

The Warren City Club Sanitation and Service Guidelines – updated 5-15-20:

IF YOU ARE SICK, PLEASE STAY HOME (Employees & Patrons):

All employees must immediately report to the Manager upon arrival, have their temperature taken with our electronic, no contact, thermometer. Employees with signs of illness, such as cough or shortness of breath, or a fever over 100.4 degrees Fahrenheit, will be sent home. Practically, we will record the temperatures in a log. Anyone with a temperature of 100.4 degrees or more will be sent home immediately. If the temperature recorded is between 99 degrees and 100.4, the temperature will be reviewed every 5 minutes to see if it is falling or increasing. We will err on the side of caution and send home anyone on the cusp.

Employees reporting a fever or other signs of illness must immediately notify a Manager, and will be sent home. If an Employee is sick before arriving for their shift, they must call a Manager and notify them. We will follow the CDC guidelines stated above, for self-isolation and returning to work.

We have posted signs asking people to stay home if they're sick.

We have posted signs asking people to practice special distancing.

We have posted signs reminding everyone to wash their hands.

CLEAN, CLEAN, CLEAN & SANITIZE:

We have clean and sanitize The Warren prior to reopening.

We have a schedule and a list of all surfaces that need to be cleaned and sanitized every 30 minutes, as well as a list of things that must be sanitized after each guest's use.

We also have signage reminding employees to wash their hands every 30 minutes.

We have contactless hand sanitizing stations at the bar, door, and restrooms.

ELIMINATE UNNECESSARY CONTACT:

Staff and Patrons will be required to practice social distancing and stand 6 feet away from all others. We will have signs throughout the restaurant to this effect. Employees are required to wear face masks and gloves at all times.

We are scheduling opening and closing shifts with staggered in and out times wherever possible.

We will not hold any unnecessary meetings and all in person meetings will be done with social distancing and masks.

We will have masks and gloves available and all Staff will be required to wear them.

Staff will all use our own bar and server tools. Kitchen tools will be washed between workers' usage.

Where possible, we will keep 6 feet of separation between employees. Where that is not possible, we will increase frequency of cleaning and sanitizing surfaces. We will not permit handshaking, hugging and other unnecessary person-to-person contact in the workplace.

We will keep 6 feet of separation between employees and patrons.

Parties waiting to be seated will be separated into the back room or the lobby, onto the patio, or asked to wait in their cars.

We will mark 6 foot sections where practical and useful.

We will continue to offer takeout and delivery during our regular service.

We will allow up to 70 patrons at one time using social distancing.

We have added 3 new tables with a total of 18 additional seats. Every party will be seated 6 feet apart and party sizes will be limited to 10 people.

We will continue to offer reservations and call-aheads as usual.

All payments must be presented in a clean rock glass that will be washed after being used.

USE SINGLE USE ITEMS WHEN POSSIBLE:

We have one time use utensils to offer customers as an option. All other silverware will be rolled, as usual.

We will eliminate single use large straws and offer only wrapped large straws upon request.

We will not be using drink stirrers.

All condiments will be placed on the table at the Guest's request. They will be sanitized after each use.

We will use disposable paper menus and throw them away after each use.

CONTINUE TO PRACTICE FOOD SAFETY:

We will not host and buffet parties for the time being. All events will be seated meals.

All Employees will be required to complete the Food Handler Serv-Safe training.