



Our commitment to safe workspaces

The entire Bellagios Pizza team is deeply committed to providing a safe dining experience for all our customers and safe workspace for all our team members. We have an excellent record in safely serving customers over the last 24 years as a result of this commitment. The rise of covid-19 presents a unique set of circumstances that causes our team to increase its intensity and frequency in sanitizing our entire workspace. Listed below is our plan to keep this space safe:

- **Continuous and thorough hand washing.** Historically, we have heavily emphasized hand washing as it is proven to be extremely effective in ensuring food is handled as safely as possible. Our team is continually focused on thorough hand washing before ANY food contact.
- **Cleaning and sanitizing surfaces.** Increased frequency of both cleaning and sanitizing surfaces. This includes surfaces that are commonly contacted by both customers and team members - e.g. door knobs and handles, tables, chairs, counter, credit card processing equipment.
- **Increased awareness of self-reporting procedures.** If team members are ill, they are highly encouraged to communicate with team leaders before arriving for a scheduled. If team members or family members are in any way exposed to covid-19, they are required to disclose this to team leaders.
- **Update policies and procedures.** We will update our policies and procedures in accordance with CDC and local health departments. As officials update guidelines and best practices, we will implement any changes aimed at improving public health.