

To Our Loyal Guests,

For the last 24 years Culinary Concepts has had an impeccable record of protecting the health, safety and wellbeing of our customers and employees. As the world is grappling with the Covid-19 virus we would like to reassure our customers that Culinary Concepts is taking every measure to maintain your safety and our reputation! Along with our continued diligence of our normal cleaning and sanitizing procedures we have added new and extreme measures to ensure your safety.

They include but are not limited to ...

- Seating only 50% of our dining room, allowing for more space in between customers.
- Social distancing at our bars, more space between stools and allowing customer to position stools in a "defensive" manner for their group and personal sense of space.
- Diligent employee hand washing policies that includes hand sanitizer (when in stock!)
- An employee zero touch policy ... food runners will bring your food to the table with gloves, no employee (including management) is allowed to shake hands or have any physical contact with our guests or each other.
- Employees who are exhibiting any signs of illness whether it is symptoms of the common cold, flu or just a "down day" must stay home.
- All Culinary Concepts restaurants use paper dinner menus.
- Cleaning all dining rooms, kitchens, bathrooms diligently with CDC recommended Peroxide Multi Surface cleaner and disinfectant.
- Salt and pepper shakers removed from tables.
- No check presenters taken to tables. Dinner bills will be presented in paper only.
- Expertly prepared food with employees that have always followed strict health department guidelines and have your safety in mind.
- All our restaurants have outside dining options and all restaurants offer take out options!
- Further we are kindly asking any customers that are sick or exhibiting cold or flu like symptoms (coughing, sniffing, etc.) to please stay home ... or we will have to refuse to serve you.

Culinary Concepts maintains that a night dining with friends and family is at least as safe as your weekly trip to the grocery store – in fact we feel far safer.

The health and safety of our guests and staff will remain the utmost importance to us as we all mitigate this rapidly evolving situation.

So in closing, on behalf of all the 300 families that make up Culinary Concepts' restaurants we would like to thank you for your trust, ongoing support and faith in us during this challenging time ... we will get through this together ... here's to the future!

Thank you,  
Skip Quillen  
Owner, Culinary Concepts



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