

Anthony's Chophouse and 3UP Covid-19 Sanitation Procedures (all of the cleaning procedures were all ready implemented prior to Covid-19 as we take cleanliness very seriously).

- "Sanitation Station" at each host stand for guests as they enter and exit.
- Employee's are Temped when entering for work. (If showing over 99 Degrees, they will be sent home)
- Employee's are to wear mask at all times
- Employee's are to wear gloves when handling any food item
 - Servers and Expo Chef will not wear gloves as we have very strict hand washing procedures in place. We have been in constant contact with the Hamilton County Health Department in discussions with gloves vs hand washing. Glove wearing can cause more cross contamination because of the need to change gloves each time an object is touched. Proper strict handwashing procedures eliminate the cross contamination because more people are to believe gloves protect them all the time without changing.
- Sanitize all food and customer surfaces every morning, night and after each use
- Spacing of dining room tables for proper social distancing guidelines
- All silverware will be rolled in a napkin and beverage glasses will be brought out to each table per order
- New table linen for each guest

We thank everyone for supporting local businesses during these times and would appreciate if you are feeling ill or around someone who is possibly sick to please stay home.