

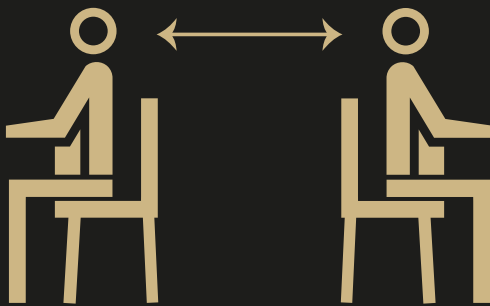
12 Safety Promises To Our Guests

We commit to following our 12 Safety Promises for the well-being of you and our team members



Enhanced Sanitation

- 1 Restaurant sanitized 3 times daily to CDC standards (before, during and after open hours)
- 2 Silverware sanitized and rolled in napkins by Team wearing gloves and masks
- 3 Multiple hand sanitizer stations for easy access by Guest and Team Members
- 4 Frequent cleaning of dining room, restrooms and high contact surfaces



Adapting to Change

- 5 All Team Members temperature-checked and surveyed before and after each shift
- 6 Tables spaced at 6' with 6 guests per table limit
- 7 Increased safety and sanitation signage throughout
- 8 Disposable single-use red/green medallions, if used
- 9 Menus and digital payment devices wiped down between each use



Enhanced Hospitality

- 10 Gaucho Chefs trained to expertly carve meats tableside or prepare in kitchen, if preferred
- 11 Market Table Chefs available to prepare and serve salads tableside
- 12 Contactless and tamper-proof To-Go & Delivery experience provided by Fogo Team Members