Employee Illness

If an employee answers “YES” to either of these questions, they should not report to work.

1. Have you had close contact with someone who was diagnosed or suspected to have COVID-19 within the last 14 days? Close contact means:

   A person has been within 6 feet of a COVID-19 case or suspected COVID-19 case for a period of time. Close contact can occur while caring for, living with, or visiting with a COVID-19 case

   OR

   A person has had direct contact with body fluids of a COVID-19 case or suspected case from being coughed on, while being in close contact, or during any such situation involving direct contact.

2. Did you start to have ANY of the following in the past 7 days?
   - Fever (100.4 degrees F or higher)
   - New or increased cough
   - Shortness of breath
   - Chills
   - New headache
   - New muscle pain
   - New sore throat
   - New loss of taste or smell

   If an employee answers “YES” to either of these questions, they should not report to work.

Returning to work:

Employees with symptoms including fever, cough, or shortness of breath must STAY HOME and NOT REPORT TO WORK until:

   - Respiratory symptoms including fever, cough, or shortness of breath have improved
   - At least 10 days have passed since symptoms first appeared
   - Fever (100.4°F or higher) has been gone for at least 3 days without the use of fever-reducing medicine.

Once all of these conditions are satisfied, the employee may return to work.

Employees with a confirmed COVID-19 test or employees with symptoms including fever, cough, or shortness of breath must STAY HOME and NOT REPORT TO WORK until:

   - Respiratory symptoms including fever, cough, or shortness of breath have improved
   - At least 10 days have passed since symptoms first appeared AND
   - Fever (100.4°F or higher) has been gone for at least 3 days without the use of fever-reducing medicine.

Once all of these conditions are satisfied, the employee may return to work.

Sea Sat Eatery will have an instant forehead thermometer available to check for fever.
Contact with the customers:

Sea Salt Eatery will provide walk-up take-out services promoting social distancing precautions and off-site consumption. All patios will be clearly roped off and marked as closed. On-site consumption of food and beverages is not allowed.

Customers will NOT be allowed inside of restaurant for pick up or for any reason. An outdoor staging area will be clearly marked for food pick up. While waiting for take-out, customers will be required to remain outside the patio area and will be encouraged to remain at least 6 feet apart from one another while in the park.

At this time Sea Salt Eatery will NOT provide curb-side or delivery services.

The use of online and electronic payment transactions will be required. Customers will be required to use the Sea Salt Eatery app to order and for payment. No signature will be required in person for payment. Touch free policies will be in effect to check identification for alcohol sales.

Public garbage receptacles will NOT be provided or maintained by Sea Salt Eatery employees as off site consumption is strongly encouraged.

The use of self-serve condiments (hot sauce, mustard) will be discontinued. Condiments will be available upon request and included in take out packaging.

To minimize contact with high-touch surfaces, self-service beverage dispensers will not be allowed or available to the public including water fountains. Bottled water, bottled soft drinks and individually portioned, prepackaged beer and wine will be available for purchase.

Single-service and single-use take-out containers will be kept safe and clean including items such as carry-out utensils, bags, containers, or wrappers. Containers will be tightly closed for all food items prepared for pick-up or delivery to keep them safe from tampering.

In the Kitchen:

The number of employees in the kitchen will be reduced to no more than 10 people to maintain social distancing. Zones will be clearly marked to promote a safe distance of 6 or more feet.

Employees will be required to wear cloth face coverings that:
- fit snugly but comfortably against the side of the face
- be secured with ties or ear loops
- include multiple layers of fabric
- allow for breathing without restriction
- be able to be laundered and machine dried without damage or change to shape

Employees will be required to wear gloves at all times and will be required to practice safe food handling and hygiene practices including frequent and effective hand washing. Hygiene guidelines will be clearly posted for employees throughout the kitchen.

High-touch surfaces will be sanitized frequently using commercial grade sanitizers.

Menu items will be limited to reduce high-touch food items and promote safe distances in the kitchen.

The closest 3 stalls and 1 sink in the women’s bathroom in the pavilion will be cordoned off and used as an unisex bathroom for Sea Salt Eatery employees only. This bathroom will be cleaned and maintained by Sea Salt Eatery employees.

Break areas will be created in the pavilion for employees with practices in place to promote social distancing. The general public will have NO access to the pavilion area.