

# SPINS BOWL

SPINS BOWL IS COMMITTED TO CREATING A SAFE AND HEALTHY ENVIRONMENT FOR GUESTS AND EMPLOYEES.

# EXECUTIVE SUMMARY

## SPINS BOWL APPROACH TO REOPENING

### STRICT PHYSICAL DISTANCING GUIDELINES

#### CAPACITY

- Restaurant Tables Minimum 6' Apart
- Maximum 6 Guests Per Table
- No Private Events until state restrictions are lifted on large gatherings
- No Seating at Bars

#### EMPLOYEES

- Mandatory Training
- Daily Temperature Health Screenings Prior to Work
- Enhanced Hygiene Guidelines
- Masks or Face Coverings Required
- Limited Guest Interaction

#### SANITATION

- Sanitizing of Frequent-Touch Surfaces Regularly
- Hand Sanitizer Available
- Multiple Sanitizing Stations
- Informational Signage Prominently Posted

#### GUESTS

- Adhere to CDC Guidance on Masks
- Signage Clearly Stating Policies Prominently Posted
- No Admittance for Symptomatic Guests

#### FOOD AND BEVERAGE SERVICE

- Single-Use Menus
- No Self-Serve Food or Beverage
- Individual Portions Recommended
- Contactless Payment Preferred

# CAPACITY

## DINING ROOMS

An ABSOLUTE minimum of 6' of physical distance must be maintained between each table in any of the dining areas. Under no circumstance will physical seating in any dining room be permitted to exceed 50% of occupancy.

A maximum number of people allowed in a space should be based on a percentage of occupancy while ensuring that tables must be at least 6' apart to achieve the most effective way of limiting capacity.

Planned parties, events, or gatherings are prohibited at this time. It is highly recommended that tables only be shared with others that have been sheltering in the same place. A family unit or group of roommates that have been in place together since the state went on pause could share a table, but no other guests.

# CAPACITY

## BAR SERVICE

Walk-up bar service should only be permitted with an ABSOLUTE minimum of 6' between customers. The minimum space should be illustrated on the floor space with clearly delineated markings. No standing at bars once a beverage has been served.

