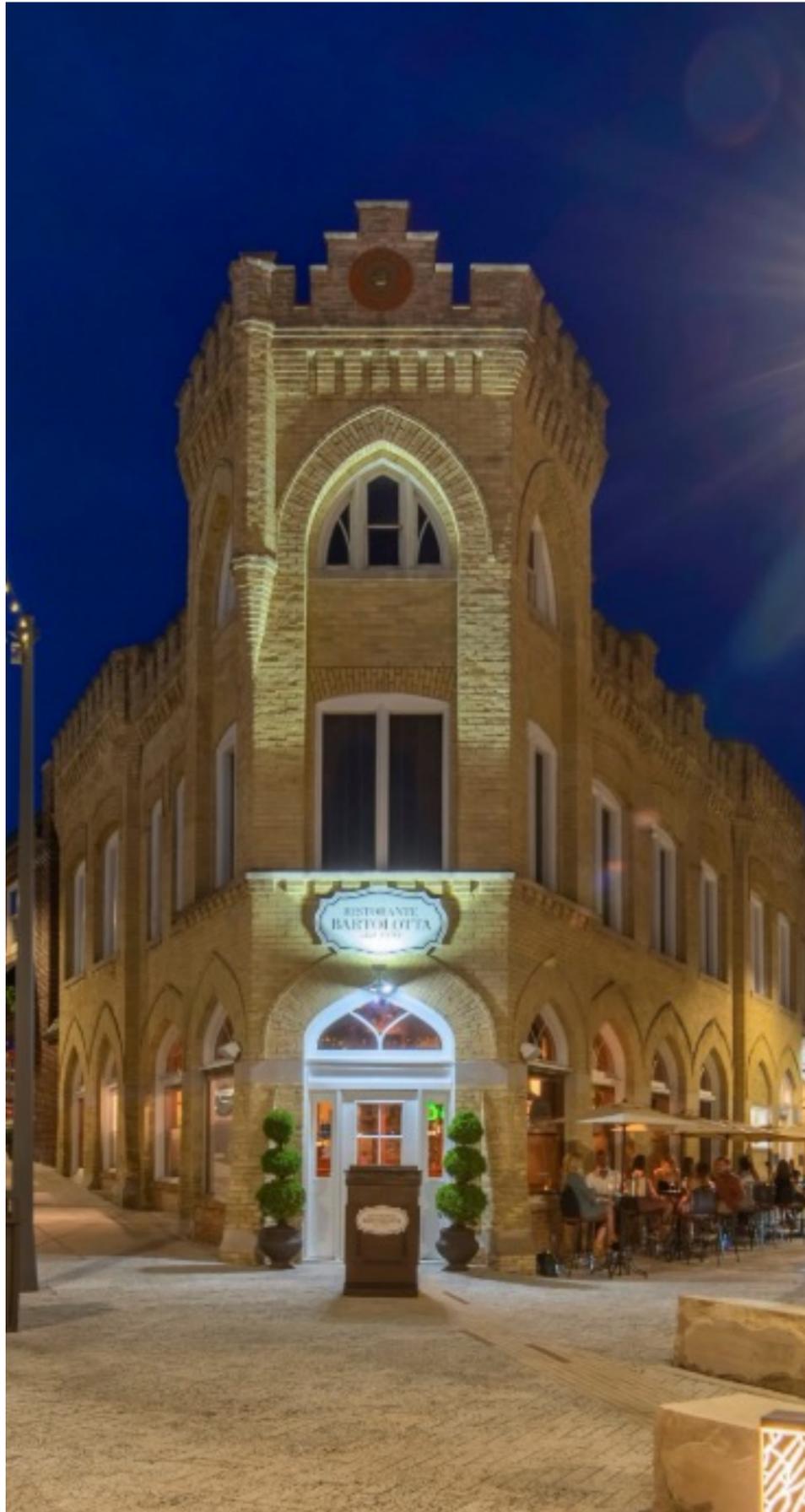


The **Bartolotta** Restaurants
— EST. 1993 —

COVID RESPONSE PLAN

This plan can be accessed online and a link to it is posted in all The Bartolotta Restaurants venues.

Revised: March 1, 2022
Proprietary Information of The Bartolotta Restaurants



PURPOSE

THE BARTOLOTTA FAMILY WAY

The global pandemic caused by COVID-19 has impacted our employees, our guests, our community, our partners, and our business.

