

A LETTER FROM THE OWNER

We can't wait to see you!

Culinary Concepts would like to remind you, as always, that we are taking every measure to ensure your safety ... and our reputation!

Along with our continued diligence of our normal cleaning and sanitation procedures we have added new and extreme measures to ensure your safety. They include but are not limited to ...

- All front of house staff are required to wear masks or face shields.
- We have installed hospital grade merv-13 air filters that meet "top of the line" purification standards and over \$40,000 dollars worth of custom made plexiglass barriers at the bar and between the booths at all restaurants.
- All Culinary Concepts' restaurants have been "fogged" with Clean Zone™ Hydrogen Peroxide Sanitizer and are sanitized daily with hydrogen peroxide.
- All employees have their temperature checked before entering the building and beginning their shift. Any employee with a temperature of 100.4 or above will be sent home.
- Further, employees who are exhibiting any signs of illness whether it is symptoms of the common cold, flu or a down day must stay home.
- Diligent employee hand washing policies that includes hand sanitizer.
- An employee zero touch policy ... no employee (including management) is allowed to shake hands or have any physical contact with our guests or each other.
- All Culinary Concepts restaurants will continue to use paper menus.
- Cleaning all dining rooms, kitchens, bathrooms diligently with CDC recommended Peroxide Multi Surface cleaner and disinfectant.
- Salt and pepper shakers have been removed from the 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 and delivery options!
- Further, on behalf of our employees and our guests, we are kindly asking any guests 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.

We are doing all this and more so you can relax knowing that you are in a totally safe and sanitized environment ... you've been through enough ... from here on in it's time to celebrate life and get back to "as normal" as we can. If for any reason you are not happy with your table, or who you are sitting next to ... please let us know we will do our best to accommodate you in a timely manner. The same goes for anything you see that you don't like ... we are professionals, with a 25 year history of doing things right!

Above all else we are glad you are here!

On behalf of the 300 families that make up Culinary Concepts' restaurants thank you for supporting all your local restaurants ... especially ours!

Sincerely,

SKIP QUILLEN
Owner

