

COVID-19 Health & Safety Dashboard

<p>755 current active employees</p> <p>7 restaurants</p>	<div style="display: flex; justify-content: space-around; align-items: center;">    </div> <p style="text-align: center;">Recorded at 9:45am on September 10th</p>	
TESTING		
<p>10 positive tests since we reopened to the public May 29th</p> <hr style="width: 20%; margin: 5px auto;"/> <p>28 total positive tests since March 17th</p>	<p>137 total employees tested since March 17th</p> <hr style="width: 20%; margin: 5px auto;"/> <p>109 total negative tests since March 17th</p>	<p>0 employees currently on paid leave awaiting results</p> <hr style="width: 20%; margin: 5px auto;"/> <p>developed an Employee Relief Fund to assist with non-insured testing costs</p>
<p>HEALTH SCREENING</p> <p>100% of employees health screened before work since March</p> <hr style="width: 20%; margin: 5px auto;"/> <p>27 employees sent home based on health screening</p>	<p>PAID SICK LEAVE</p> <p>818 days since March</p> <hr style="width: 20%; margin: 5px auto;"/> <p>100% effectively quarantined</p>	<p>PERSONAL PROTECTIVE EQUIPMENT (PPE)</p> <p>10,400 face masks in inventory</p> <p>65,500 masks purchased to date</p>
<p>OPERATIONAL PROTECTIVE EQUIPMENT (OPE)</p> <p>65 plexiglass shields installed across our bars, host stands, food service areas</p>	<p>CLEANING & SANITATION</p> <p>Hourly across all high-touch areas with EPA-certified disinfectant against coronaviruses</p>	<p>COVID-19 HEALTH INSPECTIONS</p> <p>Weekly by our in-house Certified Health Safety Inspector</p>
<p>HEALTH, SAFETY & SANITATION INSPECTIONS</p> <p>Daily by our restaurant teams</p> <p>Monthly by our in-house Certified Health Safety Inspector</p>	<p>ANTI-VIRAL FOGGING</p> <p>Responsive & Routine EPA-approved, food-safe fogging agent known to kill coronaviruses</p>	<p style="text-align: center;"><i>Learn more about how we're keeping you safe and what you can expect when dining with us.</i></p>