The health and safety of our employees and guests remain our highest priority and to ensure we are taking care of each other, The Bartolotta Restaurants has implemented health and safety expectations to ensure a safe work environment and dining experience. All procedures and policies follow local and federal health agencies guidelines and CDC recommendations. The successful re-opening and continuation of business is dependent on the plan outlined in this document.

The Bartolotta Restaurants COVID-19 Plan is subject to change. Expectations and Policies might be updated on a day-to-day timeline to follow CDC and health agency recommendations. It is the employee's responsibility to stay informed and communicate any concerns immediately.

Updates will be made to this policy as more information becomes available. Please refer to the latest version.

WE ARE GUIDED BY THE FOLLOWING TENETS OF HOSPITALITY

We are committed to providing the best food and hospitality possible. To do this, we embrace a fundamental way of thinking where caring for people is our core purpose.

TAKE CARE OF EACH OTHER LIKE FAMILY

We need to take care of each other before we can begin to care for our guests. Each and every employee is an important member of the team. By caring for each other we will enable ourselves to not only care for our guests but exceed their expectations.

TAKE CARE OF OUR GUESTS WHO SUPPORT US

Our guests are our purpose for being here. They are the focus of our business and it is our desire to be truly hospitable to them.



TAKE CARE OF OUR COMMUNITY IN WHICH WE LIVE

Our community is an important element to our business, and we make it a priority to actively participate in a number of community initiatives.

TAKE CARE OF THE BUSINESS AS IF IT IS YOUR OWN

No business can operate without financial security; careful planning and sound decisions are essential to the stewardship of the business.

TAKE CARE OF OUR PARTNERS WHO HELP MAKE IT HAPPEN

This will in turn help us to take care of our guests. Growing vendor relationships into true partnerships allows us and them to better care for each other.

SYMPTOMS

Signs and symptoms of COVID-19 may appear 2 - 14 days after exposure. The time after exposure and before having symptoms is called the incubation period.

Common signs and symptoms can include:

1. Fever or chills
2. Cough
3. Shortness of Breath
4. Difficulty Breathing
5. Fatigue
6. Muscle or body aches
7. Headaches
8. Loss of taste or smell
9. Sore throat
10. Congestion or runny nose
11. Nausea or vomiting
12. Diarrhea

Source: CDC



WHAT IS COVID? →

Definition: Coronaviruses are a family of viruses that can cause illnesses such as the common cold, severe acute respiratory syndrome (SARS), and Middle East respiratory syndrome (MERS). In 2019, a new coronavirus was identified as the cause of a disease outbreak that originated in China.

The virus is now known as the severe acute respiratory syndrome coronavirus 2 (SARS-Cov-2) the disease it causes is called coronavirus disease 2019 (COVID-19). In March 2020, the World Health Organization (WHO) declared the COVID-19 outbreak a pandemic.

Source: Mayo Clinic

For more information on causes, risk factors and prevention measures, see Appendix.



POLICIES AND PROCEDURES

EMPLOYEES

To ensure the health and safety of all employees, these policies are still currently being enforced even if you show proof of vaccination.

COVID-19 HEALTH AND SAFETY POLICY EMPLOYEES

1 PROTECTIVE EQUIPMENT

Personal Protective Equipment Requirement: We require all employees to wear Personal Protective Equipment (PPE) as determined by CDC Community Level status. Facemasks will be provided to every employee.

3 VACCINATIONS ENCOURAGED

We continue to encourage employees to get vaccinated against COVID 19. If you have been vaccinated, we encourage you to get boosted. We still believe this to be our best defense against catching or spreading COVID.

2 SOCIAL DISTANCING

Social Distancing Requirement: Social distancing means keeping space between yourself and other people outside of your home and will be practiced while at work, when able.

MEET OR EXCEED GOVERNMENTAL STANDARDS

WASH YOUR HANDS OFTEN

Wash your hands with soap and water for at least 30 seconds, especially after coughing, sneezing, blowing your nose, or otherwise touching your face.



HONOR SOCIAL DISTANCING

Put distance between yourself and others, a minimum of six feet is recommended. Practice social distancing when indoors and able.



