

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.



Incorporating State of the Art Sanitation Procedure:
all stores are routinely disinfected and sanitized by an FDA approved product with lasting effectiveness



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	YTR mobile app



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

