

BIER BREWERY

RE-OPENING (May 11th) GUIDELINES

1. Staff Guidelines:

- a. Must wear face masks at all times.
- b. Must wear disposable gloves when serving food, bussing and cleaning tables.
- c. Should wash hands thoroughly prior, during and after shift.
- d. Will be screened by the manager before starting shift to ensure there are no signs of illness. Anyone with signs of illness will be sent home.

2. Taproom Guidelines:

- a. Taproom is opened at 50% capacity and no one is permitted to sit at the bar.
- b. Hand sanitizing stations for customers and staff will be available throughout the taproom.
- c. Couches, tables, chairs and table tents must be cleaned and sanitized between seatings.
- d. High touch points areas should be sanitized frequently throughout the day. (clover, door handles, restroom handles, phones)
- e. Restrooms will be open, checked and cleaned frequently.
- f. Signage will be posted throughout the taproom reminding guests and staff to social distance as possible.
- g. One staff member will be dedicated to cleaning and guiding customers.
- h. The number of customers at any table is limited to 6 or less. (No parties larger than 10 permitted.)
- i. Customers waiting to order must respect social distancing and wait in the designated spaces.

3. Food and Beverage Guidelines

- a. Table tents will be placed at each table and at the bar and will have a link to the food menu to access by phone.
- b. Customers will be encouraged to access the food menu from their phone.
- c. Any physical menu used will be thrown away after each use .
- d. All growlers must be cleaned and sanitized before each fill.
- e. Reach in cooler will be accessed by bartenders only, not guests.
- f. When drinks are empty, all guests will be given a new glass. Plastic disposable glasses are available upon request.
- g. Table top numbers will be sanitized after each use.
- h. Pop and ice machine areas along with the ice scoops must be sanitized throughout the shift.