

OUR MENU OFFERINGS ARE PREPARED AT OUR CENTRAL KITCHEN. WE ARE PRACTICING ENHANCED SANITATION AND SAFETY PROTOCOLS ON TOP OF OUR EXISTING STRINGENT DEPARTMENT OF HEALTH PROCEDURES.

# HEALTH & SAFETY

## Baseline Sanitation Protocols

- Any worker feeling sick is to stay home
- An EMT screens all employees prior to entering the kitchen
- Hand washing and sanitizing every 20 minutes
- All locations will have a full supply of hand sanitizer and disinfectants
- Communal buffets have been suspended
- All protocols for enhanced food safety management are being followed
- Procurement of food and beverage product is from trusted vendors only, all of whom have enacted similar protocols
- All surfaces and exposed areas relative to food and beverage service are thoroughly cleaned every 20 minutes
- Truck cabs are sanitized between deliveries
- Great Performances' independent contractor works with all venues

## Mandatory Health Checks

- Upon arrival, employees are required to:
  - Sanitize hands
  - Wear face masks and wear them at all times
- Complete a health questionnaire
  - Complete a body temperature scan
  - Change into on-site uniform including jacket/coat, shirt, hat, gloves, apron and shoes, as required by role

## Training

- Mandatory training and safety procedures are required and reviewed with all staff
- Topics include
  - Hand washing and sanitizing
  - PPE use, including face masks and gloves
  - Social distancing protocols
  - Surface and work area sanitation protocols



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