

48th Street Grille COVID-19 Dining Guidelines

Welcome Back!

Great News: We have limited Indoor and Outdoor dining available. Reservations are highly encouraged. Party sizes have been limited to 6 or less with the following time limits:

- Parties up to 4: 90-minute seating limit
- Parties of 5 or more: 2-hour seating limit

Tables are not allowed to be moved to combine party sizes. Customers not willing to comply with these safety measures will be asked to leave and will not be served. No refunds will be issued.

We're glad to finally be able to safely bring you back indoors. The continued safety of our customers and team remain the highest priority. With welcoming you back we want to ensure that we are following guidelines as proposed by the CDC to help minimize the risk of spreading COVID-19. Here are some of the strides that we have taken as we continuously work to ensure that both our employees and guests can engage in a safe dining experience:

Here are the steps that we have taken to ensure your safety:

- All guests dining outside and/or entering the restaurant must have their temperature scanned. Any guest with a temperature of 100.3°F or higher and their entire party will not be permitted to enter or dine with us.
- Masks must be worn when entering and/or moving throughout the dining room. Masks may be removed while dining only.
- Overseen by management, we thoroughly clean and sanitize the following high-traffic areas every hour: order pick up areas, restrooms, common employee or guest areas of high traffic, doorknobs, door panels phones, and employee stations.
- Hand Sanitizer is available to all employees and guests. Additionally, hand sanitizers have been set up at all server stations.
- All employees are temperature checked each time that they enter the building. Employees who experience symptoms of COVID-19 or the common flu are asked to stay home. Sick staff members are advised to not return to work until they have met the CDC's criteria to discontinue home isolation.
- All menus are single-use and will be discarded after each use.
- Contactless methods for ordering and paying have been made available to dine in and take out guests to help keep everyone safe. The CDC suggests that a safe distance of 6ft. is maintained between 2 parties at all times.
- All restaurant employees are required to wash their hands for at least 20 seconds regularly and throughout service.
- Back of the house employees are required to use durable Nitrile gloves while cleaning or during regular maintenance. All employees wearing gloves are always required to maintain them according to ServSafe Food Safety guidelines changing them as needed and washing hands in between changes.
- Employees are required to wear gloves at all times when handling food. All non-disposable food service items are cleaned according to FDA Food Code requirements.