Employee Practices

- Team must wear face mask at all times.
- Maintain 6ft social distance at all times.
- Team members receive minimum two temperature checks daily and must be below 98 F to maintain at work.
- Pack all food items individually for contactless delivery.
- Increase frequency of hand washing.
- All items must be sprayed with anti-bacterial solution. Applies to delivered and personal items.
- Must sanitize all products before use.
- Must sneeze or cough into arm and immediately wash hands with soap and water.
- If feeling unwell, team member must immediately report this to manager, depart and seek medical help.
- Safety monitor conducts ongoing and enhanced safety checks throughout day.

Based on state guidelines event parameters may change. Questions? Contact us here: info@neumanskitchen.com
GUESTS WEAR MASKS AT ALL TIMES EXCEPT WHEN EATING/DRINKING

GUESTS FROM DIFFERENT HOUSEHOLDS MAINTAIN 6FT DISTANCE AT ALL TIMES

RESTRICTED ELEVATOR USE TO NO MORE THAN 2 PEOPLE AT A TIME FROM DIFFERENT HOUSEHOLDS

FOOD IS INDIVIDUALLY PACKED AND PRESENTED FOR PICK UP BY GUESTS

DRINKS ARE SERVED TO GUEST DIRECTLY WITH LIDS

SEATING SET UP WITH 6FT DISTANCE BETWEEN CHAIRS

LIMIT TO 4 GUESTS OF SAME HOUSEHOLD PERMITTED TO SIT TOGETHER

DESIGNATED ENTRY AND EXIT WAYS INTO EVENT SPACE

EVENT CAPACITY LIMITS PER STATE GUIDELINES

MULTIPLE HANDWASHING AND HAND SANITIZATION STATIONS

ADDITIONAL SECURITY TO MANAGE GUEST FLOW

DEDICATED DELIVERY / DROP OFF AREA FOR EVENTS

SIGN IN SHEETS FOR ALL GUESTS TO EACH EVENT

DESIGNATED POINT OF CONTACT ON SITE TO REPORT ANY GUEST ILLNESS

ALL ENTERTAINMENT MUST ENSURE 6FT FROM AND BETWEEN GUESTS

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