and partner to keep employees and customers safe.

For more information about the Texas Restaurant Promise, please visit: www.txrestaurant.org/WelcomeBack.