



YANKEE DOODLE TAP ROOM

A Message to our Valued Guest,

The health and safety of our guests and employees is of the utmost importance to us. We at the Nassau Inn, have raised our typical standards of service, sanitation, and cleanliness to provide a safe place for you and your family to enjoy a meal at your favorite downtown Princeton destination.

While the recommendations and guidelines from the CDC and New Jersey Department of Health are constantly evolving, we have been working diligently to ensure our safety and sanitation protocols not only meet those requirements but exceed our already high standards of service and hospitality.

Dine with the confidence of knowing the following procedures have been put in place to better protect our guests and employees:

- Required reservations of guests with a valid telephone number to control the capacity and keep good records for contact tracing purposes
- Increased cleaning and disinfecting frequency of all public spaces and surfaces including, elevators, handrails, doorknobs, etc.
- Readily available hand sanitizer stations
- Increased disinfection of top touchpoints including credit card machines, POS stations etc.
- Individual disposable items provided upon request, such as menus, napkins, condiments, salt and pepper etc.
- Suspended refill services, all food and beverage will be served on new clean and sanitized plates or glasses
- Enhanced cleaning and disinfecting of each dining area between guests, including tables and chairs (all seat cushions have been removed to provide a more sanitary surface to disinfect)
- Deployed use of electrostatic disinfectant sprayers between shifts to maximize sanitation efforts
- Enhanced staff training in the new health and sanitation procedures including personal safety and social distancing measures to be adhered to with both guests and other employees in all public and work areas including but not limited to the dining area and kitchen
- Enhanced health and wellness measures for our employees including availability of personal protective equipment and daily health evaluations
- Continued adherence to all proper food handling protocols including Serv Safe certifications for all applicable staff and the appointment of a safety manager for each shift
- The Nassau Inn hotel adheres to equally diligent safety and sanitation protocols for the complete statement please visit [HERE](#).

We strive to give you the confidence to dine at the Yankee Doodle Tap Room. As the guidelines evolve, so will we, please check back frequently to see what health and safety protocols we have implemented.

Please continue to stay healthy and safe.

Sincerely,



Lori Rabon, Vice President of Palmer Square & Nassau Inn