

little bird

DIM SUM + CRAFT BEER

Health and Safety Measures

To our Valued Guests:

We are excited to begin slowly reopening Little Bird Dim Sum + Craft Beer; we look forward to welcoming you back when you are ready.

We are implementing the following changes to ensure the health and safety of our guests and our employees.

Front of House:

Patio / In-Room Dining

- Staff huddles will take place outdoors and replaced by emails sent prior to service
- Staff will not engage in of any and-to-hand contact with customers and with other staff (handshakes, fist bumps, high-fives, etc.).
- Our waiting bench will be removed and we will be requesting guests to wait outside. We will call guests when their table is ready.
- Our hosts will be behind a barrier (i.e. plexiglass) when greeting customers.
- Our hosts will no longer take guests to their table; instead will have customers seat themselves by providing them with a table number.
- Hand sanitizer will be available at the front of the restaurant for customers to use prior to entering into the dining area.
- Hosts and servers will distance them from other guests but will wear masks for additional measure.
- Servers will pre-pour water glasses at the bar
- Only one menu will be at each table.
- Menus will be stored in a plastic sleeve
- Customers will mark the menu with an erasable marker and provide it to their server
- Plastic sleeve and erasable marker will be cleaned and sanitized after each use
- Dining tables will be 6 feet apart and will have a barrier (i.e. plexiglass) between sections
- Servers will serve food and drinks at the front of the table for guest to pass them out
- Payment will no longer be taken at the table. Payments will now be taken at a payment station behind a barrier.
- No cash transactions will be accepted. Customers will need to pay by credit card/interact. Customers will be responsible for to scan/tap their cards and handle the card readers themselves.

Take-out

- Customers will wait outside for their take-out orders.
- Staff will call them on their mobile phone when their take out is ready
- Payments will now be taken at a payment station. For safety measures a barrier (i.e. plexiglass) will be installed at the payment area.

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Front of house cleaning and hygiene

- Handwashing signage and directions will be posted at all handwashing sinks
- Hand sanitizer available to customers and staff. Hand sanitizer will be available at the front, by the bar (payment area) and by the bathrooms for guests. In addition, hand sanitizer will be available behind the bar and in the kitchen area for staff use.
- After each table turn, the seating area will be wiped down, including tables, bench seating and chairs. All items (used and unused) from the table will be removed for cleaning.
- A cleaning schedule will be used to track more frequent cleaning of bathroom and touchpoint items
- Bathrooms will be cleaned every hour during service
- Frequent cleaning of touchpoint items including walls, tables, chairs, bench seating, barstools, coat hooks, door knobs/handles, kitchen.

Kitchen:

Kitchen physical distancing

- The number of kitchen staff will be reduced to establish the necessary separation between workers. Kitchen staff will also wear face shields and gloves for additional measures
- Non-cooking staff will be restricted to accessing food preparation area.
- Kitchen floors will be labeled and marked as what is restricted to non-cooking staff.

Kitchen Cleaning and hygiene

- Hand sanitizer will be available in the kitchen
- Handwash signage will be above all hand sinks
- High-contact shared spaces in the kitchen such as the “pass” and preparation counters will be cleaned and disinfected after each use.
- Cooks will only use their specified high-use tools (i.e. knives, temperature probes)
- Shared items in the kitchen (container lids) have been added to the regular cleaning protocol
- Increase the frequency of cleaning of high touch kitchen equipment (freezer doors, oven handles, knobs)