

NORTH SQUARE

We are committed to operating our restaurant with the highest of safety standards to ensure the health and well-being of our guests and our team. Here's what we're doing.

The Restaurant:

- We are closely monitoring and staying current with the recommended best practices for safety provided CDC, WHO and the local and state health departments.
- Cleanliness and food safety will continue to be of the utmost importance in our kitchen, prep area, lounge, dining room, storage spaces and restrooms.
- We have standing HEPA filters throughout the restaurant and that our AC ducts are cleaned using UV technology.
- We will leave the doors open for cross ventilation as long as weather permits.
- Our dishes, silverware and glassware have always been sanitized before each use. We are practicing constant sanitizing of all surfaces throughout the entire restaurant including high-touch point areas like dining tables, dining chairs, door knobs, touch screens and phones.
- We've implemented additional cleaning schedules that include several daily deep cleans.
- Our team is washing their hands frequently. The restaurant is also stocked with hand sanitizer throughout the front and back of the house for our team and our guests.
- Our menu is available on your smart phone as a QR code. We also have a single-use paper option.
- We have removed check presenters and we separate all used and clean pens.
- Salt and pepper shakers are available only upon request and are sanitized after each use.
- Our back of house team will continue to use gloves when handling all food.
- Our service team will use gloves when resetting all tables.
- Any employee who feels sick or unwell is required to stay home.
- All employees have their temperatures taken upon arrival.
- We've designated a takeout/delivery zone to prevent crowding.

The Diner's Experience:

- We will check the temperature of each guest arriving at our doors for indoor dining.

- At least one member of each indoor dining table must provide North Square with their contact information for contact tracing purposes implemented by New York State.
- Diners are required to wear face masks upon arrival, when using the restroom, and at any point when not seated at their table. If you forget yours, we have one for you.
- We strongly encourage diners to wear their masks even at their tables when not eating or drinking (when placing an order, in between courses, when finished, etc.)
- Our staff will approach the table from a distance and make eye contact for the diners to put on their masks. Servers, hosts, bussers will not be able to take any orders, refill waters, or assist any diners without the diners putting on their masks or holding a napkin up over their mouths and noses. We really appreciate the cooperation of our loyal diners in keeping our staff safe.
- Please maintain distance of at least 6 feet from other guests and our staff when not seated at your table.
- There will be no seating at the bar, and no service provided (taking orders, serving food) across the bar.
- All tables will be at least 6 feet apart.
- We encourage reservations to ensure that we are safely prepared for your arrival.
- Due to social distancing and capacity codes, each table will have a start and end time. We may not be able to accommodate any late diners.
- We may ask that you wait outside or in the foyer until capacity allows for more guests to enter.
- We cannot accept parties larger than 10.
- We encourage credit card payments.
- Our 25% occupancy number will be posted clearly, alongside a hotline number for complaints, as mandated by NY State law.

The Employee Experience:

- Temperature and wellbeing checks are conducted for all employees.
- Employees are regularly briefed on how to identify and mitigate potential health and safety issues related to Covid-19.
- Employees are equipped with face masks at no cost to the employee and are required to wear that mask while on property, in accordance with local mandates. Face shields are also offered to any employee who wants to wear one.
- We have reconfigured the staffing in our kitchen to allow for 6 feet of social distancing between stations.

- We increased the cleaning frequency for back-of-house areas using EPA certified disinfectant. We modified schedules and back-of-house areas and pathways to increase social distancing.
- Reminders reaffirming proper hygiene are posted throughout associate areas and offices. These steps may continue to evolve and subject to change based on government regulations.

We very much appreciate your support and look forward to doing what we love to do most - serving our guests!

Let's keep each other safe! See you soon!