



Guidelines for COVID-19 Food & Beverage Service Updated 5/08/2020

Summary-

Rush Creek Yacht Club is fortunate to have a huge outdoor patio (5,000+ sq ft) along with a soccer field size lawn. The club house has a pickup window off the deck normally used when the pool is open. This arrangement provides an ideal setting for providing Food & Beverage "Take Out Style" will enable members to pick up food To Go or to pick up to enjoy out on the deck or lawn with ample space for social distance.

Staff Protocols-

- All RCYC staff, with the exception of our Office Manager, have not returned to the Clubhouse since it was shut down 3/13. All continue to have been paid and have been strongly encouraged to shelter in place.
- All staff must log temperature at home two hours before any shift start. Any staff with above normal temperature will not be permitted to work for next 14 days.
- Kitchen staff (very limited- Chef plus 2) to maintain highest of sanitation and food safety standards and best practices.

Hours of operations-

	<u>KITCHEN HOURS</u>	<u>BAR HOURS</u>
• Wednesday	5:30 – 9:00	5:00 – 10:00
• Friday	5:30 – 9:00	5:00 – 10:00
• Saturday	11:30 – 9:00	11:30 – 10:00
• Sunday	11:30 – 8:00	11:30 – 9:00

Operations Phase I (Take Out / Outside Dining)-

- No one else other than RCYC staff is allowed in the Club House- F&B for To Go or Outside dining only.
- All food orders to be called in to # 972.771.6500
- Food orders to be picked up at the pool-side Pickup Window on north side of building.
- Only 1 person or family at the Pickup Window area (to be marked off) at a time.
- Masks are recommended at the Pickup Window.
- F&B will be served using all disposable plates, utensils and cups.
- Orders will be bagged with the corresponding members last name written on bag.
- For Outside Dining-
 - Tables with 4, 6 and 8 tops will be arranged on the deck and lawn- all at least 15 feet apart, groups of 10 or less spaced at least 50 feet apart.
 - Seating is prearranged out on the patio and lawn. No moving tables please.
 - Everyone busses their own tables, putting trash in containers provided.
 - Alcoholic beverage orders will be by text to the Bar for pick up at the Bar Pick Up Table just outside the back entrance. Normal TCAB rules (members are accustomed to these policies) still apply.

Other Notes-

- All transactions are charged to members with no need for signatures, exchanges of cards or cash.
- Extra staff will be working to help ensure protocols and safe social distancing is being practiced.
- Our F&B Manager, Chef Jason Duke is responsible for the adherence to this plan. If staff or members are violating any of these policy or procedures, he has the full authority to suspend food services.
- The restrooms will continue to be available. Doors will be open, so please leave them that way. Staff will be cleaning them during the operating hours, but wash your hands and wash your hands...