



COVID-19
Prevention Program
Violet Los Angeles
(CPP)



March 2021



This CPP is designed to control exposures to the SARS-CoV-2 virus that may occur in our workplace.

Date: March 1, 2021

Authority and Responsibility

Joshua Kuyt, General Manager, has overall authority and responsibility for implementing the provisions of this CPP in our workplace. In addition, all managers and supervisors are responsible for implementing and maintaining the CPP in their assigned work areas and for ensuring employees receive answers to questions about the program in a language they understand.

All Violet employees are responsible for using safe work practices, following all directives, policies and procedures, and assisting in maintaining a safe work environment.

Employee participation

Employees are encouraged to participate in the identification and evaluation of COVID-19 hazards by remaining aware of all opportunities for preventative measures and complying with all recommendations described within this CPP.

Employee screening

We screen our employees by taking temperatures before they enter the building and having them sign a daily log describing their temperatures and possible COVID-19 symptoms. Face coverings and non-contact thermometers are used during screening.

Control of COVID-19 Hazards

Physical Distancing

Where possible, we ensure at least six feet of physical distancing at all times in our workplace by:

- Eliminating the need for workers to be in the workplace e.g., telework or other remote work arrangements.
- Reducing the number of persons in an area at one time, including visitors.
- Visual cues such as signs and floor markings to indicate where employees and others should be located or their direction and path of travel.
- Staggered arrival, departure, work, and break times.
- Adjusted work processes or procedures, such as eliminating certain service touchpoints, to allow greater distance between employees and guests.

Individuals will be kept as far apart as possible when there are situations where six feet of physical distancing cannot be achieved.



Face Coverings

We provide clean, undamaged face coverings and ensure they are properly worn by employees over the nose and mouth when indoors, outdoors and less than six feet away from another person, including non-employees, and where required by orders from the California Department of Public Health (CDPH).

The following are exceptions to the use of face coverings in our workplace:

- When an employee is alone in a room.
- While eating and drinking at the workplace, provided employees are at least six feet apart and outside air supply to the area, if indoors, has been maximized to the extent possible.
- Employees who cannot wear face coverings due to a medical or mental health condition or disability, or who are hearing-impaired or communicating with a hearing-impaired person. Alternatives will be considered on a case-by-case basis.

Engineering Controls

We maximize, to the extent feasible, the quantity of outside air for our buildings with mechanical ventilation systems. Our ventilation system will be properly maintained and adjusted. We also use oscillating fans in the Courtyard and Terrace spaces to additionally circulate air.

Cleaning and Disinfecting

We implement the following cleaning and disinfection measures for frequently touched surfaces:

- Make sure sanitizing products meet EPA criteria for use against COVID-19
- Set up sanitizer wipes and buckets with towels at all workstations
- Sanitize all workstations and equipment at start and end of shift, and between tasks
- Sanitize surfaces after contact with contaminated items (cell phones, computers, clothes, etc.)
- Frequently sanitize high-touch objects (door handles, faucets, knobs, trash can lids, cell phones, computers, etc.)
- All Takeout packaging is sealed with a tamper-proof sticker
- Boxes, containers, or any packaging being used to transport food or equipment must be sanitized before leaving and when returned to the kitchen/storage sites



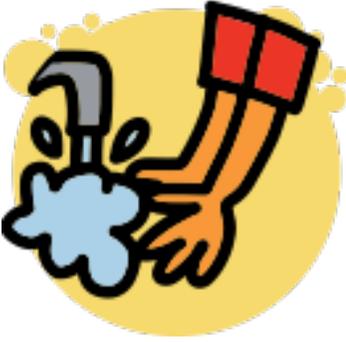
OTHER VIOLET WORKSITE PRECAUTIONS

- Prop open frequently used (internal) doors if space allows
- Set up hand-washing/sanitizing stations at all entrances/exits/ high-traffic areas
- Designate trash cans specifically for PPE - always keep lid securely sealed
- Dispose of gloves and hairnet in designated trash cans before leaving the worksite
- Change masks if they become soiled or wet
- Empty PPE trash cans frequently - always wearing gloves that are then disposed of
- Keep all personal items in designated area to prevent contamination of workspaces
- Provide sanitizing wipes to wipe down personal items (cell phones, computers, etc.)
- Reusable bottles/cups must stay in the personal items area
- Post signs around worksites to remind people of health and safety procedures

