



Dear Stone Werks Big Rock Grille valued family and guest,

For the past 25 years our Restaurants have always been focused on genuine hospitality, and offering the highest standards for service, cleanliness, food safety, sanitation and the well being of our employees and guest. This is now more important than ever.

With the growing concern around the coronavirus (COVID – 19), we wanted to give you, our valued guest and employees an update on the ongoing steps we are taking in our restaurants to ensure safety when dining with us. In addition, we are closely monitoring the advice of the Center for disease control (CDC), and San Antonio Metro Health Department to ensure the safety and well-being of our guest and team members. In addition to our daily cleaning procedures, we have increased our routines significantly. We have reviewed all of our sanitation procedures and updated them accordingly.

Below are a few of the measures we have taken to ensure a safe environment.

- We are sanitizing tables, chairs, menus, condiments and common touchpoints between each guest seating to ensure a clean environment.
- Increased frequency of sanitizing of surfaces and cleaning throughout the day.
- Handwashing frequency strictly adhered to during every shift. Requiring all employees to refresh themselves on these specific procedures.
- Our managers are updating our teams on our policies daily to ensure we are reacting quickly as new information and best practices are provided.
- Ensuring the ongoing proper sanitation of surfaces, food handlers, and food preparation environments.
- Working closely with our suppliers to ensure all necessary cleaning and sanitation materials will be available to us during this time of high demand.
- Continue to offer convenient curbside pick-up and delivery options.

We will continue to monitor the situation and take all necessary measures to remain a safe environment.

We sincerely thank you for your patronage and wish you all good health.

Stone Werks Big Rock Grille