



Commitment to Safely Serving You

The safety, health and well-being of our guests and employees are our highest priority, and we are working diligently throughout our organization to ensure the highest possible standards of precautionary health measures for everyone.

We are closely reviewing guidance from the Centers for Disease Control and Prevention (CDC), as well as local health authorities, to ensure that we are doing everything possible to keep people safe.

We are committed to making decisions to best care for the health and safety of our guests and employees. As part of this commitment, we have taken important steps to elevate our focus beyond our customary high standards of sanitation, cleaning and employee hygiene:

- Sanitizing the surfaces of all key guest touch-points
- Changing all serving utensils regularly
- Following current cleaning procedures using proven and effective sanitizing products
- Reinforcing stringent handwashing practices
- Making sure all hand sanitizer stations are stocked and operating properly, as well as adding additional sanitizing stations throughout the restaurant