



OUR COMMITMENT TO YOUR SAFETY

Peak is monitoring the COVID-19 epidemic and our foremost priority is the health and comfort of our guests and team members.

We have developed specific protocols for the following procedures, strictly adhering to the public health guidelines to ensure your visit is safe and secure. As we receive updates from the CDC and local health authorities, we will continue to provide guidance to our guests and employees on safety measures.



RESERVATIONS

Please sign up to our newsletter to be notified of when we plan to start taking bookings.

Upon reopening, we will offer dinner only, however we plan to open for lunch as soon as possible.

[Reservations](#) are strongly recommended to promote social distancing and prevent groups of guests waiting for tables.

For parties larger than 10, please email peakevents@rhubarbgroup.com for private dining room details.

We ask any guests who feel unwell or show any COVID-19 symptoms to kindly not visit Peak and cancel the reservation as soon as possible.

Bar and Lounge seats are available for walk-ins and cannot be guaranteed with a reservation. For contact tracing purposes, full contact information will be required upon check in.

For now, we are accepting credit card payment only, no cash.



GUEST ARRIVAL

Patrons must bring and wear face coverings at all times, except while seated.

We have installed visible signage in all public areas with health and hygiene reminders as well as physical distancing floor decals throughout common areas.

All guests will be required to take a temperature check before entering Peak. Guests presenting a temperature above 100.4°F will not be able to dine with us and will be required to postpone their visit.



ELEVATORS

Our operations team will manage the elevators at all times, allowing no more than 4 guests at any given time.



BAR & DINING EXPERIENCE

We have limited our capacity and rearranged tables, ensuring at least 6' distance between each table. Where necessary, we have added plexi partitions. All menus will be presented digitally (via QR code) with single use paper copies available upon request.

All tables are sanitized between use. Our china, flatware, glassware and serviceware are cleaned in our commercial dishwashers on a sanitizing cycle use. All silverware will be rolled individually.

In addition to installing touchless hand sanitizer stations for Patrons, Peak will make



PEAK TEAM

Our staff is as much of a priority when it comes to safety as our guests. We will do everything in our power to ensure a safe working environment for them and a hospitable dining experience for you.

Each of our team members will have their body temperatures taken, ensuring it meets CDC guidelines before starting their shift.

The use of masks and disposable gloves for all front and back of the house team members is mandatory.

Any employee who doesn't feel well or has symptoms of COVID-19 is required to notify their supervisor and stay in home isolation for 14 days. Medical authorization to return to work is mandatory for any employee who tests positive for the virus.



CLEANING & SANITIZING

We adhere to hygiene, cleaning, and disinfection requirements from the Centers for Disease Control and Prevention (CDC) and Department of Health (DOH) and maintain logs that document date, time, and scope of cleaning.

All high-touch areas (counters, restrooms, door handles, light switches, railings, etc.) are continuously and frequently deep cleaned and sanitized.

All of our kitchen and service equipment (ovens, proofing racks, prep tables, trays, etc.) are wiped down with disinfecting cleaner and sanitized regularly and in accordance with DOH and CDC guidelines.

All areas are deep cleaned and sanitized on a daily basis.

With these safety measures in place, and upholding our values of excellence and hospitality, we look forward to welcoming you to Peak.

