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OUR APPROACH TO COVID-19 SAFETY
THE HEALTH AND SAFETY OF OUR STAFF, GUESTS, AND THEIR FAMILIES IS OF GREAT IMPORTANCE TO US

WE ARE CLOSELY FOLLOWING THE GUIDANCE AND RECOMMENDATIONS FROM NY STATE AND THE CDC WHILE CONTINUING TO ELEVATE OUR STANDARD OPERATING PROCEDURES

IT IS OUR RESPONSIBILITY TO BE PROACTIVE DURING CHALLENGING TIMES IN A UNITED EFFORT TO KEEP EVERYONE SAFE AND HEALTHY
INTRODUCTION: FOUR ACTIONS TO PREVENT COVID-19

- STAY HOME IF SICK:
  ✔ Stay home if you are sick unless you are leaving for essential medical care (including testing) or other essential errands

- PHYSICAL DISTANCING:
  ✔ Stay at least 6 feet away from other people

- WEAR A FACE COVERING:
  ✔ Protect those around you
  ✔ You can be contagious without symptoms and spread the disease when you cough, sneeze or talk
  ✔ A face covering may help reduce the spread of COVID-19

- PRACTICE HEALTHY HAND HYGIENE:
  ✔ Wash your hands often with soap and water or use hand sanitizer if soap and water are not available; clean frequently touched surfaces regularly; avoid touching your face with unwashed hands; and cover your cough or sneeze with your sleeve, not your hands
CLEANING OF OUR FACILITIES
CLEANING SANITIZING AND DISINFECTING
AFTER AND BEFORE SERVICE

• OUR FACILITIES WILL BE DEEP CLEANED WITH SANITIZING SOLUTIONS EVERY NIGHT BY OUR
  OVERNIGHT PORTER CREW

• IN ADDITION, BEFORE THE RESTAURANT OPENS EACH DAY, THE FOLLOWING WILL BE UNDERTAKEN:
  ✓ THOROUGH DISINFECTION OF ALL TABLES, CHAIRS AND SHARED SURFACES
  ✓ DISINFECTION OF ALL DOOR HANDLES AND WINDOWS
  ✓ DISINFECTION OF ALL BATHROOM SURFACES (DOOR HANDLES, SINKS, MIRRORS, TOILETS)
  ✓ DISINFECTION OF ALL KITCHEN EQUIPMENT SURFACES

• ALL RESTROOMS, FOH AND BOH STATIONS WILL BE PROPERLY STOCKED WITH:
  ✓ HAND SANITIZER
  ✓ DISINFECTANT WIPES
  ✓ DISPOSABLE FACE MASKS (FOH AND BOH STATIONS)
  ✓ DISPOSABLE GLOVES (FOH AND BOH STATIONS)

NOTE: (ALL DUTIES WILL BE LOGGED INTO A JOURNAL BOTH PAPER AND DIGITAL WITH TIME, DATE
AND AREA)
CLEANING SANITIZING AND DISINFECTING DURING SERVICE

- DURING SERVICE IT WILL BE ESSENTIAL TO KEEP CLEANLINESS AND DISINFECTION PROCEDURES ONGOING. WE WILL FREQUENTLY DISINFECT (EVERY 15/30 MINUTES):
  - HIGH-TOUCH, NON-FOOD CONTACT SURFACES AND EQUIPMENT
  - POS, PENS, DOOR HANDLES, LIGHT SWITCHES, SOAP DISPENSERS
  - WAIT STATIONS AND BAR
  - ALL FOOD CONTACT SURFACES AND EQUIPMENT
  - BATHROOMS
  - DATE, TIME AND SANITIZED AREA ARE LOGGED INTO A PAPER AND A DIGITAL JOURNAL

- DINING TABLES, CHAIRS AND BOOTHs WILL CLEANED AND DISINFECTED AFTER EACH PARTY
PROTOCOLS FOR OUR STAFF
PROTOCOLS FOR OUR STAFF

TO ENSURE THAT OUR EMPLOYEES AND OUR GUESTS ARE PROTECTED WE ARE FOLLOWING A NUMBER OF PRECAUTIONARY INITIATIVES:

