

2020

COVID - 19

THREE FIGS

The health and safety of our guests and employees are of the utmost importance. We have been closely monitoring new developments regarding COVID-19 (coronavirus)

We are doubling our efforts on our normal practices:

- Staff is required to wash their hands at the start of their shifts, between tables, when they receive any outside deliveries, and whenever they re-enter the building.
- Staff is sanitizing the building before lunch and dinner service
- Bathrooms, cash registers, computers, phones, tables, chairs, salt and pepper, doors, check presenters and menus are sanitized consistently throughout the day
- Kitchen is sanitized throughout the day

What we need our guests to do:

- Wash your hand often with soap and water for at least 20 seconds. If soap is not available, use an alcohol-based hand sanitizer
- Avoid touching your eyes, nose, and mouth
- Avoid close contact with people
- Stay home if you are not feeling well
- Cover your mouth and nose with a tissue when you cough or sneeze, then throw the tissue out immediately and wash your hands

For more updates, tips and to stay informed follow :
The Centers for Disease Control and Prevention (CDC)
World Health Organization (WHO)

Spring will be here soon!!