



COVID-19 ACTION PLAN

Prepared by Lady Luck Gourmet

ACTION ITEM 1: Face Coverings

All employees will wear face coverings that cover their mouth and nose at all times except for when they are on break eating or drinking outside of our restaurant premises.



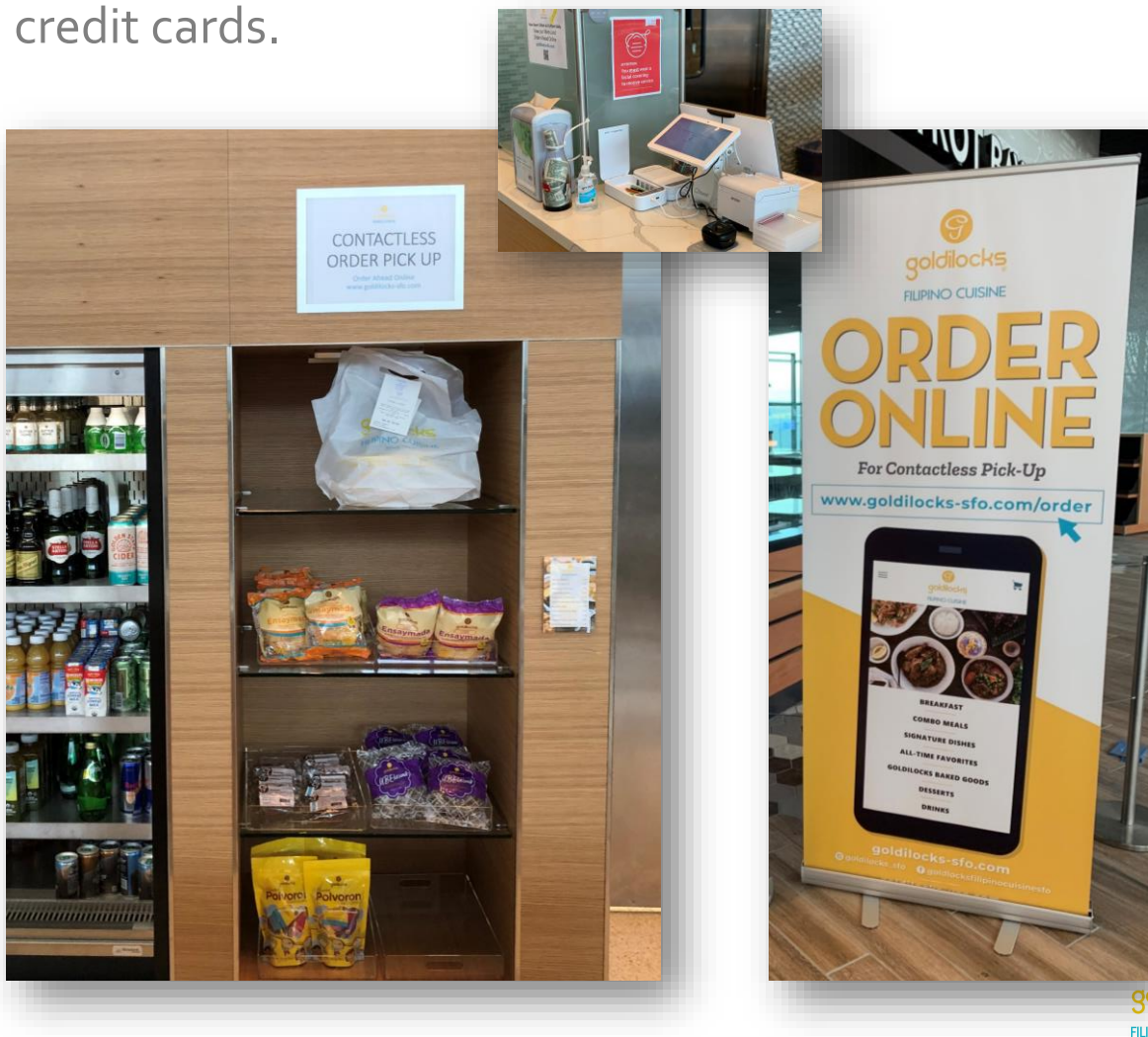
ACTION ITEM 2: Physical Distancing

- We have applied physical distancing dots every 6 ft on the floor in the customer queue area in front our store. We strive for recommended distancing between customers.
- We also have scheduled our staff accordingly so as to maintain adequate physical distance between workers.



ACTION ITEM 2: Physical Distancing Cont'd


- We implemented an online ordering website for customers to place their orders online and pick up from our "Contactless Pick-up Shelf".
- We installed a contactless payment device that accepts Apple Pay, Google Pay, and tap-to-pay that allows customer to pay while maintaining physical distancing and to limit contamination of customers credit cards.



ACTION ITEM 3: Cleaning & Sanitation

- All employees wear gloves when in-contact with food and wash their hands frequently.
- High-contact areas such as door handles, touch screens, and countertops, etc. are wiped down every 30 minutes with a diluted bleach cleaning solution.
- We provide hand sanitizer containing at least 60% ethyl alcohol in multiple locations for staff and customers to use.
- In an effort to stay safe while going green by only issuing paper receipts upon request, instead of printing a receipt and giving customers a pen to sign with, customers are handed a UV sanitized stylus pen on a clean tray to sign for their credit card purchases on the touch-screen monitor. When finished, customers are directed to drop the used stylus directly in to the UV Sanitizer to sanitize.



- All employees have their temperatures screened by a Manager using a contactless infrared digital thermometer before clocking-in to make sure they do not have a fever or are displaying any Covid-19 symptoms. Any employee who has a temperature of 100.4°F or higher or displays any Covid-19 symptoms will be immediately sent home and will not be allowed to return to work until they have either received clearance from their doctor or passed a 14-day quarantine.
 - We keep a daily log of their temperatures and our Covid-19 Safety Monitor inspects the log to check compliance.
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- A photograph showing a contactless infrared digital thermometer mounted on a wall. The device is a small, rectangular unit with a lens and a display screen. It is positioned in a hallway or office area, with a door visible in the background. The image is partially obscured by the text overlay.

[illegible]

ACTION ITEM 5: Covid-19 Safety Plan Monitor

- We have designated Frederick Go, General Manager, to be our Covid-19 Safety Plan Monitor. He acknowledges that he will enforce the Action/Safety Plan and stay current with changing orders, etc.



ACTION ITEM 6: Staff Education & PPE

- Staff are all ServSafe Food-Handler certified
- Staff are thoroughly trained on sanitation practices and how to keep themselves and customers safe via the Covid-19 policies we have implemented since the first day we opened.
- We have purchased 2,500 disposable single-use face masks for employees to use and all employees are issued 6 washable reusable face masks as well.
- To prevent contamination of surfaces that customers may put their mouths on, customers can take napkins directly from the dispensers and all to-go cutlery and condiment packages provided to customers are individually wrapped.