CLEAN AND DISINFECT

Clean and disinfect frequently with assigned cleaning products that help disinfect surfaces as defined in policies within this response plan.



WEAR FACE MASK (AS DETERMINED BY COMMUNITY LEVEL)

- Wear a face mask as determined by CDC Community Level condition (Low, Medium, High).
- Facemask must properly fit, covering the nose and mouth.
- Avoid touching your mask or leaving it on surfaces.

COVID-19 POLICY & PROCEDURES – EMPLOYEES

01

HEALTH & AWARENESS PROCEDURE

- For the safety of everyone, be honest with medical workers and your employer about anything in this document.
- We recommend you have a working thermometer at home and log any high fevers. You should also have a home supply of hand sanitizer and masks.
- If you are sick or are experiencing any of the COVID-19 symptoms listed earlier, do NOT come to work. Call your manager as soon as possible, and alert them to your issues.

02

HYGIENE PROCEDURES

- Hand-washing or use of approved hand sanitizer must be done in accordance with food safety policy and procedures. Hands must be washed for at least 30 seconds. Proper technique is to wet your hands with warm water, generously apply soap, scrub vigorously, (sing ABCs or Happy Birthday twice slowly) rinse. Use hand towels and dry thoroughly.
- Wash hands before and after putting on or removing mask. Where available, use the “foot-pull” door openers as opposed to handles.
- Personal belongings must be kept in one bag or backpack stored in pre-assigned area upon arrival at work. All personal belonging must be taken home at end of shift.
- Employee drinks always must be covered and labeled to avoid cross-contamination.

COVID-19 POLICY & PROCEDURES – EMPLOYEES

03

FACE MASKS

Wearing of face masks is optional for all employees and guests, while our locations are in counties that are Medium or Low Community Levels, as determined by the CDC. We will continue to follow Center for Disease Control (CDC) or any specific building or partner requirement to guide our employee and guest mask requirement.

Bartolotta Restaurant issued double-cloth layered face masks should be used and cleaned at least once a week. We also offer disposal surgical mask, should you wish to double-mask for extra protection and prevention. You should also remove and replace masks when they become moist or compromised otherwise. Always follow product instructions on use and storage of the mask. If instructions for putting on and removing the mask are not available, then follow the steps below. Clean face coverings will be provided to employees daily at no cost to employee.

How to put on a face mask

1. Clean your hands with soap and water or hand sanitizer before touching the mask.
2. Remove a mask from the box and make sure there are no obvious tears or holes in either side of the mask.
3. Follow the instructions below for the type of mask you are using.
 - Face Mask with Ear loops: Hold the mask by the ear loops. Place a loop around each ear.
4. Mold or pinch the stiff edge to the shape of your nose.
5. Pull the bottom of the mask over your mouth and chin.

How to remove a face mask

1. Clean your hands with soap and water or hand sanitizer before touching the mask. Avoid touching the front of the mask. The front of the mask is contaminated. Only touch the ear loops/ties/band. Follow the instructions below for the type of mask you are using.
2. Face Mask with Ear loops: Hold both of the ear loops and gently lift and remove the mask.
3. Throw the mask in the trash. Clean your hands with soap and water or hand sanitizer.

04

BECOMING SICK DURING SHIFT

If employee starts showing symptoms during a shift, they will be immediately asked to leave the premises. If that is not possible, they will be placed at an isolation area.

- The areas and materials handled by the potential sick employee are to be sanitized and disinfected

COVID-19 POLICY & PROCEDURES – EMPLOYEES

05

ENHANCED CLEANING PROCEDURES

- Any re-usable or fixed item/surface must be properly cleaned and disinfected.
- Surfaces include: doors, handles, floors, walls, counters, bar, service stations, tables, chairs, windows, new barriers, POS, menus, bathrooms, trays, phones, computers, pens, wine keys, and more.
- Cleaning must occur before opening, 30 minutes during shift, after use (table turn), after shift.
- Items should be first cleaned with general cleaner as normal. After that, items should be disinfected with EPA approved Ecolab Peroxide Multi Surface Cleaner and Disinfectant, EPA Registration Number 1677-238, which dilutes with water as it is dispensed. Liberally spray it on surface, spread with clean rag. It must air dry for two minutes before complete. Set areas will have the appropriate cleaning supplies “zoned” and labeled for use.
- Anything going through the dish machine is considered cleaned and disinfected, as is the properly set-up three-compartment sink.
- The disinfectant does not replace the “food sanitizer buckets.” These are still used after a surface is disinfected.
- Hand sanitizers are readily available at restaurant’s entrance, host stands, and throughout the venue for employee and guest’s use.
- Waste bins will be located at restaurant’s entrance and host stand for disposable of hand sanitizers wipes and used face masks.

