

Ark Restaurants is committed to the health and safety of our guests and staff. In order to maintain a safe and healthy dining environment for all, we've put the following health measures in place in all of our restaurants:

- Air filtration, ventilation and purification at our restaurants have been addressed to meet or exceed local guidelines. Steps taken include increasing outdoor air ventilation, upgrading filters to catch virus particles, or installing hospital grade bi-polar ionization purification (clinically proven to safely and effectively reduce bacteria, viruses including COVID-19, VOCs, and particulate matter by over 99%).
- We have redesigned our dining rooms to ensure a minimum distance of six feet between tables. Please practice social distancing when moving through the restaurant.
- All staff have their temperature taken before starting his/her shift and are required to wear masks and gloves during shifts. Each staff member has been trained by an outside health care consultant from Ecolab on our enhanced sanitization and safety procedures.
- Each table will be sanitized and prepared before each new guest. To reduce contact surfaces, we have transitioned to digital menus accessible by a QR code on every table. Disposable paper menus are available upon request.
- Every guest's temperature will be taken before dining. We will be collecting your name and contact information and will contact guests only if necessary.
- Any guest with COVID-19, flu-like symptoms and/or a temperature of 100.4 degrees and over will not be seated.
- Please wear your face mask when not seated at your table. All guests must wear a mask or face covering when entering/exiting the property, walking to the restroom, and moving throughout the restaurant.

Thank you for dining with us and we appreciate your cooperation in abiding by our new COVID-19 safety and operational procedures!