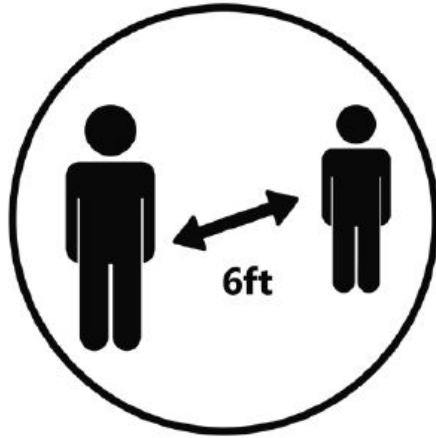




Dine-In Reopening Plan



Promoting Social Distancing

We have reconfigured our dining rooms to meet social distancing requirements.

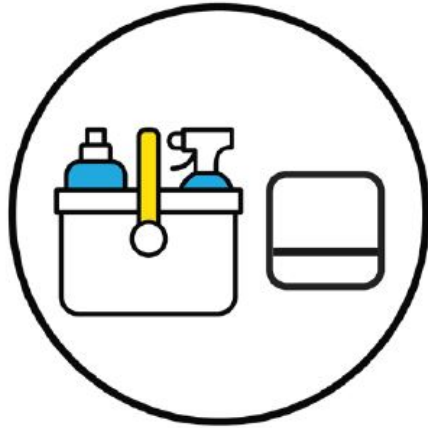
- **Maintain 6 feet of distance between guests by rearranging tables and using floor decals**
- **Operate as Reservation-Only with a maximum party size of 6**
- **Add plexiglass barriers at the take-out and host stand areas**
- **Promote contactless pick-up and delivery options**

Reimagining the Din Tai Fung Experience

We have reevaluated our steps of service to reduce contact.



- **Convert to a cashless, contactless payment model**
- **Offer digital menus instead of physical menus**
- **Place plate covers on all food that leaves the kitchen**
- **Package condiments into single-use disposable packets**



Cleaning and Disinfecting

We have made significant changes to our facilities and upgraded our cleaning products and procedures.

- **MarkedSafe™ Certified Facility: EPA-approved, NSF-certified, Hospital-grade disinfectants**
- **Upgrade cleaning products to be CDC and EPA-approved as effective against COVID-19**
- **Upgrade frequency of disinfecting high-touchpoint surfaces to 30 minutes or after every use**
- **Upgrade all air filters to MERV 13**

Personal Protective Equipment

We have required all team members to wear personal protective equipment at all times.



- **Require face masks for all team members**
- **Require single-use disposable gloves for all team members**
- **Require face shields for all dishwashers**
- **Require team members to clean and disinfect their uniforms daily**



Screening and Educating our Team Members

We have educated our team members on COVID-19 health and safety topics.

- **Screen team members daily for COVID-19 symptoms, temperature, and exposure**
- **Prepare a comprehensive contact-tracing protocol for positive cases**
- **Require completion of the following courses: ServSafe COVID-19 Reopening Guidance, CDC Handwashing Guidelines, and Din Tai Fung Dine-In Reopening Plan**
- **Post easy-to-read posters throughout the facility**