



To our Valued Guests,

Thank you for your continued patronage of Side Street Inn. During this uncertain time, there continues to be an influx of new information regarding COVID-19. We appreciate the opportunity to share with you what we are doing right now at Side Street Inn to ensure that the safety of our guests and our employees remain our top priority. We have listed the measures we have taken below so you can dine with us with confidence:

Side Street Inn Employees at Work:

- Management receives ongoing briefings and understand that enhanced operating protocols will be implemented.
- Employees showing flu-like symptoms are excluded from our operation until they are symptom-free.
- We will be requiring employees to do temperature checks before starting shifts. They will be sent home if a fever is present.
- Employees that travel will be required to test for COVID-19 and receive a negative result prior to returning to work.
- Safety and sanitation classes were conducted on a monthly basis for our culinary team prior to the outbreak. We will now require employees in every department to be certified in a food handler course covering sanitation.
- Hand washing stations with antibacterial product will be fully stocked, as well as alcohol-based sanitizer placed throughout the restaurant.
- Employees are required to vigorously wash their hands thoroughly and frequently.
- Employees will not be allowed to use personal phones or other electronic devices during work hours.
- Servers are instructed to wipe down pens and notepads used for service with antibacterial sanitizer.

General Practices:

- We have increased the frequency of cleaning all areas of the restaurant, including the elevator lobby, doors, handles and bathroom surfaces and are continuing our use of antibacterial disinfectant.
- As we have always done, our culinary team continues to wear gloves and hair nets while in the kitchen. We have instructed them to change out gloves frequently, especially after touching common surfaces or any body part.
- We have added additional positions for food service, utilizing food runners, whose sole priority is delivering food from the kitchen to tables, limiting multiple contacts.
- Employees have been instructed on the proper way to hold plates, platters, utensils, glassware and cups to ensure that hands do not touch areas where oral contact is made.
- Individually wrapped straws are being served upon request.
- Tables, chairs and all common surface areas are sprayed with alcohol-based sanitizer and wiped with single use paper towels after each party.
- Menus and check presenters will be sprayed and wiped down with antibacterial sanitizer after each party.

At Side Street Inn, we believe it's in these challenging times that our aloha spirit and hospitality is what is needed the most. We look forward to serving you soon.

Mahalo,

Side Street Inn Management Team