- Employees are responsible for cleaning and disinfecting
- Audio headsets and other equipment are not shared between employees unless the equipment is properly disinfected after each use.
- Ensure spaces such as dining rooms, host stands, and kitchens have been equipped, and stocked at all times, with proper sanitation products, including hand sanitizer and sanitizing wipes for all employees directly assisting customers. Where practical, touchless dispensers for hand sanitizer, soap dispensers and towels have been installed.

06

VENTILATION

- CDC recommends that open doors and windows with screens, and improved air flow help with dispersing the virus.
- Where appropriate, we will have open doors and windows with screens.
 - We reviewed our air filtration systems for ways to improve air flow and purity.
 - Where feasible, Global Plasma Solutions (GPS) Pathogen Testing is being utilized in the air-handling units

COVID-19 POLICY & PROCEDURES – EMPLOYEES

07

TECHNOLOGY

We are implementing touchless technology for payment to create effective ways to interact with guests without contact.

08

PHILOSOPHY ON HIGH STANDARDS

The global pandemic caused by COVID-19 is greatly impacting The Bartolotta Restaurants and our community at large. The health and safety of our employees remains our highest priority, and we want to set health and safety expectations and address questions that you may have moving forward.

The Bartolotta Restaurants has implemented policies and set expectations to ensure the safety of all employees. Employee participation and detailed attention is crucial in ensuring that our team and guests stay healthy.

Wearing masks, although sometimes essential, means that it is harder for guests to read us. Keeping positive body language (always a part of our host training) is essential. In restaurants where the host stand is a distance away from the entrance, a smile is no longer enough, and we are encouraging a small wave to greet guests.



POLICIES AND PROCEDURES

GUESTS

To ensure the health and safety of all guests, these policies are still currently being enforced even if you show proof of vaccination.

COVID-19 POLICY & PROCEDURES – GUESTS

01

PHILOSOPHY ON HIGH STANDARDS

In response to the global pandemic, The Bartolotta Restaurants have created a Response Plan to ensure a safe dining experience. It is of utmost importance to make our guests feel comfortable and safe while recognizing that the dining experience has changed.

For all the policies and procedures within this plan to be effective, we will also need the support and understanding of our guests.

We are asking of our guests to comply with all policies and procedures with no exceptions.

Guests who decide to not comply with these new policies will be invited back when they are comfortable with the procedures.

02

RESERVATIONS

- Guest communication will reinforce that reservations are recommended for each of the Restaurants. Although walk ins may be available depending on business levels, reservations are still preferred.
- We will communicate our Safety Plan to all guests when making reservations as defined in policies within this response plan.
- Guidelines will also be posted at each unit in a clear and easily accessible way.
- When possible, prioritize outdoor seating , as allowed by local zoning and planning codes.

COVID-19 POLICY & PROCEDURES – GUESTS

03

CANCELATION POLICY

- Cancellations made 10 days or longer prior to a special event will be fully refunded
- Cancellations made within 10 days or less prior to a special event will be credited 50% of the total purchase price, including tax and gratuity, with payment issued in the form of a Bartolotta gift card. Gift cards will be mailed to the purchaser at the address given at the time of purchase.
 - Guests can always transfer an existing reservation to another person.
- Cancellation policy only applies to Bartolotta created special events. This policy does not apply to any catering agreements. In such instances the catering agreements outline any and all agreements between the parties.

04

BATHROOM GUIDELINES

- Each restaurant will have signage clearly marking occupancy limit.
- Poster outlining handwashing guidelines to be visible.
- Signage with instructions on how to sanitize hands before and after washroom use.
- Restrooms will remain operational and stocked at all times and provide additional soap, towels, and hand sanitizer when needed.

05

PPE REQUIREMENTS

Wearing of face masks is optional for all guests, while our locations are in counties that are Medium or Low Community Levels, as determined by the CDC. We request that guests wear a mask if they have symptoms or have had exposure to COVID-19. We will continue to follow Center for Disease Control (CDC) or any specific building or partner requirement to guide our employee and guest mask requirement.

