

# KEEPING YOU SAFE IN OUR RESTAURANTS

The safety and wellness of our team and guests is paramount to us at Picanha, so we have implemented new procedures and ways of working to ensure everyone in our restaurants can dine with confidence.

Here are some of the measures we are taking to protect our teams and guests:



## HEALTH CHECKS

Guests and team members will be subject to temperature checks before entering our restaurants. Anyone with a high temperature will be unable to dine or work.



## SANITISING STATIONS

Guests will be asked to sanitise their hands when entering our restaurants.



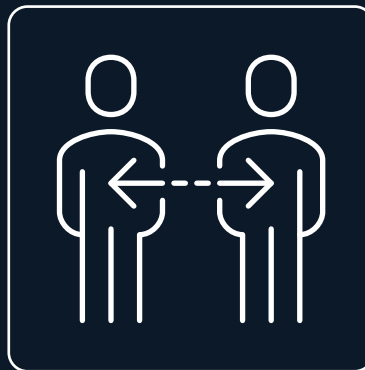
## TEAM PPE

Face coverings will be provided and worn during service.



## TEAM HAND WASHING & HYGIENE

Team members will be fully trained on correct, effective and regular hand washing.



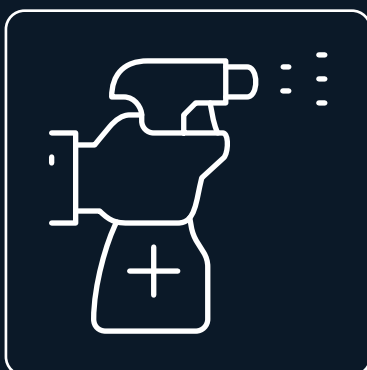
## PHYSICAL DISTANCING

Both guests and team members will adhere to appropriate physical distancing.



## REVISED SEATING ARRANGEMENTS

Restaurant tables will adhere to the recommended distancing guidelines.



## INCREASED CLEANING MEASURES

A dedicated team member will ensure all frequently touched surfaces and toilets are sanitised throughout service.



## OUR MENU

Our traditional rodizio concept has been revised so that each section of the restaurant will have a dedicated passador.

Our salad bar will not be operational, instead sides will be served directly at your table. All of our menus will be digital.



## PAYMENTS

We will be accepting contactless and card payments only.

*Picanha*  
by FAZENDA