

# COVID-19 HEALTH & SAFETY DASHBOARD

We are continually working and learning how best to take care of our guests and our team with transparency using science-based prevention methods and innovative technologies.

## SCREENING & TESTING

**819** **CURRENT ACTIVE EMPLOYEES**  
across 7 restaurants  
(MD, VA, DC, PA)

SINCE MARCH 17TH

**NEGATIVE TESTS**  
**161**

**CONFIRMED CASES**  
**47**

**INTERNAL CONTACT TRACING**  
**100%**  
no known transference at work

**EMPLOYEE EDUCATION PROGRAM & SYMPTOM TRACKER APP**

**100%** **EMPLOYEES SCREENED**  
before work for symptoms & COVID-19 exposure

**EMPLOYEE RELIEF FUND**  
TO ASSIST WITH NON-INSURED TESTING COSTS

**INFLUENZA/FLU VACCINATIONS**  
(staff, family, roommates)

**346**

**FREE FLU CLINICS**  
(across 7 restaurants)

**12**

**DAYS PAID SICK LEAVE**

**1,126**

**EFFECTIVELY QUARANTINED**

**100%**

## INNOVATIVE TECHNOLOGY & ENHANCED SANITATION PROTOCOLS

**OPERATIONAL PROTECTIVE EQUIPMENT (OPE)**

**65**

**PLEXIGLASS SHIELDS**

ACROSS 7 RESTAURANTS

**PERSONAL PROTECTIVE EQUIPMENT (PPE)**

**5,600**

**FACE MASKS IN INVENTORY**

REQUIRED FOR EMPLOYEES & PROVIDED

**95,500**

**FACE MASKS PURCHASED**

**HOURLY**



**CLEANING & SANITATION**

across all high-touch surfaces with proven effective EPA-certified disinfectant against coronaviruses.

**DAILY**



**HEALTH, SAFETY & SANITATION CHECKLIST**

by our restaurant teams.

**WEEKLY & MONTHLY**



**COVID-19 AND HEALTH, SAFETY & SANITATION INSPECTIONS**

by our in-house certified health safety inspector.

**REGULAR & RESPONSIVE FOGGING TEAM & EQUIPMENT**



Training in-house team to use EPA-approved, food-safe fogging agent known to kill coronaviruses.

Company team members and our internal public trust committee continue to research and test new products & technology; adapt and evolve our operations & equipment; and share our findings with our team, our guests, the public, and our industry.