



COVID-19 re-opening plan

Employees

- Require employees to wear cloth face coverings and practice good hand hygiene.
- Whenever practical, employees will stay 6 feet apart.
- No employee food or drink in food service areas.
- Frequent sanitation of workstations and other equipment used between employees.
- Employee training will be provided for Classic Provisions expectations, cleaning protocols, monitoring personal health and general guidance on new policies and procedures.
- Employees will be asked to train and acknowledge all new cleaning policies and procedures.

Customers

- Our policies will be posted and made available for customers.
- Customers will be asked to wear a face covering.
- Customers will be asked to maintain 6 foot distancing whenever possible.
- Any customer who does not feel well is asked to not to come.
- Customers will be asked to observe physical distancing to avoid formation of long lines and large groups.

General

- Pick up areas, shared surfaces and items will be sanitized frequently.
- Outside common seating will be sanitized frequently.
- Hand sanitizer will be available to all customers.

Resources for guidance and training that will be used and available to employees and customers:

The State of Maine: Restarting Maine's Economy Checklists and Guidance

OSHA's Guidance on Preparing Workplaces for COVID-19

National Restaurant Association Reopening Guidance: A guide for the Restaurant Industry

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