



## **Preventative Health Measures**

Attention Leaders:

With flu season and other health concerns on our radar, we felt it necessary to send out a memo in reference to a few preventative health measures that must be in place in your restaurants. As always, it is the leaderships responsibility to ensure we are providing the safest and healthiest environments for our team members and our guests. The health and wellbeing of our team members and guests during this time of year should always be top of mind. Again, it is your responsibility to verify the following actions and behaviors are in place, and followed up on daily.

### **Proper Handwashing**

#### **How**

- Rinse hands with clean warm running water
- Generously apply soap
- Rub hands together to create a lather
- Scrub your palms, back of hands, wrists, fingers and under fingernails for at least 20 seconds
- Rinse hands thoroughly with clean water, holding hands downwards
- With the water running, dry hands with a single-use towel
- Turn off faucet using the single-use towel

#### **When**

- Before starting work each day and after breaks
- After coughing, sneezing, or blowing your nose
- After touching your face, hair or body
- After using the restroom, smoking, or shaking hands
- Before applying gloves when working with food
- Before preparing or eating food
- After switching between working with raw or ready to eat food
- After touching soiled dishes, utensils, or equipment
- After taking out trash, handling money, or using the telephone or your cell phone

#### **Where**

- Only use sinks that are designated for hand-washing
- Do not wash hands in sinks where pots, pans, utensils or equipment is washed
- Do not wash hands in sinks where food is prepared



## Preventive Health Measures

### Stopping the Spread of Germs

- Cover your nose and mouth when coughing and sneezing
- Dispose of used tissues properly after use
- If you have flu-like symptoms, seek medical attention immediately
- If you have flu-like symptoms, stay home from work, or school
- Avoid hugging, and shaking hands when greeting people. A **fist bump** is a much safer way of saying hello, and much cooler if you ask me
- Avoid touching eyes, nose or mouth with your hands

### Restaurant Protocol

- Single-use gloves must be worn when handling ready to eat and raw food
- Hand sanitizer stations are operating properly and contain sanitizer
- Verify our team members understand the call out policy to ensure proper staffing

The health and wellbeing of our team members during this time must be a priority. Be proactive when it comes to staffing to ensure our guests are not negatively affected due to call-outs. If you do not have sanitizer stations throughout your restaurants, please follow up with your Area Director to have these installed. This must be taken seriously, and a high level of follow up and communication must be in place. Take the time to review these preventative measures during your line-ups and remember to lead by example with your teams.

Stay healthy and safe teams!!!!