06

BECOMING SICK DURING AN EVENT

If a guest or vendor starts showing symptoms during an event, they will be immediately asked to leave the premises. If that is not possible, they will be placed at an isolation area.

- The areas and materials handled by the potential sick employee are to be sanitized and disinfected



VENDORS AND DELIVERIES

The Bartolotta Restaurants has implemented COVID-19 Health and Safety procedures for all third-party delivery personnel and vendors immediately. All delivery personnel and vendors are expected to stay up to date with our policies, which are being updated regularly to maintain the safety of our community as this situation continues to rapidly evolve.

The necessary steps are being taken to ensure the safety and health of all Bartolotta employees, partners, vendors, and guests. Failure to follow these procedures can result in refusal of orders being accepted and further ramifications.

BARTOLOTTA EMPLOYEE ORDERING AND RECEIVING PROCEDURES

01

ORDERING AND RECEIVING PROCEDURE

- Employees must write down order on a purchase log.
- The purchase log lists product name and description, quantity ordered, who ordered, date it was ordered, and expected due date, which is placed in the designated receiving area.
- Orders are checked in, using the purchase log, and will follow the below procedures depending on the category:
- With seafood, poultry, and meats, employees must visually check quality, current temperature (with your thermometers), and weight.
- With produce and dairy, employees must visually check quality, either weights or pack size, and temperature where appropriate.
- With dry goods and disposables, employees must visually check quality and pack sizes.
- Do not sign the invoice and then check in the order, regardless of the category.
- Any discrepancies must be noted in the purchase log.
- Place the purchase log with the invoice for the chef or manager to review.
- Scan the invoice to Plate IQ for coding. Once scanned, follow the Plate IQ coding and approval process.
- Only chefs, managers, or designated Bartolotta employees should sign for any invoices.
- All orders must be put away in a timely manner, especially the highly perishable foods.

02

VENDOR DELIVERY PROCEDURE

- All appointments must be scheduled in advance.
- When entering any Bartolotta property (restaurants, catering units, external loading docks, and support offices) all delivery personnel and vendors must:
 - Sign in at designated location when arriving.
 - Must comply with any local, state or federal ordinances or law
 - Be accompanied by a manager, an employee designated for receiving deliveries, or your point of contact for a scheduled meeting.
- All products must be in proper boxes and containers and be inspected and signed for by a manager or designated employee.
- No samples may be left without prior approval from manager on duty.



MEDIA POLICY

MEDIA POLICY



In recognition of the need to protect and continue to grow The Bartolotta Restaurants brand and all of the individual unit brands, the Marketing Department has established and will maintain policies and procedures that are intended to accomplish the following goals:

- Ensure alignment of message with strategic communications plans
- Ensure consistency of message
- Maximize opportunities for visibility
- Preserve the privacy and integrity of our employees, our guests, and our partners
- Ensure the greatest efficiency and effectiveness in the flow of information
- Provide clarity as to how the organization responds to inquiries from the media and the public
- Reduce miscommunication

These policies extend to all employees, partners, vendors, and third-party companies, and cover a wide range of areas.

Please refer any inquiries, requests for interviews or speaking opportunities, requests for photos or video, and any other request to use or associate with any of our brands to pr@bartolottas.com.



RESPONSE PLAN TO COVID-19 EXPOSURE

To ensure the health and safety of all employees, the following policy will be based on local and federal health agencies, CDC guidelines, and WRA recommendations.

EMPLOYEE TESTS POSITIVE

1 CASE MANAGEMENT

The Employee or Manager inform the Human Resources Department of the positive test result.

3 HIGH RISK NOTIFICATIONS

The Human Resources Representative must contact employees in the high-risk contact group.

2 IDENTIFYING RISK

The Human Resources Representative will ask the employee for a list of contact groups for the three days prior of employee showing symptoms.

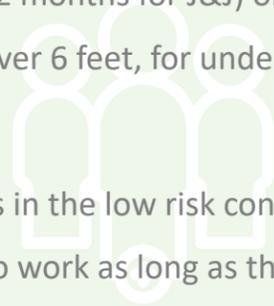


EMPLOYEE TESTS POSITIVE

LOW RISK CONTACT GROUP

Fully vaccinated (within 6 months for Pfizer or Moderna or 2 months for J&J) or boosted, exposed with mask, over 6 feet, for under 15 minutes.

