



## COVID-19 Update

We hope you and your families are keeping healthy and safe. Like you, our number one priority is the health and safety of our people, customers, suppliers and consumers.

We would like to update you on decisions and actions we've taken at Smokin' Bones BBQ to ensure business continuity.

**On the business continuity side, we can confirm it is still business as usual.**

We continue to protect and safeguard our people and our customers by adopting measures to ensure our people follow the necessary public health protocols:

- We have re-emphasized existing sanitation and illness policies, including frequent and proper handwashing, and our practices regarding wearing and changing of gloves.
- We have implemented enhanced protocols for cleaning and sanitizing, including cleaning more frequently and adding additional cleanings with peroxide solution in high-touchpoint locations.
- We've emphasized what our food handlers can do to keep themselves and others safe, including not touching one's face, and staying home if sick.
- Daily health safety meetings and reminders with our team to share new information as it becomes available and ensuring all staff are educated in evolving precautionary measures

We will continue to monitor the situation daily and our commitment is that we will keep you fully up-to-date as things continue to evolve.

Thank you for your support. Stay safe.

Sincerely,  
**Smokin' Bones BBQ Team**