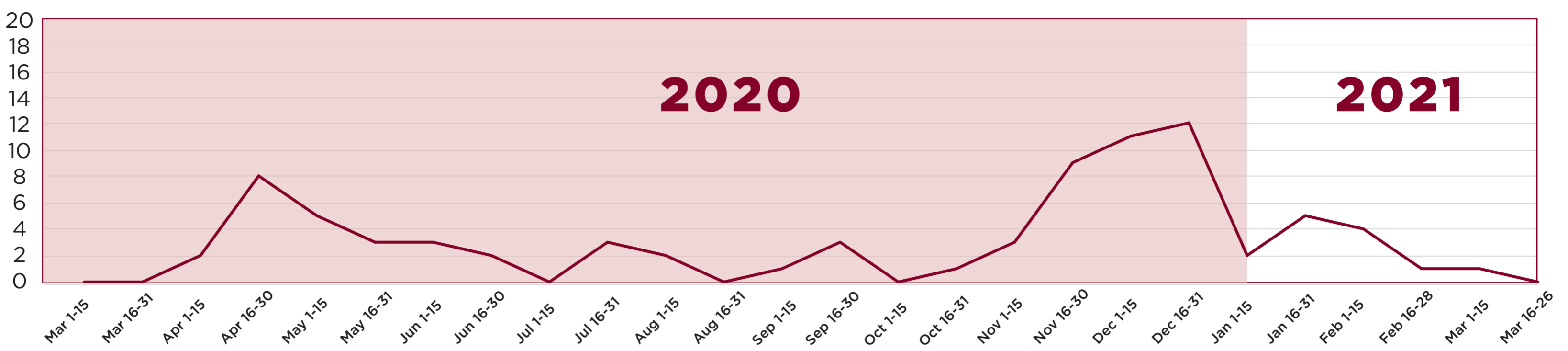


We are continually working and learning how best to take care of our guests and our team with transparency using science-based prevention methods and innovative technologies.

SCREENING & TESTING

COVID-19 POSITIVE TESTS



741 **CURRENT ACTIVE EMPLOYEES**
across 7 restaurants
(MD, VA, DC, PA)

SINCE MARCH 1, 2020

NEGATIVE TESTS
260

CONFIRMED CASES
81

INTERNAL CONTACT TRACING
100%

EMPLOYEE EDUCATION PROGRAM & SYMPTOM TRACKER APP

100% EMPLOYEES SCREENED
before work for symptoms & COVID-19 exposure

EMPLOYEE RELIEF FUND TO ASSIST WITH NON-INSURED TESTING COSTS

INFLUENZA/FLU VACCINATIONS
(staff, family, roommates)
346

FREE FLU CLINICS
(across 7 restaurants)
12

DAYS PAID SICK LEAVE
1,353

EFFECTIVELY QUARANTINED
100%

INNOVATIVE TECHNOLOGY & ENHANCED SANITATION PROTOCOLS



158 SWABS

SURFACE ATP TESTING

Testing for Adenosine Triphosphate (ATP), the energy molecule found in all living things, is a scientifically proven measure to determine if surfaces are clean and sanitized.

OPERATIONAL PROTECTIVE EQUIPMENT (OPE)

65

PLEXIGLASS SHIELDS

ACROSS 7 RESTAURANTS

PERSONAL PROTECTIVE EQUIPMENT (PPE)

10,300

FACE MASKS IN INVENTORY

156,800

FACE MASKS PURCHASED

REQUIRED FOR EMPLOYEES & PROVIDED



HOURLY

CLEANING & SANITATION

across all high-touch surfaces with proven effective EPA-certified disinfectant against coronaviruses.



DAILY

HEALTH, SAFETY & SANITATION CHECKLIST

by our restaurant teams.



WEEKLY & MONTHLY

COVID-19 AND HEALTH, SAFETY & SANITATION INSPECTIONS

by our in-house certified health safety inspector.



REGULAR & RESPONSIVE FOGGING TEAM & EQUIPMENT

Uses EPA-approved, food-safe fogging agent known to kill coronaviruses.

Company team members and our internal public trust committee continue to research and test new products & technology; adapt and evolve our operations & equipment; and share our findings with our team, our guests, the public, and our industry.