

THE RANCH

— RESTAURANT & SALOON —

NEW POLICIES

June 2020

We are delighted to share that we will welcome guests back to THE RANCH Restaurant beginning Thursday, June 18, 2020. As we re-open our doors, we are committed to providing exceptional guest experiences.

Here are a few new policies and practices that have been implemented to ensure the safety of you and your loved ones:

UV-C LAMPS

Ultraviolet Germicidal Irradiation (UVGI) is a disinfection method that uses Ultraviolet C (UV-C) light to eliminate the transmission of airborne bacterial and viral infections. We installed high intensity UV-C Lamps inside the supply side of our heating, ventilation, and air conditioning (HVAC) systems.

VENTILATION

We have significantly increased fresh air intake. This further dilutes the restaurant return air prior to UV-C treatment to assist in our efforts to provide Contamination free restaurant air.

TABLES & PARTITIONS

New glass partitions have been installed between each booth table to ensure a level of privacy for each party. Tables will not be preset; all napkins, cutlery, glassware and condiments will be provided as needed.

EMPLOYEE HEALTH

All employees will be screened for temperature prior to each shift using a no-touch infrared thermometer.

RESERVATIONS

Advance reservations are strongly suggested; walk-ins are not encouraged.

GUEST HEALTH

If you have a fever, chills, cough, muscle pains, headache or think you may have been exposed to COVID-19, please call 714.817.4200 to cancel your reservation.

CHECK-IN

Upon arrival, guests may call 714.817.4200 or check-in at our host desk. Our lobby and bar are not available for standing or waiting.

FACE COVERINGS

All guests must wear face coverings when entering, departing and while moving throughout the restaurant. All team members will wear face masks while servicing guests.

PHYSICAL DISTANCING

All guests must maintain six feet of physical distance from other parties.

MENUS

Paper menus will be provided upon request, and properly disposed after each use. Guests are encouraged to use personal devices to view our mobile menu at theranch.com/menu.

CLEANING

We will continue to follow state and county health guidelines. All employees have been re-trained in health and food safety, hand-washing, Mobile hand sanitizer stations have been placed throughout the restaurant.

We will continue to closely monitor government policy changes, Centers for Disease Control (CDC) guidelines, government mandates and public health advancements to make changes as needed.

Thank you for your continued support,

Andrew C. Edwards, President & Owner
and THE RANCH Restaurant Management Team