



VILLA RESTAURANT GROUP

The health and safety of our Guests & Team Members is our number one priority. We are following recommended CDC guidelines to ensure that all food is prepared and packaged in a clean and sterilized workspace by healthy Team Members. We look forward to serving you.

Stay Safe & Healthy! And, please wear a mask.

Safety Protocols at our 40North, Full Service Restaurants:

Staff and Guest Safeguards

- *Mandatory face coverings and gloves for all employees*
- *Daily Temperature checks for all employees*
- *Mandatory face coverings for all Guests entering the restaurant, and while walking throughout the restaurant (masks may be removed when seated)*
- *Mandatory handwashing every 30 minutes for all employees*
- *Hand sanitizer available for all guests and employees*

Property Safeguards

- *Tables set 6 ft. apart with a maximum capacity up to 8 guests*
- *Common areas disinfected frequently throughout the day*
- *Tables and chairs disinfected between every seating*
- *Contactless menus*

Safety Protocols at our Quick Service Restaurants:

- *Temperature taken daily for all employees, and for any vendors coming into a store's location*
- *Mandatory face coverings and gloves for all employees*
- *Guest Service line and Food Service line disinfected every 30 minutes, followed by mandatory hand washing and change of gloves*
- *Hand sanitizer available for all guests and employees*
- *Sneeze guard and protective barriers between employee and Guest*
- *Contactless menus*