- MANDATORY HEALTH SCREENING PROCEDURES:
  - EMPLOYEES MUST PRODUCE A NEGATIVE COVID- 19 OR POSITIVE ANTIBODY TEST BEFORE RESUMING EMPLOYMENT
    - THEREAFTER, EMPLOYEES WILL BE ASKED TO BE TESTED FOR COVID-19 EVERY THREE WEEKS
  - ON A DAILY BASIS, BEFORE ENTERING PREMISES EMPLOYEES WILL HAVE TO COMPLETE A HEALTH SCREENING (100% CONFIDENTIAL). THIS HEALTH SCREENING WILL BE COMPLETED REMOTELY USING SYMCHECK, AN APPLICATION THAT WILL TELL STAFF IF SAFE TO REPORT TO WORK
    - COVID- 19 SYMPTOMS IN THE LAST 14 DAYS
    - CLOSE CONTACT WITH A PERSON WHO IS POSITIVE FOR COVID- 19
    - TEMPERATURE CHECK LOG WITH A TOUCHLESS THERMOMETER
    - ANY EMPLOYEE WITH TEMPERATURE ABOVE 100 F WILL BE SENT HOME AND ASKED TO PRODUCE A COVID-19 TEST BEFORE RETRUNING TO WORK
MORE PROTOCOLS FOR OUR STAFF

• IN ADDITION, BEFORE FULL ENTRANCE TO THE PROPERTY, STAFF MUST:
  ✓ DISINFECT HANDS WITH HAND SANITIZER PROVIDED BY RESTAURANT
  ✓ USE A DISINFECTANT SPRAY TO BE PROVIDED BY THE RESTAURANT TO DISINFECT SHOES AND OTHER CLOTHING ITEMS
  ✓ PROCEED TO CHANGE IMMEDIATELY IN DESIGNATED STAFF BATHROOM
    • STAFF WILL BE ASKED TO BRING DE-MINIMUS BELONGINGS TO THE RESTAURANT
... and MORE PROTOCOLS FOR OUR STAFF

- ALL STAFF MUST FOLLOW SOCIAL DISTANCING AS MUCH AS PRACTICABLE (AT LEAST 6FT)
  - TO THAT EFFECT, TIGHTLY CONFINED SPACES MUST BE OCCUPIED BY ONE INDIVIDUAL AT A TIME
  - BAN ON ALL PHYSICAL CONTACT [NO HANDSHAKES, HIGH FIVES, HUGGING, KISSING, FIST BUMPS]
  - AVOID CONGREGATING AND KEEP VERBAL INTERACTIONS AMONGST EACH OTHER TO A MINIMUM
- ALL STAFF MUST WEAR FACE COVERING AND/OR FACE SHIELDS AT ALL TIMES
- ALL EMPLOYEES MUST WEAR DISPOSABLE GLOVES
  - GLOVES MUST BE FREQUENTLY CHANGED, AND HANDS WASHED/DISINFECTED WITH HAND SANITIZER BEFORE PUTTING ON A NEW PAIR
- SIGNS REINFORCING UPDATED POLICIES AND PROCEDURES ARE POSTED THROUGHOUT THE ESTABLISHMENT
# Staff Protective Gear

- The following must be used by staff at all times
- Every employee receives two washable facecoverings + disposable mask (daily)

<table>
<thead>
<tr>
<th>Front of House</th>
<th>Back of House</th>
</tr>
</thead>
<tbody>
<tr>
<td>[Servers, Host, Bar Team]</td>
<td>[Cooks, Prep, Chef, Dish]</td>
</tr>
<tr>
<td>● Face mask</td>
<td>● Face mask</td>
</tr>
<tr>
<td>● Visor (Faceshield)</td>
<td>● Gloves</td>
</tr>
<tr>
<td>● Gloves</td>
<td>● No facial hair</td>
</tr>
<tr>
<td>● Neatly-Tied Long-Hair</td>
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INTERACTING WITH OUR GUESTS
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• IN THESE UNPRECEDENTED TIMES WE WILL BE FORCED TO ASK OUR GUESTS TO COMPLY WITH SOME GUIDELINES THAT ARE IN CONFLICT WITH OUR APPROACH TO HOSPITALITY:
  ✓ GUEST TEMPERATURE WILL BE TAKEN BEFORE ENTERING PREMISES/BEING SEATED
  ✓ A GUEST WITH THE SLIGHTEST FEVER (100.0 F OR ABOVE) WILL BE ASKED TO LEAVE THE PREMISES
• AS PART OF RESERVATION PROCESS, GUESTS WILL STATE THAT TO THEIR KNOWLEDGE THEY ARE NOT INFECTED WITH OR HAVE BEEN EXPOSED TO COVID-19
• OUR DINING ROOM, ROOFTOP, SIDEWALK AND BAR WILL OPERATE ON A RESERVATIONS ONLY POLICY:
  ✓ OUR RESERVATION PLATFORM (RESY) WILL ENHANCE FUNCTIONALITY AROUND WAITLISTS
  ✓ RESERVATIONS WILL BE SPACED EVERY 5 MINUTES TO AVOID GATHERING OF GUESTS BY THE ENTRANCE DOOR
TABLE SEATING

