

VIRTUAL PRIVATE DINING PROVIDES SAFE SOCIALIZING AT THE SHERMAN

Virtual Private Dining

The Sherman &

The SPECIAL OCCASION 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 parties.
- Curated menu delivers something for everyone.



The Sherman Promise

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

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

- All first floor venues are thoroughly cleaned every night by our third shift cleaning crew.
- Using check lists, we focus on high-contact areas for repeated cleanings 2 to 3 times a day, but we do not overlook seldom-touched surfaces with regular cleanings as well.
- Management conducts routine inspections.
- Although 100% seating capacity is allowed in Indiana since October 3, 2020 for restaurants and bars, The Sherman has maintained a reduced number of tables for approximately 75% capacity.
- Strict hand washing practices including how and when to wash hands are followed for all employees.
- 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 guest parties.

- Staff members wash their hands repeatedly and wear masks.
- 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 2 or 3 times a day except in the Bier Hall where they are thoroughly cleaned prior to each opening day.
- 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

All Front Desk Staff are comprehensively trained on cleaning, sanitizing and disinfecting the following areas 2 to 3 times daily.

- **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.

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 protocols. 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, you have 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 to ensure that your comments are seen and receive a response.