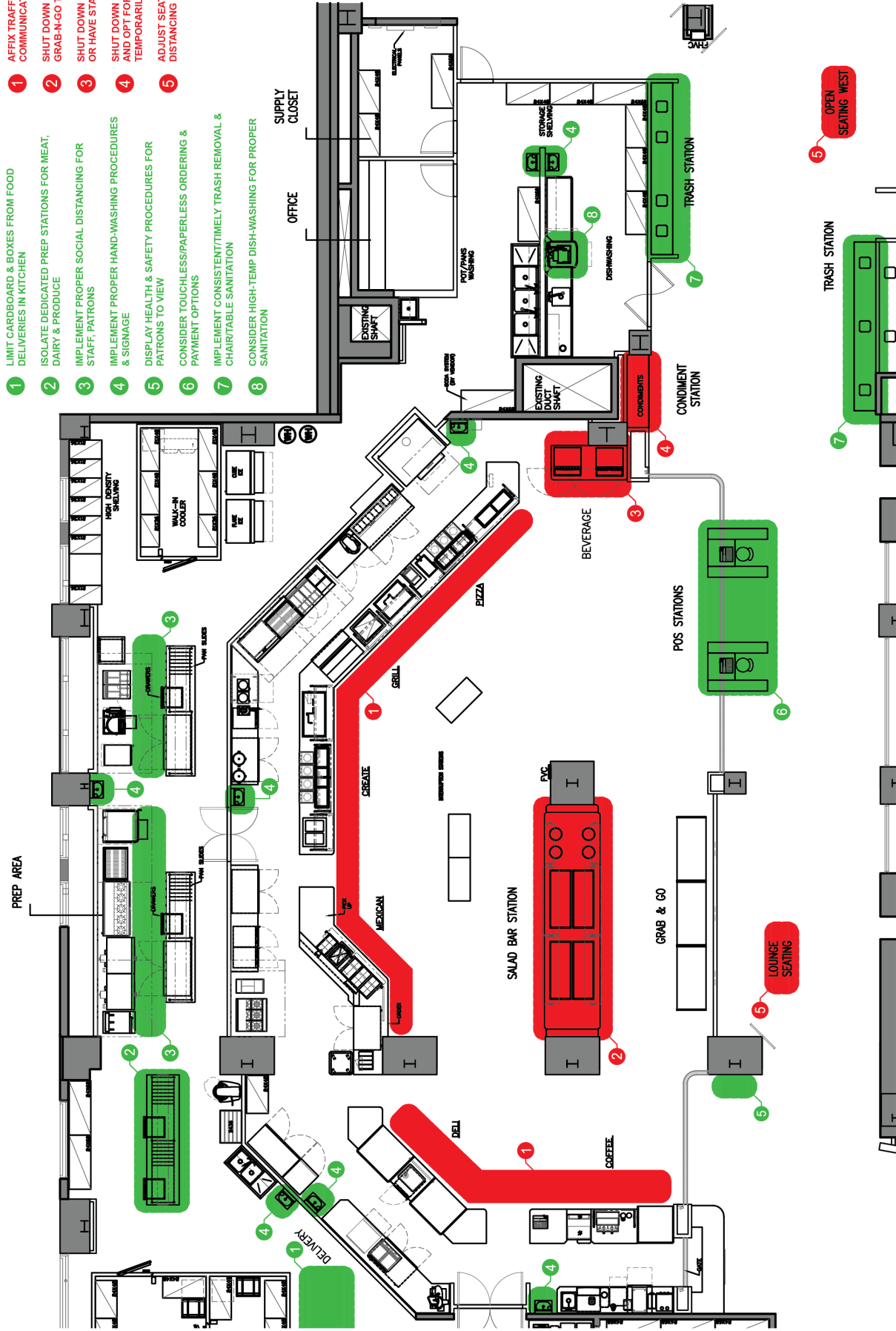


### SUGGESTED UPDATES

- 1 LIMIT CARDBOARD & BOXES FROM FOOD DELIVERIES IN KITCHEN
- 2 ISOLATE DEDICATED PREP STATIONS FOR MEAT, DAIRY & PRODUCE
- 3 IMPLEMENT PROPER SOCIAL DISTANCING FOR STAFF, PATRONS
- 4 IMPLEMENT PROPER HAND-WASHING PROCEDURES & SIGNAGE
- 5 DISPLAY HEALTH & SAFETY PROCEDURES FOR PATRONS TO VIEW
- 6 CONSIDER TOUCHLESS/PAPERLESS ORDERING & PAYMENT OPTIONS
- 7 IMPLEMENT CONSISTENT/TIMELY TRASH REMOVAL & CHAIR/TABLE SANITATION
- 8 CONSIDER HIGH-TEMP DISH-WASHING FOR PROPER SANITATION

### REQUIRED UPDATES

- 1 AFFIX TRAFFIC MARKINGS/DECALS TO FLOOR TO COMMUNICATE DISTANCING
- 2 SHUT DOWN SALAD BAR & OPT FOR PRE-PACKED GRAB-N-GO TEMPORARILY
- 3 SHUT DOWN SELF-SERVE BEVERAGE STATIONS OR HAVE STAFF OPERATE TEMPORARILY
- 4 SHUT DOWN SELF-SERVE CONDIMENT STATIONS AND OPT FOR PRE-WRAPPED ALTERNATIVES TEMPORARILY
- 5 ADJUST SEATING LAYOUT TO ENACT SOCIAL DISTANCING PROCEDURES



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