

Protocol for Food Service Operations in PebbleCreek for Coronavirus

Thursday, March 12, 2020

As we shared with the entire community earlier this week, we take preparing for the risks associated with the coronavirus very seriously and have taken a number of measures designed to provide uninterrupted service to all our homeowners, including offering takeout service and window service while the restaurant buildings are closed.

In addition, our Food and Beverage operations have put into place the following protocols:

- We will disinfect all surface contact fixtures frequently in all common areas within the buildings. Door handles, faucets, levers, counters, stall door handles.
- We will inform our beer pitcher drinkers to be careful to not touch the rim of their friend's glass with the pitcher.
- ALL employees must wash hands with warm water and soap for 20 seconds.
- All dish crew, servers, etc. must wear disposable gloves at all times and will change them at regular intervals and use sanitizer or wash their hands upon changing them.
- Point of Sale terminals will be sanitized frequently each day with wipes at these stations.
- Bartender and servers will be vigilant to use wipes or hand sanitizer after transactions where they are handling cash, credit cards and member charge cards.

Source: Communications Team for Food & Beverage

