

The Exchange Whiskey Bar – Cleanliness Health and Safety Protocol

The Exchange takes great pride in providing our guests with an amazing craft cocktail experience. As we respond to the global pandemic, we appreciate your understanding that things may look and feel a bit differently as we do our part to stay safe. As we reopen, we wanted to take a moment to share an outline of specific precautions, policies and procedures that we have put into place to help prevent the spread of the novel coronavirus, COVID-19, which comply with federal, state and local requirements. These include the following:

- Requiring everyone who enters our establishment to adhere to strict social distancing protocols;
- Requiring masks when entering and exiting our establishment, and when six feet of social distancing cannot be maintained;
- Providing hand sanitizer upon entry, exit and within the restaurant;
- Limiting our capacity as required by the State;
- Spacing tables six feet apart;
- Ensuring that we maintain a healthy environment for all. Team members, vendors and guests showing possible symptoms of COVID-19 – including, but not limited to fever and persistent cough – will not be allowed on premise. Management will conduct a daily health screening of all employees before they enter the restaurant. An employee with a cough, sore throat, fever, or shortness of breath will not be allowed to enter our establishment;
- Requiring any team member known to have come into contact with someone who tests positive for COVID-19 to self-quarantine in accordance with CDC guidelines;
- Providing team members with recommended personal protective gear including masks and gloves. Each employee who directly interacts with guests must wear a face mask that completely covers nose and mouth.;
- Implementing strict handwashing practices that include how and when to wash hands;
- Avoiding handshaking and/or any other direct personal contact;
- Adhering to the guidance set forth by the Centers for Disease Control (CDC) and World Health Organization (WHO);
- Complying with any mandates or recommendations from local and state health departments;
- Reiterating best practices and preventative measures with team members at the start of each shift;
- Increasing the frequency of our already rigorous cleaning and sanitizing practices;
- Sanitizing tables, chairs, pens, and menus after each customer;
- Frequently cleaning high-contact areas such as door handles, phones, pens, and keypads; and
- Disinfecting restrooms frequently.

We appreciate your support as we work diligently to ensure everyone feels comfortable. If you have any questions, comments or concerns, please contact your local restaurant's management team.