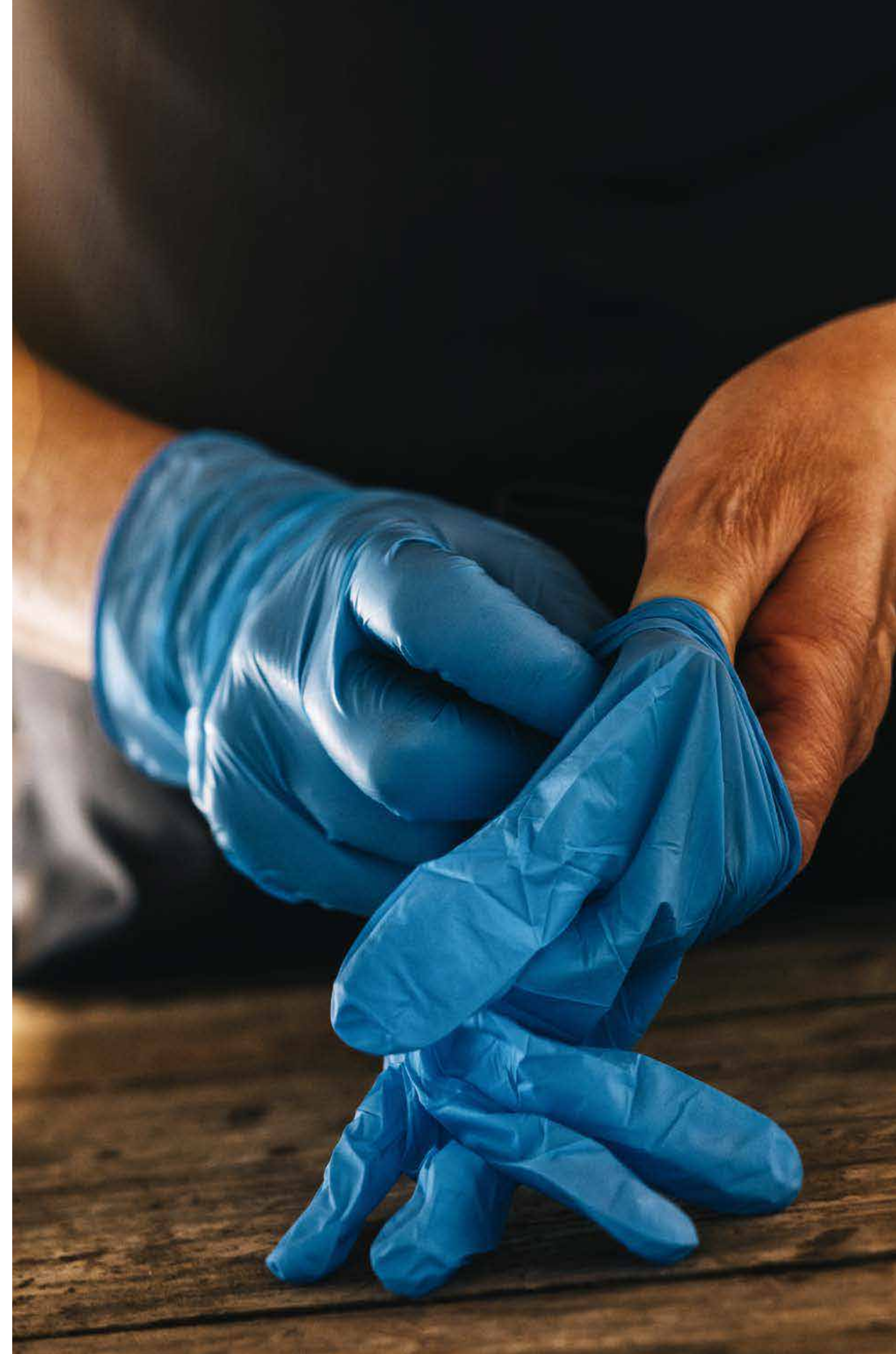


# EMPLOYEES

Mandatory training of all updated procedures for any employee allowed on premises during any of the phases of reopening. Upon entering the building, employees must complete a daily health screening based on local health department guidelines, which may include a temperature check.

Employees must also verify that they have not been in contact with anyone displaying any symptoms within the past seven days or longer based on CDC or local health department guidelines. If the employee does not meet these requirements, they will not be permitted to work and will only be allowed to return to work once CDC or local health department guidelines on being symptom-free are met. The employees responsible for screening will be provided with proper PPE. Special attention will be paid to maintaining physical distancing prior to employee screening.

**IT IS IMPORTANT TO NOTE THAT FDA FOOD CODE RECOMMENDATIONS FOR HAND WASHING AND GLOVE USE IN RESTAURANTS HAS NOT CHANGED BECAUSE OF COVID 19.**



# EMPLOYEES

## WASH YOUR HANDS FREQUENTLY *To FDA & CDC Specifications*

Unless mandated by CDC or local health department, continue to follow FDA Food Code 2017 with respect to hand washing and glove use.

- Before starting each shift and before handling food or clean equipment
- After touching your hair, face or any part of your body
- After coughing or sneezing
- After using the restroom
- After eating, drinking, or smoking
- When gloves are changed
- After handling dirty dishes, taking out the trash and any type of cleaning or any other activity that may contaminate hands
- At intervals of not more than 30 minutes

## ALSO....

- Gloves must be changed frequently or when they become contaminated or torn
- Hands must be washed in between glove changes

***If employees request to wear disposable gloves at other times, to reduce the risk of cross contamination they must wash hands and change gloves***

- If gloves become torn or contaminated
- If they are handed something by a guest
- After clearing items from a table
- When changing to a different job task

# EMPLOYEES

Masks will be worn at all times by all employees until CDC or local health department guidelines are changed.