Employees in the low risk contact group can continue to work as long as they remain non-symptomatic and continue mask for an additional (5) days



HIGH RISK CONTACT GROUP

Fully vaccinated (greater than 6 months for Pfizer or Moderna or 2 months for J&J) but not boosted or unvaccinated or unknown, within 6 feet for over 15 minutes.

Employees in the high risk contact group will be asked to isolate. They may return to work following isolation for (5) days, with no symptoms and continue to wear mask for (5) additional days.



GUEST OR VENDOR TESTS POSITIVE

1 CASE MANAGEMENT

A guest or vendor should notify us within (48) hrs of testing positive. Guest / vendor should inform us on the date and location.

2 SERVER IDENTIFICATION

High-risk employee (per exposure criteria) will be identified and asked to updated CDC Guidelines for exposure. (Refer to Exposure Guidelines)

3 RETURNING TO WORK

Asymptomatic employee can return to work if they test negative for COVID-19 after (5) days or isolate for (5) days without a test, remain asymptomatic and continue to mask for (5) days.

4 POSSIBLE EXPOSURE

Possible Exposure by Employee, Guest, or Vendor:

Human Resources Representative will determine exposure risk level and apply appropriate CDC Guideline measures.



Refer to return to work policy on the following pages for specific employee requirements.

COVID-19 RETURN TO WORK POLICY

EMPLOYEES EXPERIENCING SYMPTOMS, BUT HAVE NOT RECEIVED COVID-19 TESTING, CAN RETURN TO WORK UNDER THE FOLLOWING CONDITIONS:

EMPLOYEE DID NOT TEST

The employee did not test to determine if they are still contagious, they can return to work after these conditions have been met:

01 EMPLOYEE ISOLATES FOR AT LEAST (5) DAYS

AND

02 NO LONGER SYMPTOMATIC OR SYMPTOMS IMPROVING

Including no fever for at least 24 hours.

AND

03 CONTINUE TO MASK FOR ANOTHER (5) DAYS

EMPLOYEE HAS TESTED NEGATIVE

The employee had a test to determine if they are still contagious, the employee can return to work after:

01 ONE NEGATIVE IN A ROW

One negative test in a row.

COVID-19 RETURN TO WORK POLICY

EMPLOYEES WHO TESTED COVID-19 POSITIVE AND STAYED HOME (SELF-ISOLATED) CAN RETURN TO WORK UNDER THE FOLLOWING CONDITIONS:

EMPLOYEE TESTS POSITIVE

The employee tests to determine if they are still contagious, they can return to work after these conditions have been met:

01

EMPLOYEE ISOLATES FOR AT LEAST (5) DAYS

AND

02

NO LONGER SYMPTOMATIC OR SYMPTOMS IMPROVING

Including no fever for at least 24 hours.

AND

03

CONTINUE TO MASK FOR ANOTHER (5) DAYS

COVID-19 RETURN TO WORK POLICY

EMPLOYEES WHO **HAVE BEEN EXPOSED TO SOMEONE INFECTED WITH COVID-19** CAN RETURN TO WORK UNDER THE FOLLOWING CONDITIONS:

EXPOSED EMPLOYEE **HAS SYMPTOMS**

An employee who has had a direct / primary exposure to a positive case and is showing symptoms can return to work after these conditions have been met:

01 TESTS NEGATIVE

No fever for at least 24 hours.

AND

02 FULLY VACCINATED AND BOOSTED

Employee must be either fully vaccinated and boosted, or fully vaccinated within the past (6) months (for Pfizer or Moderna) or within the past (2) months (for J&J) vaccinations.

AND

03 CONTINUE TO MASK FOR ANOTHER (5) DAYS

EXPOSED EMPLOYEE **DOES NOT HAVE SYMPTOMS**

An employee who has had a direct / primary exposure to a positive case and is not showing symptoms can return to work after this condition has been met:

01 EMPLOYEE IS FULLY VACCINATED AND BOOSTED

Employee must be either fully vaccinated and boosted, or fully vaccinated within the past (6) months (for Pfizer or Moderna) or within the past (2) months (for J&J) vaccinations.