RISK RESPONSE

- Determine the number of days to exclude the employee based on the onset of symptoms by person who is COVID-19 positive.
- Determine who, if any, of the other team members must be excluded and for how long based on CDC Criteria for Return to Work for Healthcare Personnel with Confirmed or Suspected COVID-19
- Managers recommend necessary steps of remediation
- Protecting the privacy of the employee is of primary concern, as is transparent communication with the restaurant team. Managers will maintain communication with everyone on the team during the employee's exclusion from work.
- Violet Management will determine the Exposure Category of the employee or customer outbreak.
 - If the Exposure Category is HIGH, Management will consider professional biomass reduction remediation.
 - If the Exposure Category is MEDIUM, LOW, or NONE, Management will consider a separate team cleaning the entire facility by following all FDA Food Code guidance on sanitation and CDC guidance on Cleaning and Disinfecting Your Facility.
- If an employee is recovering from a positive diagnosis of COVID-19, Violet will require clearance from his or her personal medical doctor. Violet will determine full return or restricted return based on the employee's physical condition in recovery. Upon return, Violet will conduct a recovery interview on the first day of work.

VIOLET TEAM GUIDELINES



WHEN TO WASH HANDS

BEFORE

- Preparing food
- Working with clean equipment and utensils
- Putting on single-use gloves

AFTER

- Handling chicken, meat or fish
- Handling chemicals that might affect food safety
- Changing tasks (before beginning new task)
- Leaving and returning to the kitchen/prep area
- Handling money
- Using electronic devices
- Touching anything that may contaminate hands

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REMEMBER

Hand sanitizer...

- Must NEVER be used in place of handwashing
- Must comply with the CFR and FDA standards
- Should be used only after handwashing
- Should be allowed to dry before touching food or equipment



Our Reopening Protocols

Physical Distancing

- Increase the space between tables to allow for a six feet radius between groups of 6 people or fewer.
- Violet Bar, Dining Room and Cooking School will be temporarily closed to guests.
- Add hand sanitizing stations near entrances, server stations, and restrooms.

Service Modifications

- Menus are sanitized with alcohol wipes after each use. Guests are encouraged to read menu online.
- Fewer table touches: no pouring water bottles into guest glasses. No pouring wine for guests. Chairs are never pulled out for guests. Napkins that drop to floor are replaced asap. Our service staff minimize table time while providing exceptional service.
- There is no tableside service such as fileting fish or placing leftovers in takeout boxes.
- E-receipts instead of paper are encouraged.
- All staff and must wear PPE at all times. Guests must wear PPE when entering and moving about Violet premises.
- RESY Updates: Reservations only. Guests enter as a whole party only. Incomplete parties wait in cars or outside using physical distancing guidelines.



Guest Relations

Below is general protocol for how we will handle restaurant operations if a diner reports testing positive for the virus. Guests will be frustrated, stressed and concerned...

If a guest tests positive, the matter will be confidential. We will have to close immediately. We are not medical professionals, so we never give medical advice. Management will immediately be notified, and contact tracing protocol enacted.

- Management will notify LA County Health officials.
- Guests with upcoming reservations will be notified that they cannot be accommodated and will be offered alternatives such as a future reservation and Takeout hours.
- Team members will be on hand to answer all calls and emails in real-time, even when we are closed.
- As a restaurant, we are not qualified to give medical advice or advise on next steps for guests. Guests will be directed to the LA County Department of Public Health website for further advice and protocol. We are following CDC guidelines and specifically the orders from our respective public officials.
- We will implement any other control measures deemed necessary by Cal/OSHA.



GUEST EXPERIENCE CHECKLIST

- Table will be sanitized when guest is seated and sat empty with nothing on it. Table will be built through service.
- If asked, servers may go through a narrative about our COVID operation standards. “Here are the precautions and initiatives we are taking to keep you safe...”
- FOH team is wearing gloves, shields and masks at all times.
- Sanitizer stations: on tables, at entrance, at bar, at service stations, in restrooms.
- Limited amount of visits to tables. This goes for Management as well.
- Tables are sanitized table throughout service.
- Payment is taken with gloves and POS sanitized after each use.

Violet is committed to your health and safety! If there is anything you feel we could do better, please let us know: gm@violetla.com or bonjour@violetla.com.