



El Flamenco Cabaret is NM Safe Certified, trained in COVID-Safe Practices as required by the Department of Health of the State of New Mexico. We propose a plan for reopening that protects the public so we can resume providing hospitality to our community at 100%. We have always been committed to food safety, customer safety, and employee safety. As we begin to emerge from the COVID-19 public health crisis, El Flamenco remains committed to being leaders in keeping our employees and the dining public safe. This distancing and maximum requirement can again be modified as the Governor's social distancing rules change over time.

- 6 Persons max per party
- 6 Foot social distancing between tables
- Mask required by all patrons at all times, in all zones except when eating and drinking when seated at table while viewing the show.
- One show per evening limits one seating per evening. All tables will be a one party visit reservation per evening there will be no previous or post reservation per table every evening.
- Menus, table cloths, napkins will be single use, disposable items.
- Our facility offers hand sanitizer and sanitizing products readily available for employees and customers.
- Our entrance foyer "6 and 6" floor marks appropriate social distancing spacing for patrons waiting to be seated. Our servers will issue food bills at the patrons' reserved table and cash them out there to avoid any close contact at the box office register to avoid waiting in line for counter service. After handling a credit card or cash, employees must properly wash their hands or use hand sanitizer before handling the next customer card or monies. El Flamenco will provide a single use pen for patrons to sign checks that patrons are welcome to take home.
- We will maintain a schedule of stringent daily cleaning, sanitizing and disinfecting protocol including Door Handles, Stahl Doors, Hand Rails in stalls, Sinks/Faucets, Mirrors, Paper Towel Dispensers, Toilet Paper Dispenser, Soap Dispensers, Toilets, Tables, Seats, Chair Backs, Salt & Peppers, Condiments.

El Flamenco will continue to monitor employees' health, including a temperature screening and symptoms check at the start of every shift. Every employee will wear a mask to protect others from contracting the virus. Every employee will wear protective gloves, servers will frequently change them while servicing patrons at the same time our staff will highly emphasize proper handwashing and hygiene etiquette at all times.

El Flamenco will continue to follow the already high food safety standards required to operate a food service business in New Mexico. We have created and are executing a heightened cleaning and sanitizing schedule for all back-of-house and front-of-house surfaces that staff and customers will come in contact with, with frequent sanitization of all surfaces.