

Bin 23 – Cleanliness Health and Safety Protocol

Bin 23 takes great pride in providing our guests with a world class dining experience. As we respond to the global pandemic, we appreciate your understanding that dining with us and browsing our Marketplace may look and feel differently. Maintaining the highest standards for a clean, healthy and safe environment for our guests, vendors and team members has always been, and will continue to be, our top priority. As we reopen for in house dining, and continue to provide you with carry out and delivery options, we wanted to take a moment to share an outline of specific precautions, policies and procedures in place to help prevent the spread of the novel coronavirus, COVID-19, which comply with federal, state and local requirements. These include the following:

- Requiring everyone who enters the restaurant to adhere to strict social distancing protocols;
- Limiting our capacity as required by the State;
- Spacing tables six feet apart;
- Our bar top seats will not be available until allowed by the State;
- Limiting groups according to State guidelines;
- Requiring reservations;
- Ensuring that we maintain a healthy restaurant environment for all. Team members, vendors and guests showing possible symptoms of COVID-19 – including, but not limited to fever and persistent cough – will not be allowed on premise. Management will conduct a daily health screening of all employees before they enter the restaurant. An employee with a cough, sore throat, fever, or shortness of breath will not be allowed to enter the restaurant;
- Requiring any team member known to have come into contact with someone who tests positive for COVID-19 to self-quarantine in accordance with CDC guidelines;
- Providing team members with recommended personal protective gear including masks and gloves. Each employee who directly interacts with guests must wear a face mask that completely covers nose and mouth. Kitchen staff and others are encouraged to wear a mask. Each employee must wear gloves. Gloves should be changed between each customer, customer group, or task;
- Requiring guests to wear a face covering until the food or drink is served. Service may be declined to patrons not wearing masks;
- Implementing strict handwashing practices that include how and when to wash hands;
- Avoiding handshaking and/or any other direct personal contact;
- Adhering to the guidance set forth by the Centers for Disease Control (CDC) and World Health Organization (WHO);
- Complying with any mandates or recommendations from local and state health departments;
- Reiterating best practices and preventative measures with team members at the start of each shift;
- Increasing the frequency of our already rigorous cleaning and sanitizing practices;

- Sanitizing tables, chairs, salt/pepper shakers, pens, and menus after each customer;
- Frequently cleaning high-contact areas such as door handles, phones, pens, and keypads;
- Disinfecting restrooms frequently; and
- Providing hand sanitizer upon entry, exit and within the restaurant.

We appreciate your support as we work diligently to ensure everyone feels comfortable enjoying a meal out at Bin 23. If you have any questions, comments or concerns, please contact your local restaurant's management team. We hope to see you soon!