### 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