

Olive's Family,

We have missed hosting you in our establishment and are looking forward to welcoming you through our door next week! It is our greatest priority to keep our guests, employees and community safe while providing a high standard of hospitality, so we thought we would share with you the steps we are taking to ensure that this priority is met.

Community Safety & Social Distancing

Olive's will be shifting to a reservation and call ahead seating program to best practice the 6 ft social distancing rule and to also avoid crowding in our limited dining area. Please call us at 616-451-8611 to make a reservation or a call ahead.

When arriving at Olive's, please check in with the host to let us know your party has arrived- if your table is not quite ready, we may request that you wait outside or in your car until you are notified that your table is available.

Our staff cares about your health as much as they care about providing you with great service. You will be greeted with a smile, although you may not see it. Our service staff will be wearing masks for your and their safety, and we ask all guests to join us in wearing masks and observing the social distancing rule to contribute to keeping the community safe.

Masks are to be worn (by guests) from the entrance of the restaurant to the table. There, they may be removed and placed on your lap and under a napkin, or if preferred, Olive's will provide a clean paper bag for mask storage while you dine. If you forgot your mask, we would be happy to provide you with a fresh disposable paper mask.

Expanded Cleaning & Employee Health Screening

As always, our staff closely follows the food safety standard guidelines. In addition, we have increased the frequency of washing/sanitizing all surfaces in the kitchen and dining area. We will continue to use EPA certified disinfectant on high touch surfaces like door handles, bathroom fixtures, chair backs, check presenters, etc.

All service personnel will wear masks, and other employees will wear masks if they are in an area populated with guests.

There will be sanitizer stations in each of the dining levels, as well as each restroom.

Employees will fill out a health screening each time they report to work

Above all things we have learned to adapt and change day by day in response to new and changing information and mandates. We will continue to adhere to the restrictions put into place by the local governments while striving to serve our guests and community to the best off our ability. Please do not hesitate with questions or concern.

EJ Martin

chef ej@hotmail.com

General Manager – Olive's Restaurant

616-451-8611