



At Santiago's, the safety of our guests and employees is our top priority every day. While health and safety standards and procedures are followed on a daily basis at every Santiago's, we wanted to make you aware of the extra precautions we're taking to ensure everyone stays healthy during this time of heightened concern about Coronavirus (COVID-19):

**WHAT ARE WE DOING:**

- We are closely monitoring daily updates and recommendations from the CDC.
- We are sanitizing tables, salt and pepper shakers, menus, napkin dispensers, door handles, booths, chairs, pens, and any other surface that are touched by our customers.
- Our staff will continue good hygiene practices by washing hands and using hand sanitizer often.
- Every night our end-of-day cleaning team is disinfecting all hand-contact surfaces in customer-accessible areas.
- In addition to nightly deep cleaning, our restaurants increasing the frequency of cleaning and disinfecting all high-traffic areas throughout the day. Door handles and counters are being disinfected at a cadence of every 15-30 minutes during business hours.
- On that note, we've retrained our entire staff in thorough and frequent hand-washing – fronts, backs, wrists, between fingers – with soap and water for at least twenty seconds each time
- Employees have also been instructed to never come to work if they

experience fever or any Coronavirus symptoms

Please contact us if you have any further questions. Know that when you come to Santiago's, your health and safety will continue to be our top priorities today and every day.

Sincerely,

Carmen M. Morales  
CEO/Founder  
Santiago's Mexican Restaurant