



Dear Uchiwa Customers and Friends,

We wanted to reach out to you in these uncertain times and reassure you that we will continue providing the safest environment and food for our customers and employees.

All employees and management have obtained ServSafe® food safety certification. The food service certification process includes training and testing in many areas including proper cleaning and sanitation, safe food preparation and good personal hygiene.

All employees are required to wash hands with soap and water for at least 20 seconds and encouraged to wash hands frequently. All kitchen staff must use approved gloves when handling food and wash hands frequently even with gloves on. Additional hand sanitizing stations have been installed for employees and customers. Employees are required to sanitize hands between regular hand washing.

Bleach and chemical sanitizing solutions with over 200ppm are used to clean and sanitize all touched surfaces in the restaurant including, but not limited to, tables, chairs, condiment bottles, menus, door handles, equipment, etc.

All employees have been educated in the signs and symptoms of the coronavirus and the precautions that can be taken to minimize the risk of contracting the virus. We want to minimize exposure for both our employees and our guests, and employees are being asked to stay home if they are sick, and not to return until they have been symptom-free for 24-hours.

Thank you for being a valued customer. We will continue to do all that we can to ensure the safety of our guests and employees.

Sincerely,

Ben and Kevin