

# CLEAN COMMITTED

## YT Safety Practices



### **To keep our environment clean and disinfected by frequently sanitizing:**

Doorknobs, handles, bars, host desks and other areas of our restaurant and kitchen  
Multiple use items – pens, menus, tablets, etc.



### **To maintain physical distance by:**

Allowing a minimum of 6 ft distance between tables or having separating barriers  
Asking guests to kindly wait outside until their carry out order or table is available



### **To limit physical contact by encouraging:**

Pick up window (Yours Truly Solon)                      Curbside pickup  
Online Ordering    Contactless Menu - QR code scan  
Contactless Payment



### **To prevent Team Members from spreading germs by:**

Wearing required face masks  
Completing daily health assessments  
Staying home and following CDC recommendations when symptomatic



### **To encourage Guests to employ safe practices by:**

Requiring face masks until seated  
Having easily accessible and filled hand sanitizer stations throughout the restaurants