



The health and safety of our customers and employees we serve are our top priority.

Jenni's Noodle House is the same locally owned and operated business since our founding in 2002 by Jenni Tranweaver. We have always taken the health and safety of our customers and employees extremely seriously. We know you, your family and friends want our restaurants to be a safe, healthy, and reliable place where you can enjoy your cooked-to-order meal. We take pride in going above and beyond to ensure the ongoing sanitization of our restaurants.

In addition to our commitment to sanitation practices; we have taken additional actions to help ensure the safety, health, and well-being of our customers and employees. **No customers have been asked to leave any of our restaurants for sneezing or coughing.**

Actions taken to reduce person to person contact due to COVID-19:

- Remove shared drinking cups with single use cups.
- Remove community sauces from the all counters.
- Wipe all bottled sauces after each customer departure.
- Provide single use gloves for our customers' use for extra precaution
- Use of alcohol-based sanitizer to all employees throughout.
- Disinfect menus every 30 minutes.
- Offer single use serving bowls and plates for in-house dining.

Our daily procedures since 2002:

- Our employees takes a comprehensive food handling and safety course with a focus on employee health and hygiene.
- All employees are required to wash their hands before handling food, or after doing anything that may contaminate their hands, such as touching money, their faces, or using the restroom.
- We provide single-use towels for hand drying.
- High touch-point dining room areas including tables, chairs, booths, highchairs, drink station counter tops, door handles and trash can flaps are cleaned and disinfected regularly with a cleaner that contains bleach.
- Counters are washed, rinsed and sanitized regularly.
- Door handles are cleaned with Bleach Multi-Surface Cleaner.
- Restrooms are cleaned and disinfected regularly with a cleaner that contains bleach.
- Kitchen and back-of-house areas use Auto-Chlor commercial cleaning, sanitizing and disinfected solutions. Those same solutions are used for sanitizing smallwares, including serving trays, and for sanitizing coffee/tea faucets, and drink machine nozzles and diffusers.