

Waltham Safety Plan for Outdoor Dining

Tables

- All tables are spaced a minimum of 6 feet apart
- Aisles between tables are left free for staff to move freely
- All tables and chairs are sanitized with Lysol disinfectant or any CDC recommended disinfectant or cleaning product after each use
- Hand sanitizing dispensers are available throughout the outdoor space for guests as well as staff (alcohol content of over 60%)

Place Settings

- All silverware is single-use, individually wrapped in napkin and plastic, washed and sanitized after each use
- All glassware and bar cups are single use plastic
- Plates and bowls are run through a commercial dish machine, after each use and sanitized
- Detergents used are sodium hydroxide / tetrasodium EDTA
- Machine's sanitizing solution is 9.2% sodium hypochlorite, 8.8% chlorine
- Disinfectant and germicide

Staffing

- All staff to be using cloth or paper face masks at all times
- Hand washing stations are available throughout the space
- Gloves are worn by all employees and changed after each task
- Any employee sick before work will not report to work, if employee becomes sick at work, employee will go home immediately

Bathrooms

- The bathrooms are cleaned and sanitized every hour
- All touch points are sprayed and wiped with sanitizer
- Bathroom cleaning is on a schedule for each seating, therefore every group of guests uses a clean bathroom
- Patrons **must** wear a mask upon entering the restaurant to use the bathroom

Menus

- Single use, disposed after each use
- Displayed menu: white board, chalkboard
- Electronic menus to be viewed on customers mobile devices

Plan is courtesy of Balani/Sweet Basil, Moody St, Waltham