



1 Employee Wellness Checks

We commit to daily employee wellness checks with temperature logs. Any employee exhibiting symptoms of elevated body temperature or coughing or sneezing will be prohibited from working for 72 hours and until symptoms disappear. They will be allowed to return to work with authorized medical approval.

2 Mandatory Protective Wear

Employees required to wear gloves and masks during operations

3 Reservations Required

Designated Reservation time slots to ensure minimal guest interaction.
At this time dining time is limited to 90 minutes from reservation.

4 Reduced Party Size

At this time we can only accommodate parties of 4 or less

5 Table Spacing

"6 Feet Means 6 Feet" The restaurant floor plan has been designed in accordance with government guidelines. We are following the CDC guidelines to promote social distancing

6 Increase in Sanitization

All common areas and kitchen surfaces sanitized and cleaned throughout daily operations. Employee education on spread of bacteria and viral pathogens and how to prevent based on CDC guidelines. Increased training as it comes to the value of handwashing and sanitation and its effect to control the spread of disease.

7 Digital and Disposable Menus

Use of virtual menus posted on <http://www.magerkspub.com/bel-air>
Or disposable one time use paper menus

8 Designated Hand Sanitation Stations at all doors

9 Caring Operational Standards

We are focusing on the health and safety of our guests and employees at this time. Please be patient. We are all in this together.

10 Weather Permitting (cancellation of reservations can occur due to weather)

In accordance with Gov. Hogan's "outdoor dining only", at this time we can only seat outside.