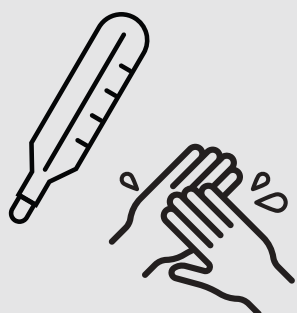


TAVERNA'S PROMISE TO A SAFE AND HEALTHY RESTAURANT

COVID-19 protocol per CDC guidelines



1

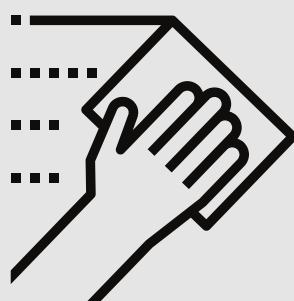
HEALTHY TEAM MEMBERS

- Prohibiting sick employees in the workplace
- Strict handwashing practices that include how and when to wash hands

2

CLEAN RESTAURANT

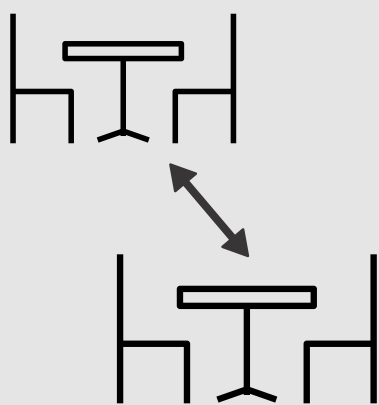
- Tables and chairs disinfected before and after each visit
- Table settings delivered upon guest arrival
- Single use menus
- Strong procedures and practices to clean and sanitize surfaces along with check presenters, self-service areas, tabletops, and common touch areas
- Hand sanitizing stations set up throughout restaurant for guests



3

SOCIAL DISTANCING

- Tables positioned 6 feet apart
- Reconfigured table layout
- No bar dining (until further notice)
- Open air restaurant with ceiling fans to promote airflow and outdoor lanai seating available, weather permitting.



4

PROTECTIVE EQUIPMENT

- Masks on every team member
- Every guest required to wear a mask while entering and exiting restaurant. Guest may take mask off at table to enjoy lunch or dinner



5

TO GO, CURBSIDE PICK UP, DELIVERY AVAILABLE

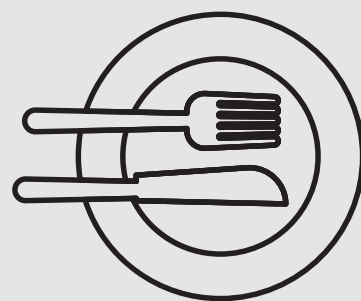
- Pre-paid on all TO GO, CURBSIDE PICK UP and DELIVERY orders
- FREE delivery for Westside customers



6

FOOD SAFETY

- Kitchen staff required to use gloves and face masks
- Food safety and protocol consistent with FDA Food Code and Department of Health rules and regulations.



FOR QUESTIONS OR CONCERNS PLEASE FEEL FREE TO REACH
OUT TO US AT

INFO@TAVERNAMAUI.COM