



Food Safety

We are in the food business. It is important for all employees to understand how important food safety is to our success. All employees who work with or around the food we serve to our guests, play an important role in keeping our food safe and in turn keeping our guests safe. Here's what we need from you:

- If you have (or suspect you may have) an illness or disease that may be spread through food handling, stay home, and call your manager to report this immediately. These illnesses/diseases include, but are not necessarily limited to:
 - E. coli
 - Hepatitis A
 - Norovirus
 - Salmonella
 - Shigella
- Similarly, if you have come into close contact with someone who has (or is suspected of having) one of these illnesses, do not come to work. Instead, immediately contact your manager to discuss the situation.
- If you have any cuts or sores on your hands, cover them with a bandage and wear disposable gloves over the bandage while you are at work.
- Stay home (and follow your restaurant's call-out procedures) if you are suffering from diarrhea, vomiting, jaundice (yellowing skin), or fever accompanied by sore throat (unless these symptoms are caused by a medical condition that your medical provider has confirmed will not cause food borne illness — and you feel capable of working). Please contact your manager if you have any questions about whether your illness requires you to stay home from work.
- Regular hand washing is extremely important. Wash your hands before starting to work with food, after using the restroom, and at all other times described in the food safety training.
- If you are in a food handling position, follow all procedures for cooking, preparing, and handling food. We provide safety training, and you can always reference the training modules or ask your manager.

If you become aware of any situation that you think may jeopardize the safety of our food, our guests, or your fellow employees, report it to your manager immediately.