

Porta Bella's promise to you

We will continue to be a leader in food safety and sanitation practices where all of our team is trained in safe food handling practices.

Our restaurant

- **Fresh air exchangers are allowing for 50% fresh air in the restaurant during hours of operation. Well above required industry standard OF 10% fresh air**
- **Our high backed booths provide a safe barrier from other guests**
- **We recommend making a reservation**
- **Offers curbside pickup and delivery**
- **We are currently at 100% indoor seating capacity**
- **Follows CDC and PHMDC guidelines**

Cleaning and Sanitizing

- **Hand sanitizer is available upon entry and exit**
- **We will clean and sanitize common areas regularly**
- **All tables and chairs will be cleaned and sanitized after every use**
- **Menus will be cleaned and sanitized after every use**
- **Utensils will be individually wrapped**

Employee Responsibilities

- **All staff will pass a health check and complete a survey prior to each shift**
- **Staff is will be required to wear PPEs (masks and gloves)**
- **Staff is required to wash their hands regularly**
- **Staff receives continuous training on safe food handling procedures**

Customers Responsibilities

- **If you have been exposed to Covid-19 or have symptoms, please use our delivery options**
- **For the safety of our staff and customers, we strongly recommend that you wear a mask when you are not seated at your table**
- **Maintain social distancing of 6 feet**