

THE HEALTH AND SAFETY OF OUR GUESTS & TEAM IS THE NUMERO ONE-O PRIORITY

We're stepping up our already high measures of sanitation to ensure a safe environment for our guests and team members. Some of these safety measures include:



SOCIAL DISTANCING: We are only seating select tables throughout the restaurant to ensure our guests maintain safe distancing at all times



TEAM MEMBER HEALTH SCREENS: All team members are being health screened daily, including contactless temperature checks before every shift



CLEANLINESS STANDARDS: Increased hand-washing practices for all team members, mask usage, and frequent sanitization of highly contacted areas including door handles, counters, booths, and tables



REMOVAL OF TABLE SETTINGS: All pizza trays, caddies, and red pepper & oregano shakers have been removed from the tables. These are available upon request, and sanitized after each use



SINGLE USE ITEMS: Disposable paper menus will be given to all guests. Single-use items such as cups and plastic silverware will be available by request



CALL-AHEAD SEATING: To avoid congestion in restaurant lobbies, we're asking guests to call ahead to have their name added to the waitlist. Guests who are waiting for a table will be asked to do so in the comfort of their vehicle

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