Employees should limit visits to tables or lanes.

All employees must maintain mandated social distancing measures including maintaining a minimum of 6' of physical distance between co-workers and guests whenever possible.

**Minimum of one manager on duty for every shift.**

Informational signage should be posted explaining proper personal hygiene protocol.



# FOOD AND BEVERAGE SERVICE

All menus touched by a guest must be single-use.

All self-service food and beverage offerings must be discontinued in this phase.

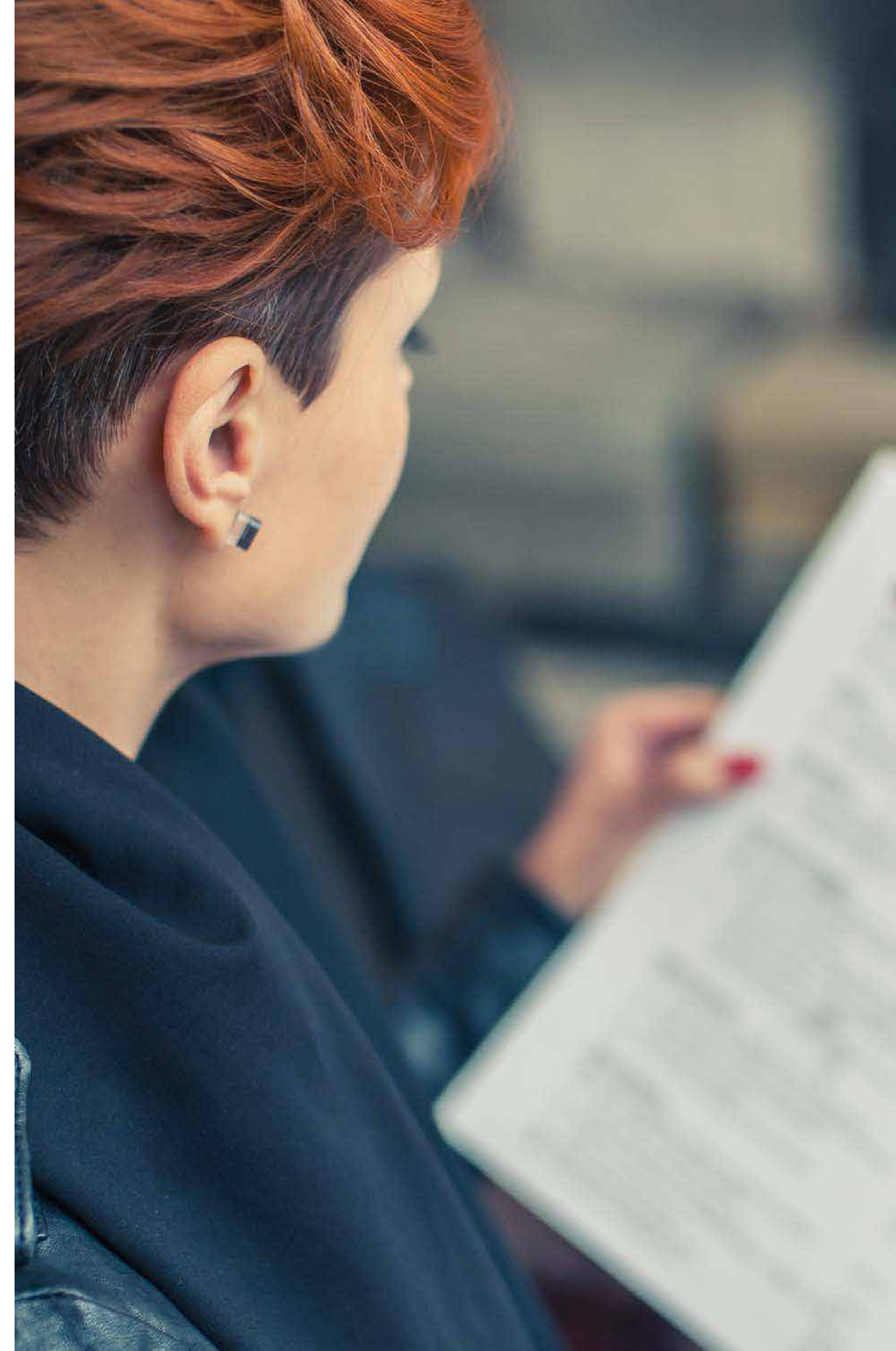
Any additional or backup products will remain in original packaging until needed.

