

Summary Health & Safety Guidelines



For over thirty-five years, Ralph Brennan (and Ralph Brennan Restaurant Group) has welcomed families to our tables to break (French!) bread and share our love of New Orleans food and culture. Thank you for being part of this celebrated tradition.

Thank you for your trust.

-Ralph Brennan



Screening and Prevention



- A “**Health and Safety Manager**” is assigned and responsible for each shift.
- All employees are required to wear **face coverings** at work.
- Staff is given a **health screening** before entering the building.
- Team members with a temperature of or above 100.4 degrees are **sent home immediately**.
- Team members are **trained in a detailed protocol** should COVID-19 symptoms emerge at work.
- Return to Work for ill employees is contingent upon **CDC Return to Work criteria**.
- Business hours and staffing levels are **modified to ensure** delivery of health and safety protocols.
- Guests are **required to wear a mask** when entering, exiting, and moving throughout the building.

Sanitation



- **Hand Sanitizer (60% alcohol)** is stationed in public areas and throughout the restaurant.
- Strict **hand washing and glove changing** protocols are in place for all staff.
- **High contact surfaces** such as doorknobs, screens and handrails are **disinfected every hour**.
- Restrooms are disinfected **three times daily** and high contact surfaces wiped **every 60 minutes**.
- **Foot-operated door openers** are installed where possible for convenient access.
- As always, we adhere to all **ServSafe® Standards** and wash, rinse, and sanitize all food contact surfaces, dishware, utensils, food preparation surfaces, and beverage equipment after use.
- All guests are offered a **hygienic package for mask storage** during their meal

Social Distancing



- A “**Crowd Manager**” is assigned to each shift to ensure social and physical distancing.
- **Tables and seating have been removed** to comply with occupancy and assembly regulations.
- **Entryways and exits** are reconfigured to allow for distancing.
- Floors are **marked at 6 ft. intervals** for socially distanced queuing.
- Team members will **practice** physical distancing, staying 6 ft. apart at all times possible.
- Staff is scheduled and assigned to **limit physical contact** with other employees.
- Menus are re-worked to ensure **physical distancing of culinary staff**.

Safety-Centric Service



- **Service delivery is modified** to facilitate physical distancing and best practices in sanitation.
- **Reservations are limited** to ensure the consistent execution of safety-centric service.
- **Tables are unset;** a silverware roll-up will be brought to you upon your being seated.
- Menus are available on your **mobile phone or presented on single use paper** to be recycled.
- Condiments are served as **single use condiments**.
- The laminated wine list is **cleaned and sanitized after each use**.
- Straws are offered by request and in **sealed wrappers**.
- Packaging is supplied to you at your table for **convenient boxing of leftovers**.
- **Contactless payment** via text-to-pay or payment by mobile phone is available.
- Staff will follow new protocols designed to **place and remove dishes with care and expedience**.

