



Coronavirus Safety Precautions & Protocols

At Blue Heron, we always maintain strict food safety measures to keep our guests and employees safe and healthy. In accordance with guidelines from the CDC, OSHA, and state and local Public Health Departments, we have put into place additional practices to prevent the transmission of the novel Coronavirus SARS-CoV-2. According [to the CDC](#), "Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. Currently there is no evidence to support transmission of COVID-19 associated with food."

Our COVID-19 safety protocols include:

- Routine cleaning and disinfecting of surfaces and equipment with Environmental Protection Agency (EPA)-approved disinfectant certified for use against the SARS-CoV-2 virus
- Screening all employees for temperature and symptoms upon arrival and departure
- Frequent and thorough handwashing (handwashing sinks with soap and running water are available in all food preparation areas in addition to restrooms)
- Using alcohol-based hand sanitizer of 60% or greater to supplement handwashing
- Staggering shifts to reduce the number of employees in the restaurant at one time
- Staggering tasks and workstations to allow employees to maintain a distance of 6 ft or more between them
- Wearing proper PPE including face masks and gloves and following proper procedures for changing and/or removing them
- Handling all Ready-To-Eat foods with clean gloves and/or utensils
- Practicing good respiratory etiquette including covering coughs and sneezes
- Requiring employees to stay home when sick or have been in contact with a sick person
- Providing workers with up-to-date education and training on COVID-19 risk factors and protective behaviors (e.g., cough etiquette and care of PPE)

DINE-IN SPECIFIC PROTOCOLS

- All tables are spaced at least 6 feet apart, both outdoors and indoors.
- To increase ventilation per state and public health guidelines, our indoor dining areas will have open windows with screens in lieu of air conditioning. Please take this into consideration when planning your visit.



- When you arrive for your reservation you will be offered the choice of a single use, disposable paper menu, or the option to view the menu on your mobile device. We will provide a QR code that you can scan to easily view the menu online.
- Instead of complimentary bread service, we will have a rotating selection of artisanal breads and rolls available to purchase along with your dinner order.
- During this time, servers will not provide table-to-table water service with a water pitcher. Instead, they will offer complimentary chilled bottles of "Sunderland's Finest" (tap) water that have been sealed and sanitized, in addition to our offerings of Saratoga bottled still & sparkling water.
- All drinks will be served in a sanitized glass with a disposable protective cover (martinis will be poured tableside from a sanitized, single serving shaker).
- Tables will not be pre-set with place settings. Servers will provide you with sanitized glasses and sanitized, pre-wrapped utensils as needed.
- Condiments like salt, pepper, sugar, sweeteners, and cream for your coffee will be provided to you in single use packets upon request.
- We will not be able to offer use of our reading glasses, crayons, or other items that would normally be shared. Please plan accordingly!
- Our employees will be engaged in robust sanitation operations, including sanitizing tables and chairs between parties with an Environmental Protection Agency (EPA)-approved disinfectant certified for use against the SARS-CoV-2 virus, which means that you may observe more of the servers' sanitation steps in the dining areas than you are used to.

TAKE OUT SPECIFIC PROTOCOLS

- For takeout orders, guests will be asked to stay in their cars and a Blue Heron employee wearing gloves and a face mask will place the order in the customer's opened trunk or backseat