

VIRTUAL PRIVATE DINING PROVIDES SAFE SOCIALIZING AT THE SHERMAN

INTRODUCING Virtual Private Dining at

The Sherman

The SPECIAL OCCASION DINING DESTINATION SINCE 1852
Batesville, Indiana



- Fewer tables for more space and distancing.
- Alcoves and new partitions create private dining setting.
- Dining area sanitized from floor to flowers between all parties.
- Curated menu delivers something for everyone.



RESERVATIONS STRONGLY RECOMMENDED

The Sherman Promise

We provide top service, delicious food and an unforgettable experience while ensuring a safe environment for you and us.

35 S Main Street • info@the-sherman.com • 812.934.1000

We're excited about changes implemented at The New Sherman. Read on to learn more about virtual private dining and our protocols for cleaning, sanitizing and disinfecting all venues at The Sherman including our 22 boutique guest rooms.

GENERAL HEALTH AND SAFETY PROCEDURES AT THE NEW SHERMAN

For Everyone's Safety

- The entire facility has been detailed-cleaned and sanitized — we even had our duct system cleaned.
- Using check lists, we focus on high-contact areas for repeated cleanings every 1-2 hours, but don't overlook seldom-touched surfaces with regular cleanings as well.
- Maximum numbers of guests for all rooms of The Sherman have been calculated and are adhered to ensuring safe distances (currently at 50% occupancy).

- Management conducts routine inspections.
- Strict hand washing practices including how and when to wash hands are followed.
- Dining room chairs, chair arms and the grab space on the backs of our chairs as well as all bar stools at high top tables are sanitized between all guest parties.
- Staff members wash their hands repeatedly. They will ask if you as our guest prefer they wear masks and will then wear a mask for the duration of your visit with us.
- All employees have taken refresher food handling training courses.
- Staff members have been comprehensively trained on safety, cleaning and health protocols used at The Sherman.
- Restrooms and all surface areas are cleaned and disinfected every 3-4 hours.
- Silverware is rolled in napkins by staff wearing gloves.
- The Sherman Kitchen Prep and Line Facility is comprehensively cleaned routinely all day including utensils, surfaces, handles, work areas, cutting boards, pots, pan covers, containers etc. using Health Department approved food grade sanitizer, which is also safe in the case of human contact.
- Guest rooms are stripped and cleaned to their bones with Housekeepers wearing gloves, completely sanitized and redressed after changing into fresh gloves.

ADDITIONAL DETAILS

PROTOCOLS FOR ONGOING DISINFECTING AND SANITIZING

We have elevated our head housekeeper, Amy Brockman, to “Inspector General of Health and Safety.” In this role, Amy (and her staff) will be constantly roaming and cleaning in common areas, dining rooms, restrooms as well as through the kitchen to:

- 1) ensure all staff are following our rigorous “stay safe” cleaning procedures
- 2) conduct detail cleaning routinely on high contact areas at least once every 1 to 2 hours

All Front Desk Staff are comprehensively trained on cleaning, sanitizing and disinfecting the following areas every 1 to 2 hours.

- **Entry doors** especially the handles and areas where people naturally push on the doors.
- **Order entry screens** where servers press to enter orders.
- **Front desk and lobby** which includes the plexiglass screen, light switches, mouse, keyboard, door handles, phones, pens, desk surface, counter tops, drawer handles, keys, and keypads.
- **All dining areas** to ensure that all table surfaces and edges are wiped with sanitizer and dried between all seatings so it's ready when you arrive.
- **Restrooms** including stall door handles in and out, push surface on doors, faucets, door handles, door locks, flushers, trash lids, edges and containers, counters, toilet paper container handle.

Cards with staff names and times of the last cleaning are utilized in key spots such as restrooms to enable factual inspections.

Along with general training, all new staff will go through our “stay safe” training as a prerequisite to serving tables alone.

THIRD SHIFT

The Sherman third-shift cleaning crew will continue as always to clean the entire first floor to get it ready to welcome you to The Sherman the following day. This includes the restrooms in all venues as well as the Bier Hall Restaurant.

THE SHERMAN HOTEL GUEST ROOMS

Housekeeping was always serious business at The Sherman so it was difficult to add any new layers to our already stringent room-cleaning protocol. Nevertheless, we have implemented a few new cleaning procedures to ensure an even higher standard of germ-free cleanliness in all 22 guest rooms.

Wearing gloves throughout the procedure, our rooms are first stripped of all linens, towels, unused amenities such as soaps and lotions, trash — everything but the furniture is removed.

The Housekeeper then washes their hands and puts on new gloves to clean and redress the room.

All frequently contacted surfaces as well as less-touched areas of the room are sanitized for your protection. All linens and towels are washed in recommended concentrations of bleach and detergent and thoroughly rinsed in our commercial laundry facility. Unused amenities are replaced with new ones.

Since Housekeepers wear gloves throughout the process when working in the rooms nothing in the rooms have actually been touched by human hands. This includes all the linens and amenities, which come straight from their shipping boxes to your room untouched by human hands.

Literature, including TV Guides is found on our Website. Other items are now one-time disposables such as coffee mugs.

Using check lists to avoid overlooking any small details, all of the following are carefully cleaned, sanitized or disinfected.

- **Telephone and touch pad**
- **Peep hole**
- **Door handles**
- **Coffee machine and on/off switch**
- **Ice bucket**
- **Remotes and key pad**
- **Electric safe and key pad**
- **Clothes hangers**
- **Light switches**

- **Cable plug-ins**
- **Night stand surfaces, sides, drawers and drawer handles**
- **Toilet flushers**
- **Sink and tub handles**
- **Alarm clock/radio**

THE FINAL WORD

While we work to ensure not a stone is overlooked in our health and safety protocols, it is you that has the final word. If you have any concerns or feel that something is not to the highest standards possible, we hope you will report it to us through email info@the-sherman.com or contact our front desk 812-934-1000. The “info” email is sent to managers and owners so your feedback is seen and gets a response.