**LAKE GENEVA SCHOOL OF COOKING**

**PREVENTION POLICY**

We are thrilled to have you join the Lake Geneva School of Cooking. We want all our guests to feel welcome, safe and “at home” while in our kitchen and dining rooms. We are following the recommended guidelines for our facility.

EMPLOYEE POLICY:

* If an employee feels ill, or has a temperature above normal, they are instructed to stay home.
* All employees wash hands upon arrival to work.
* We have hand sanitizer stations throughout our kitchen and dining rooms.
* Our staff practices physical distancing.

KITCHEN POLICY:

* Our kitchens are sanitized prior to every class.
* Our kitchens are sanitized after every class.
* Our linens are professionally cleaned after each class.
* We are running our business at 25-50% guest capacity per class (about 2-6 weekdays, 16 Saturday evening).
* Unlike a traditional restaurant, our school does not have frequent “table turn-over”.

GUEST POLICY:

* We only allow registered guests into our school.
* We ask guests to practice social awareness, if you are experiencing any Covid-like symptoms; please stay home, get well, and join us at a later date.
* We ask all guests to wash hands upon arrival, before preparing food, before handling food, and before dining.
* We ask our guests to practice physical distancing during class.
* In our dining rooms, we seat guests by party among our two dining rooms.

We will be doing our best to keep all surfaces disinfected, however by entering you do so at your own risk, and agree to not hold this establishment and employees responsible for any illness you may incur.