



WHAT YOU CAN EXPECT FROM THE MICHAELSCUISINE™ TEAM;

Every Employee Of MICHAELSCUISINE™ HAS Completed A State Of Texas Approved "Food Handlers Sanitation Certification Program" Because MICHAELSCUISINE™ Requires This Certification To Maintain The High Foodservice Sanitation Standards Prevalent In Our Daily Operation.

In Addition To Our Own MICHAELSCUISINE™ High Sanitation Standards, We Have All Made A Commitment To Continue Following The Covid-19 Safety & Health Protocols.



WHILE AT WORK;

- ★ **WE WASH & SANITIZE OUR HANDS** Upon Arrival To Work, & During Our Shift.
- ★ **MASKS & FACE COVERINGS** Are Optional For All Fully Vaccinated MC™ Team Members.
- ★ **WE** Continue To Follow The Covid Protocol MC™ "*Health & Safety Policy*".
- ★ **WE** Completely Sanitize Our Work Area's & All Guest Area's Constantly.
- ★ **WE Wash our Hands** & Utilize Hand Sanitizer After Every Payment Transaction & **After Every Interaction With A Guest.**
- ★ **WE REGULARLY** & Frequently Clean & Sanitize All Of Our Restrooms.
- ★ **WE** Sanitize ALL Public Surfaces After Each Group Of Guests Depart Including Dining Tables, Chairs, Bartop, Bar Stools, Countertops, Door Pushes, Doorknobs, Focus Screens, I Pads, And All Phones.
- ★ **WE Practice Other Good Personal Health Habits**, To Prevent Getting The Flu, Or Any. Virus Type; We Personally Strive To Get Plenty Of Sleep, Be Physically Active, Manage Our Stress, Drink Plenty Of Fluids, (Not Alcohol,) And Eat Nutritious Food. We Do Not Want To Let Our Immune System's Become Compromised.
- ★ **WE Make Sure All Areas Of The Restaurant;** Entry, Public Restrooms, & Take-Out Area Has An Adequate Supply Of Hand Soap, Paper Towels, & Hand Sanitizer, At All Times.
- ★ **AND WE STILL Use Hand Sanitizer, Constantly.**

THANK YOU,

MT & THE MICHAELSCUISINE TEAM