

Dear Bee Brothers family,

The safety and well-being of our guests and staff remains our top priority. Our establishment continues to follow all recommendations from the Illinois Department of Public Health (IDPH), the Centers for Disease Control and Prevention (CDC) and the National Restaurant Association.

The foodservice industry follows strict local public health guidelines. To meet these guidelines, restaurants have safety protocols and best practices in place, including guidance from [ServSafe](#).

At our level, Bee Brothers has already put in place a variety of measures.

These include;

- The frequent sanitation of all menus
- The frequent sanitation of all shared surfaces (door handles, handrails, seating areas, tabletops, restrooms, payment terminals, etc.)
- The omission of all communal tabletop items & the frequent sanitation of those shared tabletop items (condiments, salt & pepper, etc.)
- Clear communication with all employees of our expectations when it comes to calling off for any type of illness.

The brothers are working tirelessly to ensure the safety & satisfaction of every one of our guests. We will be rolling out more delivery options and even a curbside pickup program in the coming week. We are hoping to offer these services as conveniences to our beloved guests.

Sincerely,

The Bee Brothers