

Our Commitment to Stopping the Spread

The 2 Main Components we're using to fight the spread of COVID-19

Cleaning: the removal of germs, dirt, and impurities from surfaces.

Disinfecting: using chemicals to kill germs on surfaces. Through this process we are using EPA's Registered Antimicrobial Products to disinfect all restaurant surfaces to avoid the spread of germs.

- Our Employee's practice routine cleaning of frequently touched surfaces (tables, doorknobs, light switches, handles, desks, toilets, faucets, sinks). Logged on a spread sheet every 30 minutes BOH & FOH.
- Employees have used and will remain using disposable gloves when cleaning & disinfecting surfaces every 30 minutes. It is important to know that gloves are always discarded after each cleaning to avoid any contamination in our kitchens.
- Surfaces are clean using a detergent or soap and water prior to disinfection.
- For disinfection, we use diluted household bleach solutions, alcohol solutions with at least 70% alcohol, and most common EPA-registered household disinfectants.
- Our employees always are expected to clean hands often, washing hands with soap & water for 20 seconds.
- Alcohol-based hand sanitizer containing at least 60% alcohol is provided all throughout the restaurants to ensure further precautions are taken.
- Employees are reminded that becoming sick with a fever and cough should not come to work.

EPA's Registered Antimicrobial Products for Use Against Coronavirus

https://www.epa.gov/sites/production/files/2020-03/documents/sars-cov-2-list_03-03-2020.pdf

Of course the health and safety of our restaurant community is our top priority. We'd like to take a moment to inform you about what Market Fresh Gourmet restaurants are doing in response to the evolving concerns regarding COVID-19/Coronavirus.

- **Extra sanitation measures**, including increased disinfection of point of sale terminals and commonly used surfaces like menus, phones, condiment shakers, etc. Our sanitation habits have always been, and will remain, the bedrock of our service.
- **Encouraging sick employees to stay home.** Managers will be sending home employees who exhibit any signs of sickness.
- **Actively monitoring health reports and educating our staff.** We are taking cues from the Centers for Disease Control, World Health Organization, State of Illinois and City of Chicago and trade groups the National Restaurant Association.

So that's us. What can you do?

- **Visit and have a good time.** Everyone in our restaurants is literally here to make you feel welcome. Let us do our thing
- **Take care of yourself.** Wash your hands frequently, apply sanitizer often. Avoid contact with those who are sick. Stay home when you're sick. Cover your mouths and nose when coughing and sneezing.
- **Take care of your people.** Look after your friends and neighbors, particularly the elderly and those with compromised immune systems. Lend a hand (then wash it!)
- **Order delivery!** Our team is happy to accommodate your requests.

Attentively,

- Market Fresh Gourmet Restaurant Group