

Mission: To create a safer restaurant environment for employees and guests at 71Above utilizing scientifically-proven technologies and testing to establish a Water, Air, Surface, and Human (**WASH**) Plan. To build employee and guest confidence by deploying an engineered solution that is based on the White Paper issued by EXP Engineers, which helps establish a restaurant environment with measurable qualities that are similar to those found in the Healthcare Industry, while following Federal, State, and Local Guidance.

WASH Plan for 71Above Restaurant

Water Systems:

- Utilization of a Multistep Water Filtration system to improve the quality of the water that is used inside the restaurant.
- Details for the water filtration system equipment and filter cartridges are located in the WASH Binder.
- Regular sanitization of ice machines and water dispensing equipment, including beverage dispensing systems.
- Scheduled testing of water quality by Sierra Filtration Services using the eXact iDip System by Industrial Test Systems, Inc.
- Test results placed in the WASH Plan Binder.

Air Systems:

- Ultraviolet-C (UV-C) in HVAC Fan Coil Units and Air Handler Unit to kill any passing particles of virus, bacteria, and mold.
- Use of non-ozone Needlepoint Ionizers to introduce positively and negatively charged ions into the air which attach to any impurities floating in the air to make them heavier to reduce the time/distance that particles can travel in the air.
- Wall-mounted Upper Air UV-C in high traffic areas and restrooms to neutralize airborne viruses, bacteria, and mold.
- MERV-13 air filters installed in all HVAC Systems in addition to portable HEPA air filter in the entrance/exit lobby.
- Engineering and details of UV-C equipment, Ionization systems, and air filters inserted into WASH Plan Binder.
- Monitor air quality with an Awair System that measures Particle Matter (PM2.5), Volatile Organic Compounds (VOCs), Humidity, and Carbon Dioxide (CO2) levels.

Surface Sanitization:

- Regularly scheduled Electrostatic Spraying of all restaurant and kitchen surfaces using Gasco Quaternary Sanitizer which is designed for food service applications and listed on the EPA List N (EPA REG# 6836-266-81974).
- Touch-up spraying of Gasco Quaternary Sanitizer using a handheld electrostatic sprayer on high-touch surfaces multiple times per dining service in addition to spraying of tables and seating surfaces before and after every group of diners.
- Electrostatic spraying of Gasco Quaternary Sanitizer on all work surfaces in kitchen before and after every dining service.
- Electrostatic Spraying of Gasco Quaternary Sanitizer on all restroom surfaces regularly during every dining service.
- Updated Janitorial procedures placed in WASH Plan Binder which include the use of EPA List N detergents & disinfectants such as the Gasco RTU (EPA REG# 1839-83-81974) that works in conjunction with the Gasco Quaternary Sanitizer.
- Regular ATP Hygiene and DNA surface testing completed on all surfaces identified by consultants at BioQuality Solutions.
- Test results placed in WASH Plan Binder along with all MSDS information for all chemicals.

Human Interaction:

- Manager assigned to be the WASH Plan Coordinator and maintain the WASH Plan Binder.
- Train all employees on new policies and procedures that implement Federal, State, Local, and industry guidance.
- All staff must complete a temperature check utilizing a touchless thermometer prior to beginning their work shift.
- All staff are required to wear a face mask, work at least 6 feet apart from one another, and follow all safety protocols.
- Training of all staff by consultants at BioQuality Solutions to ensure that the cleaning, sanitizer, disinfectant, and detergent products are used correctly on the surfaces in need of regular maintenance as identified by BioQuality Solutions.
- Use of Theraworx Protect barrier product by employees on hands and face (if allowed by Health Dept - Sanitizer otherwise).
- Reservations required for all incoming groups and all reservations must be noted with the names of all guests in the group.
- Temperature checks utilizing a touchless thermometer or health screening questions for all incoming guests.
- Acrylic sneeze guards utilized at host stands, in bar employee service stations, and between tables less than 6 feet apart.
- Maintain proper physical distancing throughout the restaurant with at least 6 feet between all seated groups of guests.
- Touchless hand sanitizer units located in entrance/exit lobby and on every dining table dispensing hand sanitizer for guests.
- Only disposable menus and QR Codes of Menus will be offered to the guests. Orders can also be taken in advance.
- Additional payment options available including NFC (Near Field Contact) payment and contactless Mobile Pay.
- Sanitized TableSafe Rail payment device assigned to each server at the beginning of shift. The device cannot be shared with any other employees or given to any guests. Employees must handle traditional payments with protective gloves on.