



# COVID-19 SAFETY & SANITATION POLICY

## Welcome to Valentino's!

To help you enjoy your visit today in this time of COVID-19, we have developed enhanced safety and sanitation action plans. Building upon our ever-present commitment to provide safe, clean dining for all, we have incorporated the latest guidance from the Centers for Disease Control, health authorities, government agencies, and industry experts into our plans.

We ask you to help us implement these cleanliness, social distancing, and contact reduction strategies. As partners, we can mitigate risks and reduce the spread of germs. We believe “working together” is the key to ensuring the safest, most enjoyable visit possible.

During your visit, you may find the experience with some of our dining options have been modified (or some even temporarily closed) in order to comply with safety mandates and standards. We apologize for any inconvenience and we ask for your understanding should this occur.

## Safety Enhancements to Help Protect YOU & Our Staff

We have implemented methods and procedures to help protect one another and mitigate risks associated with COVID-19. They include, but are not limited to the following:

- ✓ **Modified Total Occupancy** to align with government policy directives and to provide as positive a guest experience as we can for everyone.
- ✓ **Temperature Checks** of all team members prior to the start of their work day.
- ✓ **Masks and Disposable Food Safety Gloves** worn by all staff members.
- ✓ Wearing of facemasks by guests is highly recommended. (Temporarily required in Lincoln due to City Ordinance.) Complimentary masks available at the cash registers.
- ✓ **Feeling sick?** We would ask that if you are feeling sick to please stay home, get well, and visit us another time.
- ✓ **Signage and Systems to promote Physical Distancing** between guests who are not related or are living in the same household.
- ✓ **Plexiglass Protective Shields** located at all cash registers.
- ✓ **Seating Capacity Modifications** in all dining areas to meet current mandates for distancing and the number of guests allowed at each table.
- ✓ **Dedicated Clean Team Members** who support our entire team's enhanced protocols for the frequency of our cleaning, sanitation, and disinfection practices for all tables, chairs, and high-touch areas as well as deep cleaning protocols.
- ✓ All hot food cooked to an internal temperature of 165° F.
- ✓ All cold food prepared by staff wearing masks and disposable gloves.
- ✓ All carry-out and delivery food items sealed shut after preparation.

### COVID-19 WARNING and VOLUNTARY ASSUMPTION of RISK

We have implemented enhanced health and safety measures in our facility for you, our other guests, and our Team Members. Even where safety precautions have been put in place, and inherent risk of exposure to and contracting COVID-19 exists in any public place where people are present. COVID-19 is an extremely contagious disease that can lead to severe illness or death. Current CDC guidance cautions that senior citizens and guests with underlying medical conditions are especially vulnerable.

**If you are exhibiting any COVID-19 related symptoms, you should not enter or remain in this facility...for your safety and the safety of other guests and our team members.**

**By visiting Valentino's, you voluntarily assume ALL RISKS related to exposure of COVID-19 and all effects thereof, without any recourse against or liability of Valentino's.**