

Ray's
Restaurants

FRESH SEAFOOD · PRIME STEAKS
FINE WINES

**KEEP CALM
AND
DINE ON**

Ray's
Restaurants

FRESH SEAFOOD · PRIME STEAKS
FINE WINES

STEPS WE'RE TAKING TO EXCEED SAFETY STANDARDS

WE CARE ABOUT YOU AND US

WE HAVE ALWAYS FOLLOWED STRICT PUBLIC HEALTH GUIDELINES AND NOW WE ARE TAKING EXTRA PRECAUTIONS DURING THIS UNPRECEDENTED TIME.

WE ARE GOING ABOVE AND BEYOND THE GUIDANCE FROM THE CDC, LOCAL AUTHORITIES, AND SERVSAFE, TO ENSURE THE SAFETY OF OUR EMPLOYEES AND OUR GUESTS ALIKE.

ALL SANITIZING AND CLEANING CHEMICALS HAVE BEEN APPROVED TO KILL VIRUSES, INCLUDING COVID-19. ECOLAB HAS SUGGESTED AND TRAINED US ON PROPER USE OF CHEMICALS AND BEST SANITATION PRACTICES.

OUR STAFF WILL ADJUST

- ALL MANAGERS ARE SERVSAFE CERTIFIED AND ALL SERVERS ARE SERVSAFE FOOD HANDLER TRAINED.
- ALL STAFF MUST WEAR A MASK.
- WE WILL DESIGNATE SPECIFIC EMPLOYEES TO SANITIZE HIGH TRAFFIC TOUCH POINT AREAS IN THE LOBBY, DINING ROOM, RESTROOMS, AND KITCHEN.
- WE HAVE HEIGHTENED OUR STRICT HAND-WASHING AND SANITATION PROCEDURES.
- THOROUGH SANITATION OF EACH TABLE AND CHAIR AFTER EACH USE.
- NO EMPLOYEE WILL BE ALLOWED TO WORK SICK.

OUR RESTAURANTS MAY LOOK DIFFERENT

- ULTRA VIOLET LIGHTS ARE INSTALLED IN A/C UNITS, WHICH KILL DANGEROUS VIRUSES AND PATHOGENS THAT MAY BE IN THE AIR.
- ALL DELIVERY SERVICES PERSONNEL ARE REQUIRED TO WEAR MASK.
- OUR DINING ROOMS HAVE PLEXI GLASS BETWEEN ALL BOOTHS.
- ALL SILVERWARE WILL BE PRE-ROLLED.

ECOLAB



ServSafe
Certified

WE ARE EXCITED TO SERVE YOU. STAY SAFE.