

RESPONDING TO COVID-19

Taco Mama has always been committed to providing a healthy environment for our team members and guests. As local agencies allow for the reopening of restaurants, we are grateful to continue to sling tacos and margaritas and provide our guest a great experience, all while taking precautions to keep you and our teams safe.

Below are the steps we are taking for the safety of you and our team members. We are monitoring updates from local and state health departments, as well as the CDC, and will adjust procedures as guided.

STEPS TACO MAMA IS TAKING TO KEEP YOU SAFE & HEALTHY

Social Distancing

We expect our team and ask our guests to practice social distancing and respect others. We have limited the number of guests who can dine-in to 50% capacity, spacing tables at least 6ft apart. Floors are marked to indicate proper distancing while waiting to order. When at capacity, guests will be asked to wait outside and maintain social distancing until a table is available. We have trained our team to limit unnecessary contact with guests and other team members.

Health Checks Before Each Shift

Team members are encouraged to self-check prior to reporting to work and are also screened prior to each shift by a manager. Any team member experiencing signs of illness are not to report to work or, if discovered pre-shift, sent home immediately.

Masks and Gloves

Team members are required to wear face coverings and gloves while in the restaurant. Team members are trained on the importance of masks covering both the nose and mouth and changing gloves frequently.

Increased Handwashing Frequency and Elevated Hygiene Standards

Daily communication on the importance of proper handwashing, lathering hands for at least 20 seconds before rinsing and increased frequency of washing. We communicate to coach and inform our team of the importance of creating and living healthy habits every day.

Hand sanitizer stations are available both at the entrance to the restaurant and at the order counter for team members and guests. Hand sanitizer spray bottles are also available at each table for our guest's convenience.

Cleaning & Sanitation

We clean and sanitize surfaces, every hour at minimum, and complete a full sanitation of all surfaces every shift. High touch surfaces are cleaned with increased frequency. Disposable sanitizing wipes placed in each restroom for guest's convenience to sanitize surfaces before and after use.

We have partnered with AmeriPur to proactively deep clean, disinfect and sanitize all of our restaurants on a quarterly basis. AmeriPur uses an eco-friendly, non-toxic, odorless antimicrobial cleaning process that provides a surface barrier using UV-PCO technology, which continues to protect surfaces from microorganisms for up to 90 days. www.ameripur.com

Increased Ventilation & Air Cleaning System

Weather permitting, garage doors are opened to allow for increase air flow and ventilation within the restaurant.

We are installing UV clean air systems in our HVAC units to reduce or prevent microorganisms and bacteria from circulating in the air.

Zero Contact Pickup Option

TOGO racks placed at the front door of all restaurants, allowing for zero contact order pickup.

ACTION PLAN IN THE EVENT WE HAVE POSITIVE COVID-19 CASE

While we are taking all possible preventive measures to protect our team and our guests, we are prepared to enact the following steps in the event we have a positive COVID-19, or presumed positive, case in our restaurant.

- If at any point a team member displays signs of illness, they will be sent home immediately and asked to seek medical attention and diagnosis before returning work. The team member will be presumed positive until a medical diagnosis is reached and unable to return to work until CDC guidance for discontinuance of self-isolation are met.
- All surfaces will be immediately cleaned and disinfected.
- Outside vendor, AmeriPur, will be scheduled same day to deep clean the restaurant. AmeriPur uses an eco-friendly, non-toxic, odorless antimicrobial cleaning process that provides a surface barrier using UV-PCO technology, which continues to protect surfaces from microorganisms for up to 90 days. www.ameripur.com
- All team members will be asked to complete a pre-work screening, which includes both a health screen and body temperature check, for a minimum of 14 days. Any team member displaying signs of illness, to include body temperature of 100.4° or higher, or who have had close-contact exposure to a positive COVID-19 case will be sent home immediately.
- All team members will be notified of potential exposure, granting them the opportunity to self-isolate or seek medical attention and monitor for potential symptoms of illness. Those who have not had close-contact exposure will be permitted to continue to work, provided they continue to remain symptom free.
- All team members will continue to wear face coverings or masks and gloves while in the restaurant.
- All team members will continue to increase handwashing frequency and elevate good hygiene standards.

**We appreciate you and all of the support you have given Taco Mama!
We love doing what we do and are grateful to continue to serve you.
Thank you from the Taco Mama team!**