No plate, vessel, or glass will be reused or refilled.

All food items will be served in individual portions in their own vessel. This includes all bread, hors d'oeuvre, and appetizers – i.e. no sharing of food or 'family-style' portions.

All beverage items will be served in individual portions by an employee, i.e. no bottles of water will be left on a table.

Only wrapped straws should be used.





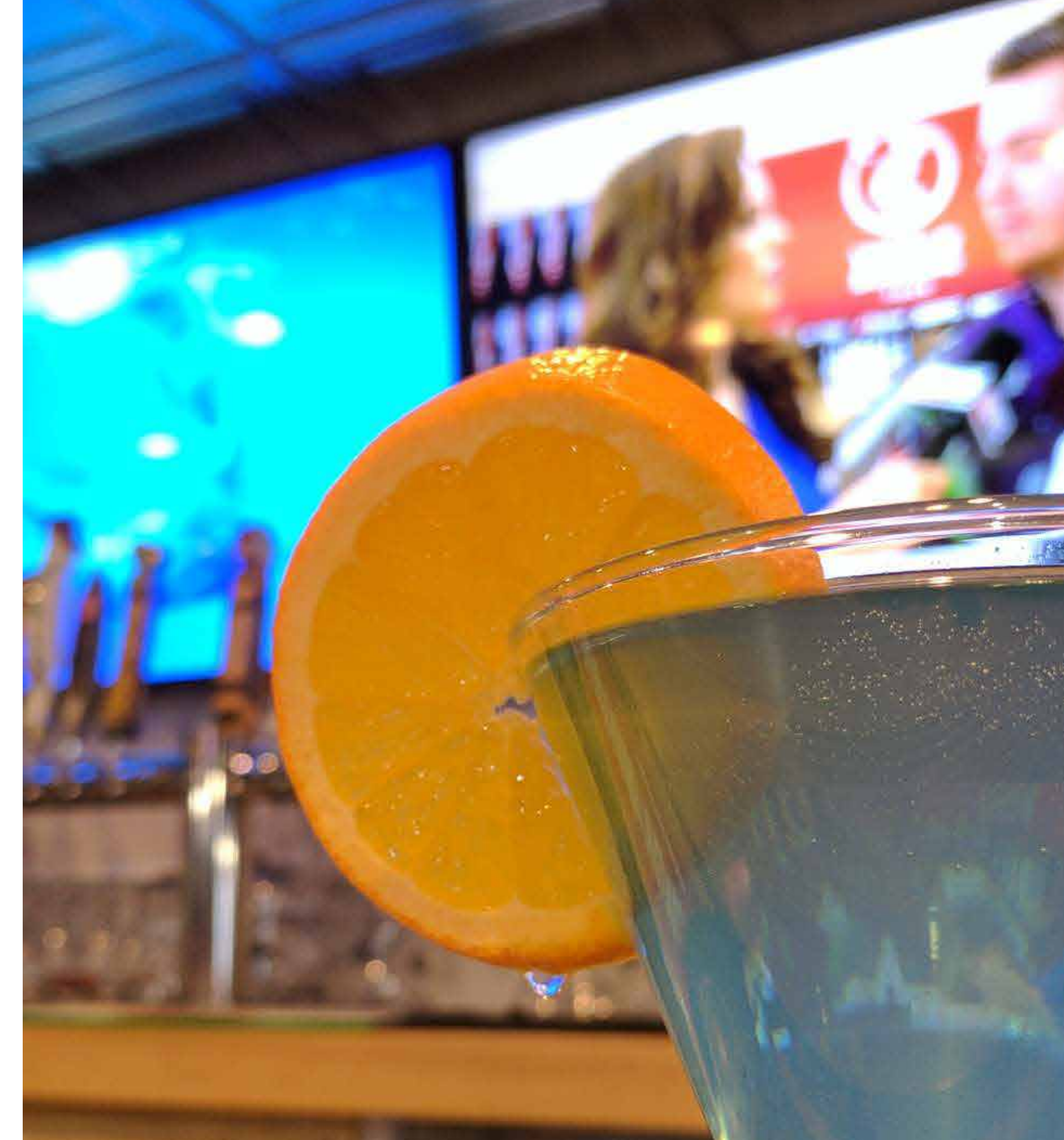
# FOOD AND BEVERAGE SERVICE

Service items on the table which have historically been communal, i.e. salt and pepper shakers, sugar bowls, creamers, or other condiments, will be brought out by request, served in individual portions, or served by the employee and sanitized after each use.

After clearing items from a guest, an employee must go directly to the soiled dish area without any further contact with another guest, co-worker or table.

Encourage contactless forms of payment. Whenever a cash payment or tip is accepted, the employee involved must immediately sanitize their hands.

All table surfaces, chairs, and surrounding contact area, including scoring keypads, ball returns, and couches, must be thoroughly sanitized before being reset.



If guests at a given table have sheltered in place the individual portion service requirement can be waived.



# SANITATION

Sanitizing of all frequently-touched surfaces in both publicly accessible and employee-only areas as required – including all door handles, faucets, counter-tops, hand rails, and more.