OR

02 RECENTLY FULLY VACCINATED

Employee must be fully vaccinated within the past (6) months (for Pfizer or Moderna) or within the past (2) months (for J&J) vaccinations.

OR

03 ISOLATION PER CDC GUIDELINES

Isolated for at least (5) days and no symptoms

CONTINUE TO MASK FOR ANOTHER (5) DAYS



FORCED TEMPORARY SHUTDOWN

All scenarios are determined in conjunction and consultation with the Health Department

Criteria:

- Guidance from the Health Department to temporarily shut down

Steps Prior to Reopening:

- Deep clean is required.
- All employees who worked within 10 days prior to shut down, and not otherwise already required to quarantine, are required to test. HR to advise employees.



APPENDIX

PREVENTION & POLICIES

01

PREVENTION

Even with the roll out of vaccines to prevent COVID-19, we will continue to enforce these steps to be taken to help reduce the risk of infection. WHO and CDC recommend following these precautions:

- Avoid close contact with anyone who is sick or has symptoms.
- Wash your hands often with soap and water for at least 30 seconds, or use an alcohol-based hand sanitizer that contains at least 60% alcohol.
- Everyone ages 2 years and older should properly wear a well-fitting mask indoors in public in areas where the COVID-19 Community Level is high, regardless of vaccination status.
- Cover your mouth and nose with your elbow or a tissue when you cough or sneeze. Throw away the used tissue and wash your hands.
- Avoid touching your eyes, nose, and mouth.
- Avoid sharing dishes, glasses, towels, bedding and other household items if you're sick.
- Clean and disinfect high touch surfaces, such as doorknobs, light switches, counters, and electronics daily.
- Stay home from work, school and public areas if you're sick, unless you're going to get medical care. Avoid public transportation, taxis, and ride-sharing if you're sick.

02

DAILY SHIFT FOCUS POINT

Some talking points and questions for pre-shift:

- How is everyone feeling today? Any issues please see me after the meeting
- Remember hand washing policy (make sure to wash hands)
- Ensure that your station is clean and sanitized.
- Reminder to note- no sharing tools.
- Six Feet distance, if possible.
- Avoid touching your face.
- Drink and dispose of cup.
- Use the foot pulls.
- CD- clean & disinfect.
- Even though you might be wearing a mask - you CAN smile with your eyes and voice!

LIFE HACKS

01

HEALTH & PERSONAL HYGIENE

- Rest and recover: get plenty of rest, aim for at least eight hours of sleep every night.
- Add vitamins C & D to your diet. Supplements can be easily found at your local pharmacies, as well as in fresh fruits and vegetables.
- Eat healthy foods that nourish your body, anything high in antioxidants, immunity-boosters and anti-inflammatories is helpful. Stay away from processed foods where possible.
- Drink lots of water as hydration is key. Avoid sugary drinks.
- Stay active. Incorporate daily exercise, even if it is just 20 minutes, to keep your physical health and strength up, raise your immunity and maintain mental health. If it works for you, try to meditate or just take five minutes to breathe and refocus.
- Try to avoid alcohol as it lowers your immunity.
- Kick that smoking habit, as it will only make any symptoms worse.
- Carry hand sanitizer at all times and wipe down any shared surfaces before using them.
- Use disinfecting wipes to sanitize your phone and computers regularly.

02

HOUSEHOLD

- You can get helpful updates from the World Health Organization WhatsApp number by texting “Hi” to 0041 798 931 892.
- Maintain connections with your friends and family, even if it is over digital platforms. If you feel overwhelmed or anxious, call someone. Remember that you are not in this alone.
- Wash your hands frequently with liquid soap and water and rub for at least 30 seconds. Make sure to get every space,
- Adhere to food safety and hygiene rules and avoid consuming raw or undercooked products.
- Sanitize your shoes before entering the house.
- Perform regular household cleaning and disinfection.
- Run water in drains regularly to maintain their cleanliness and function.
- Open doors and windows to keep your home ventilated.
- After using the toilet, put the lid down before flushing to avoid spreading germs.

The Bartolotta Restaurants

EST. 1993

This plan can be accessed online and a link to it is posted in all The Bartolotta Restaurants venues.

Revised: March 1, 2022
Proprietary Information of The Bartolotta Restaurants