



Dear Valued Guests,

The safety of our guests and our employees is our top priority. As you know, the development of the Coronavirus (COVID-19) has become a major worldwide concern which we are taking very seriously. We are closely monitoring the Coronavirus and are taking immediate action based on guidance from public health experts.

Coco's Seafood & Steakhouse is taking precautionary measures to maintain a safe restaurant environment. Measures we are currently taking include:

- **Enhanced Cleaning Protocols In Kitchen And Restaurant.** We have increased our frequency of cleaning and enhanced our cleaning protocols within our kitchen and restaurant.
- **Additional Bacterial Products.** Our restaurant has obtained extra bacterial products within the building to assist in the continued sanitation of all areas within Coco's Seafood & Steakhouse.

In addition to these actions we strongly encourage our employees and guests to practice good hygiene which includes frequent and rigorous hand washing. We also have instructed all of our staff that if they feel sick to stay home. If anyone gets a fever or becomes sick while at work, we will immediately release them of their duties to see their medical provider.

We will continue to respond and react appropriately to the latest updates on COVID-19. Our guest and employee safety will always be our top priority. For additional information about the Coronavirus, visit the [CDC website here](#). On behalf of everyone at Coco's Seafood & Steakhouse, thank you for your trust in us. We look forward to serving you.

Sincerely,

Todd Whittaker  
Founder  
Coco's Seafood & Steakhouse