

At Mesón Sabika and Tapas Valencia, it is always our top priority to provide our guests the best possible care in our restaurants, as well as to ensure the health and safety of our guests, staff and community.

In our 30 years of business, we have continuously exceeded top industry standards when it comes to the cleanliness and sanitation practices in our restaurants. We want to take this opportunity to let you know of the policies and procedures we have in place surrounding COVID-19/Coronavirus.

What we've done and continue to do:

- **Installed a new air purification system in all buildings, which, according to the manufacturer, reduces airborne particulates (dust, dander, pollen, mold spores) with dual ionizers; kills up to 99% of bacteria, mold and viruses; reduces sneeze germs by 99% in the time a sneeze can reach three feet; and kills 99% of viruses on surfaces with new zinc ions (REME Halo®).**
- **Increased changing of filters in the air systems.**
- Practicing TRUE social distancing by spacing the tables 8 feet apart in our dining rooms and indoor spaces (rather than the required 6 feet).
- Closely monitoring the advice and guidance from the Centers for Disease Control (CDC) and the World Health Organization (WHO).
- Educating our staff on preventative measures provided by the CDC.
- Increasing the frequency of sanitization of all hard surfaces including the kitchen, bathrooms, bars, and dining rooms.
- Ongoing sanitization of all surfaces that come into contact with food and dinnerware/silverware/glassware.
- Providing additional resources that are available to guests and staff, including hand sanitizer.
- Implementing heightened sanitation and hand-washing procedures for all staff.
- Discouraging all personal contact within our restaurants, including shaking hands.

What we are asking from our staff:

- Wash hands frequently with soap and water for at least 20 seconds.
- All staff must wear gloves while preparing or touching food.
- Sanitize all surfaces on an ongoing basis.
- Wash clothing and apron daily; Clean shoe surfaces and uniforms.
- Never touch any food with bare hands.

What we encourage guests, as well as staff, to do:

- Wash your hands frequently and use a paper towel to dry.
- Use paper towel to open any door handles.
- Avoid touching eyes, nose and mouth.
- Avoid close contact with people who are sick.
- Stay home when you are feeling the first signs of illness.
- Cover your nose and mouth when you cough or sneeze with a tissue, and then dispose of the tissue.
- **As of August 26th**, the governor's guidelines require that all customers at restaurants and bars must wear a mask covering their mouth and nose whenever they are interacting with employees. This includes when placing orders, when food or drinks are brought to the table and when dishes are cleared from the table, or when picking up a carryout order.

Please know that we have an experienced staff member whose sole responsibility every day is to make sure that we are always following best practices as it pertains to guest safety and restaurant cleanliness. We will continue to work around the clock to ensure our teams are going above and beyond in keeping our restaurant safe for all.

Thank you for your patience and trust in us. Our goal is to ensure you remain confident in dining with us during these challenging circumstances and know that your health is a priority in everything that we do.

We are confident that our restaurant is safe and will continue to operate with caution and everyone's safety and health in mind. If you have any questions, comments or concerns, please feel free to contact us.

Thank you & stay healthy,

Hossein Jamali

President