

Opolo

We care about your health and safety. Here is a list of Opolo's procedures:

Cleaning and Disinfecting Protocols:

- Employee temperature is taken before the beginning of each shift
- Employee training on the importance of hand washing
- Employee training on the proper use of face coverings
- Perform thorough cleaning in high traffic areas
- Frequently disinfect commonly used surfaces and surfaces touched by patrons
- Equip places such as dining rooms, bar areas, host stands and kitchens with proper sanitation products, including hand sanitizer and sanitizing wipes
- Ensure the sanitary facilities always stay operational and stocked
- Use products approved for use against COVID-19 on the Environmental Protection Agency (EPA) approved list and follow product instructions and Cal/OSHA requirements
- Pre-roll utensils in napkins prior to use by customers and store in a clean container
- Thoroughly clean each customer dining location after each use
- Provide hand sanitizer at guest and employee entrances and contact areas

Physical Distancing Guidelines:

- Prioritize outdoor seating and curbside pickup
- Recommend customer reservations. Walk-in availability limited
- Implement required use of face covers in working areas where physical distance cannot be maintained
- Limit the number of patrons at a table
- Show parties to their table one party at a time
- Post physical distancing rules and markers
- Implement peak queuing procedures, including a host to remind customers to practice physical distancing

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