Thank you for choosing to visit Bar Harbor! As our guest, we want you to know that we will do our very best to provide a safe, enjoyable experience. In partnership with the Bar Harbor Chamber of Commerce, we have set the following standards for ourselves to ensure your safety. Please let a staff member know if there is anything more that we can do to make you comfortable.

GENERAL GUIDELINES

- Our business has committed to comply with the standards set by the State of Maine in order to operate and receive guests
- Require employees to practice good hand hygiene, cover coughs and sneezes, and avoid touching their eyes, nose, & mouth
- All cleaning, sanitizing, & disinfecting shall be to a safe level as recognized by the CDC utilizing disinfectants approved by the EPA
- Provide hand sanitation units for customers and employees
- Require all sick employees to stay home until safe to return
- Provide masks to employees
- Follow established protocols for dealing with a guest or employee who reports symptoms of or tests positive for COVID-19

CUSTOMER AREA PRACTICES

- Regularly sterilize all frequently touched objects in public areas and log each occurrence (door handles, menus (if reusable), tables, chairs, bar, bar stools, restroom facilities, etc.)
- Replace menus with single use options
- Offer single serve units for condiments, cutlery, napkins, etc.
- Arrange seating in accordance with CDC guidelines for safe social distancing
- Laundering of linens shall be done regularly utilizing EPA approved disinfectants

STAFF-ONLY AREAS

- If possible, install hands free sinks, soap dispensers, towel dispensers, and hand sanitizer
- Provide styluses for each staff member to use with POS system
- Regularly sterilize all high contact objects and log each occurrence (door handles, serving trays, light switches, trash bins, telephones, remote controls, keyboards, mice, POS touchscreens, etc.)
- Provide hand sanitation units and tissues in all back of house and staff change areas