



Forty-Niner Shops, Inc

Cleaning Protocols

Residential Dining

MANAGERS:

JENNY LEW
& MANUEL GIL

LEAD STAFF:

MARTIN DURAN
PATRICIA ARREDONDO
CESAR RODRIGUEZ

CLEANING STATION LOCATION:

CHEMICAL STORAGE CLOSET

CONCERN	DESCRIPTION	ACTION	FREQUENCY
EMPLOYEE SCREENING	COVID Symptom Check	confirm employees take daily survey and have no symptoms	daily before coming to campus and as necessary when feeling ill
HIGH TOUCH AREAS	counters, doors, turn-style, tables and barricades	wipe down and disinfect	every 30 minutes during service
SHARED EQUIPMENT	employee break area, keyboards, desks, desk chairs, cabinets	wipe down and disinfect	after each use
SOCIAL DISTANCING	6ft between employees and guest distancing where possible	review seating/work area to ensure the highest level of social distancing, where possible; if social distancing is a challenge, add barriers	daily, before each shift, and spot check throughout the day
SIGNAGE	floor stickers, arrows, wait here signs	place signage in the front office to ensure employees and guests are reminded of protocol	ongoing evaluation and walk-throughs

Staff will be provided the above information and given instruction to help fulfill regular cleaning and health and safety initiatives.