



Gayle's is following the strictest guidelines set forth by the State of California and the County of Santa Cruz. Our highest priority is to keep our staff and customers safe, and to provide you with the highest quality food you have come to expect from Gayle's.

Here's what we are doing:

- Signs at all entrances informing employees and customers to avoid entering the building if they have a cough or fever.
- Customers and employees required to maintain a minimum six-foot distance from one another and not to engage in any unnecessary physical contact.
- All employees have been told not to come to work if sick.
- Symptom checks are being conducted with all employees, including temperature checks, before they enter the building.
- All areas, both in the sales area and the productions areas, are being sanitized every hour, bathrooms every 30 minutes. All equipment is sanitized before and after use.
- Employees have been trained about all aspects of health and safety protocol and have signed agreements that they understand the protocols.
- All employees are wearing masks.
- Employees are required to wash their hands frequently.
- Hand sanitizer is available to all employees in each area.
- We have created a map of our building outlining where each employee is to work, keeping at least 6 feet distance from one another.
- The current operating system is designed for as little physical contact as possible.