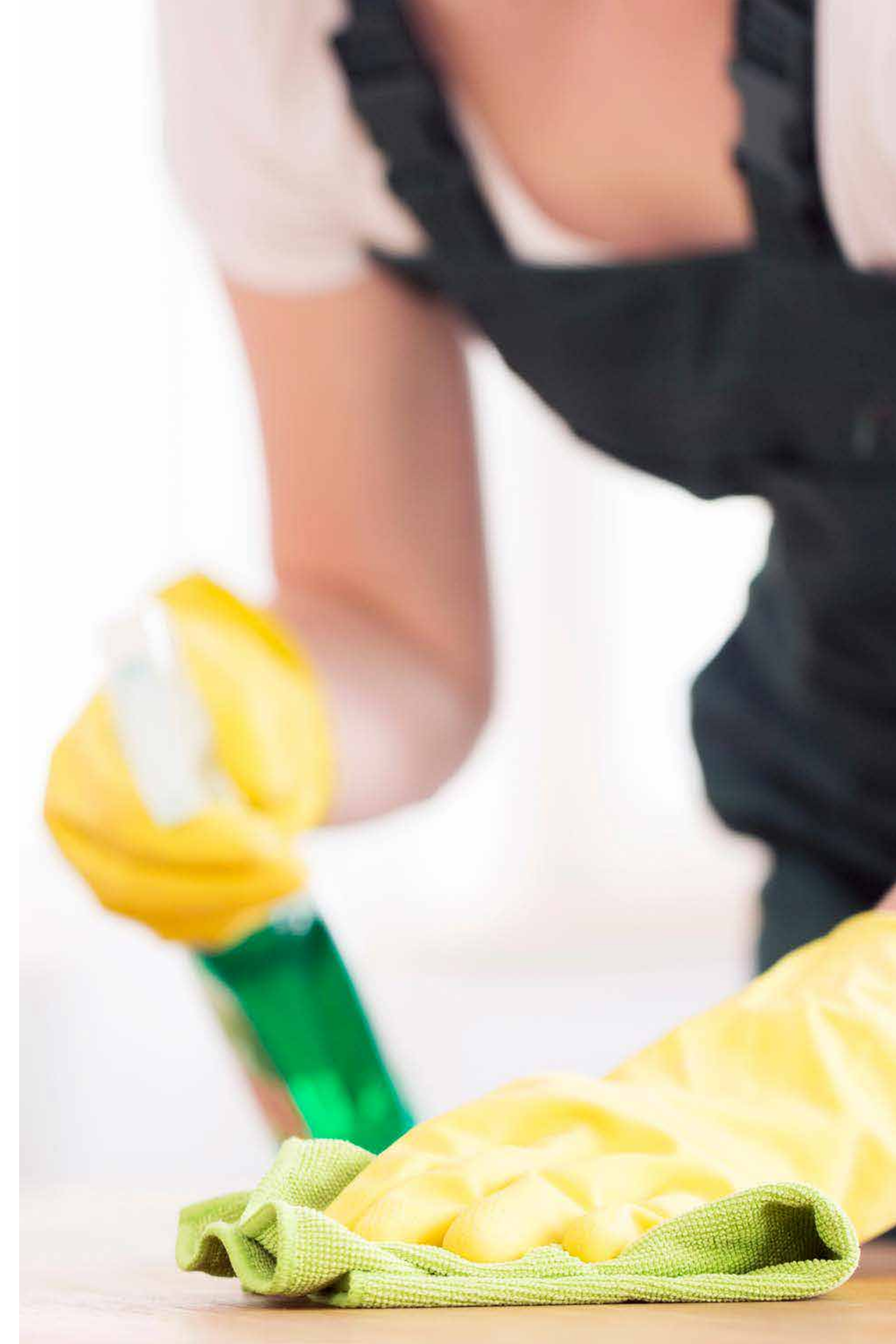
Avoid all food contact surfaces when using disinfectant.

All service locations (server stations, bars, etc.) where a handwashing sink is not present should have hand sanitizer available for employees.

Check restrooms regularly and clean and sanitize them based on frequency of use.

Point of sale workstations should be sanitized after each shift.

Informational signage should be posted in both publicly accessible and employee-only areas explaining enhanced sanitation protocols.



# GUESTS

Adhere to CDC or local health department guidelines regarding requirements for guests to wear masks or face coverings.