• Table must be separated by at least 6ft in a 360 degree approach
• Parties of no more than 6 at a single table and must be all members of the same party
• When not seated at a table all guests must wear face coverings
• All guests must comply with social distancing requirements
• Guests will be provided with a paper bag in which to place their face masks when they are not using them
• Mis-en-place will be simplified and compliant with regulations
  ✔ Disposable menu (also online)
  ✔ Rolled silverware
ADDITIONAL GUEST INTERACTION CONSIDERATIONS

- NO CASH EXCHANGED WHATSOEVER!
- TABLES AND SEATS WILL BE DISINFECTED THOROUGHLY AFTER A PARTY HAS DEPARTED
- SIGNAGE IS POSTED TO ALLOW FLOW TO AND FROM THE RESTROOM WITHOUT OVERCROWDING
- HAND SANITIZER IS AVAILABLE IN MULTIPLE LOCATIONS AROUND THE RESTAURANT
- CONTACT WITH GUESTS WILL BE KEPT TO A MINIMUM, TO THAT EFFECT:
  - BOTTLES OF WATER WILL BE LEFT AT TABLE (AND DISINFECTED AFTER USE)
  - SPECIFIC FUNCTIONS (I.E. SERVER, RUNNER, ETC) DESIGNED TO LIMIT NUMBER OF PEOPLE INTERACTING WITH GUESTS
COMMUNICATION AND CONTACT TRACING
• This presentation and state mandated questionnaires will be available to all of you
  ✓ If you have questions or are confused, please ask!
  ✓ It’s ok not to know, it’s not ok not to ask!
• Signage will be posted around the premises to reminds us of guidelines and everyone’s safety
  ✓ Hygiene
  ✓ Social distancing
  ✓ Rules
  ✓ Cleaning and disinfecting
CONTACT TRACING

CONTACT TRACING AND DISINFECTION OF CONTAMINATED AREAS

- In case of an employee testing positive for COVID-19, the establishment will close immediately to the public and inform state and local health department.
- All areas are sanitized with EPA certified chemicals.
- Windows will be opened to allow circulation.
- We will trace everyone with whom that employee came to contact with.
- We will trace all areas that the infected person occupied.
VISITORS LOG

• WE WILL KEEP A LOG OF EVERY PERSON ENTERING THE PREMISES:
  ✓ DELIVERY COURIERS
  ✓ VENDORS
  ✓ HANDYMAN

*this excludes deliveries that are performed with appropriate PPE or through contactless means
DELIVERY AND PICKUP PROCEDURES
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- PICK UP PROCEDURES WILL BE CAREFULLY CONSIDERED AND OBSERVED IN ORDER TO AVOID DELIVERY STAFF ENTERING THE FACILITIES AND KEEPING THE EMPLOYEES SAFE FROM EXPOSURE
- AREAS FOR PICK UP AND DELIVERY ARE DESIGNATED
  - THE C’S SECTION WILL BE LINED UP WITH DELIVERY/TO GO BAGS
  - BAG TRANSFER WILL TAKE PLACE THROUGH THE OPEN WINDOW
THANK YOU!

THANK YOU ALL SO MUCH FOR YOUR CONTINUED EFFORTS TO KEEP EVERYONE SAFE AND HEALTHY! YOUR HARD WORK IS VERY MUCH APPRECIATED. IT IS IMPORTANT TO STAY OPTIMISTIC BUT ALSO REALISTIC ABOUT THE FUTURE. IT IS GOING TO BE A LONG TIME (IF EVER) THAT THE RESTAURANT LANDSCAPE LOOKS THE WAY IT USED TO.

IN ADVERSITY THERE IS ALWAYS OPPORTUNITY, TO LEARN, TO GROW AND TO DO THINGS DIFFERENTLY. IF WE MAKE IT THROUGH THIS (AND WE WILL), WE NEED TO CONSIDER WHAT THE ‘NEW NORMAL’ WILL LOOK LIKE AND HOW WE CAN BEST CATER TO THIS NEW FACE OF DINERS.

REMEMBER, WE’RE IN THIS TOGETHER!

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