



Re-Opening New Safety Protocols

As we re-open, we want you to know that we take your safety, and the safety of our employees, very seriously. We are following the Critical COVID-19 Guidance Standards developed by the Hospitality Minnesota Association, in partnership with the National Restaurant Association, as well as our governor's guidelines for re-opening restaurants. Some of the safety procedures will be visible to you when you visit our restaurant, and some are only visible behind the scenes. Here are some of the new safety measures we are putting into place at Axels:

Cleaning and Sanitizing

- Since we have been closed, we have thoroughly cleaned and sanitized the kitchen, dining room, restrooms and outside dining areas.
- A dedicated staff member will have the job of sanitizing all surfaces, door handles, tables and chairs after each use.
- All menus will be cleaned and sanitized after each use. (This has always been our practice, and it will continue as we re-open).
- Restrooms will be checked, cleaned and sanitized regularly.

Employee Health and Personal Hygiene

- All employees will be required to wear face masks.
- Sick employees will remain home, as is required under existing FDA Food Code requirements.
- Staff constantly will be reminded of the importance of increased hand washing, and hand sanitizer will be placed throughout the work areas.

Social Distancing

- Seating capacity in the restaurant will be reduced, both inside and outside.
- Inside seating will be limited to 50% capacity, per the governor's order. Tables have been removed from service to allow for proper distancing.
- All seating will be limited to four guests per table. Family seating will allow for groups of up to six guests.
- In order to avoid crowds waiting to be seated, we will require reservations for both lunch and dinner per the governor's order.