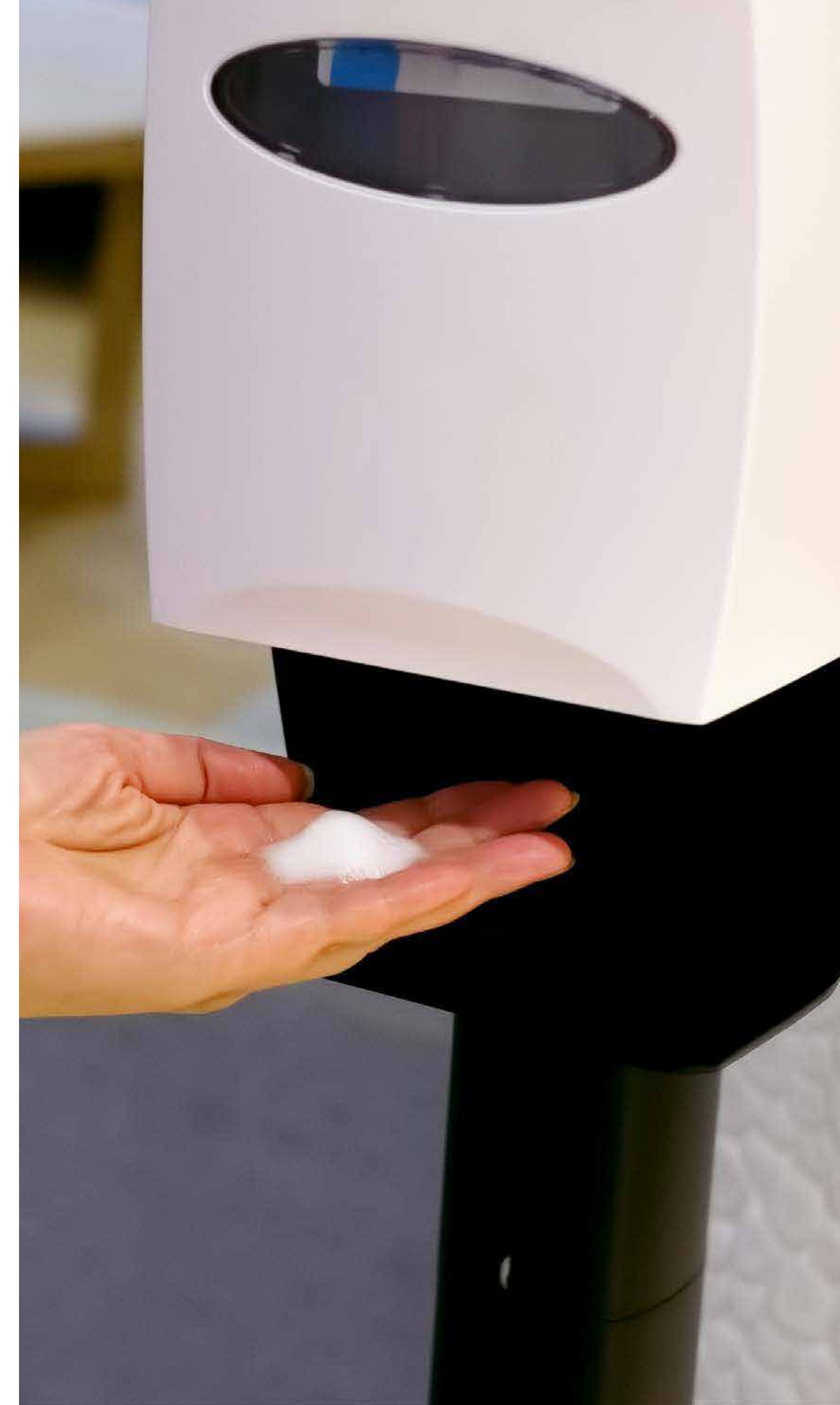
Signage explaining personal hygiene, sanitation, and social distancing protocols should be posted at entry, in restrooms, and other publicly accessible spaces.

Notice posted at door that if a guest is displaying symptoms they will not be admitted.

Sanitizer stations recommended at entrance. All guests should use hand sanitizer upon entering.

A guest log with contact information should be kept in case contact tracing is needed.

Wherever possible, guests entering and exiting should use separate doors.



# GAMES AND BOWLING

## BOWLING LANES

Some lanes may be closed so that we can adhere to the social distancing protocol. Please make your lane reservations online, if available, so we can limit contact and waiting at the counters.

## BOWLING BALLS

All bowling balls are regularly sanitized after use, but customers are encouraged to clean balls using new Squeeki bowling cleaning system.

## BOWLING SHOES

All bowling shoes are regularly sanitized, after every use, with a deodorizer and disinfectant spray. Look for the Spins Bowl wrap on your shoe rental indicating they are sanitized for your safety and ready to use.

## ARCADE

Certain games and experiences may not be available while some multiplayer games may be limited to one player. We will be regularly wiping down games and surfaces with approved disinfectant spray. Customers should wear gloves and/or regularly use hand sanitizer stations found throughout the gaming area.

## AXE THROWING

Some Axe Throwing lanes may be closed so that we can adhere to social distancing recommendations. Families that have been sheltering together can play together. Our staff will be disinfecting axe handles using 70% alcohol wipes after each player or group finishes their ½ hour or one hour game.