



Welcome back!

Health and Safety Protocols

We are so pleased to welcome you to Atelier Florian. We want to assure you that the health and safety of our guests and team is a priority. This assurance is reflected in our design, our operation, and our firm commitment to you. Please review the following information regarding what you can expect when you arrive and dine with us.

General Property Information

We are following guidelines set by the CDC, the Connecticut Restaurant Association and State of Connecticut and other related government authorities in developing our operational procedures and protocols. This programming is subject to change based on guidance from the various governmental authorities.

- The property has been deep cleaned and sanitized. We are maintaining a schedule of multiple sanitation cleanings daily to ensure safe and comfortable environments for our guests and team.
- Hand sanitizer stations are located at entrances to the property.
- We have provided paper towels or tissues to use for the bathroom door handles.
- We ask that any guest who believes they may have been exposed to Covid-19 or are not feeling well please wait to visit Atelier Florian until they are feeling better.

Reservations and Arrival

- At this time, advance reservations are encouraged. Reservations may be made by calling the Restaurant, via our website or via Open Table. Reservations may be made for a maximum of 10 people. Please take care to arrive as close as possible to your reservation time as there will be no waiting area available.
- Although we love our guests, we have asked our team members to discontinue handshaking and to use non-contact methods of greeting.
- State regulations currently require guests wear a mask except when dining.

Dining

- While we are always diligent in maintaining health and sanitation codes, surfaces will be sanitized with increased regularity.
- Dining is available on our outdoor patio as well as indoors. Please call the Restaurant if you have a specific dining location request, which we will make best efforts to honor, but these requests cannot be guaranteed.
- To ensure a relaxing and enjoyable dining experience, seating has been arranged to allow for comfortable spacing. Tables cannot be moved or combined, to ensure proper spacing.

- Restaurant team members will be wearing masks for the safety and comfort of guests. Connecticut guidelines currently include the language that guests must also be masked when not eating or drinking.
- Single use, disposable menus and single use condiments will be used.
- While we offer full beer, wine and alcohol service, there will be no seating at any bars, nor will you be able to walk up to a bar to order a drink before, during or after your meal.

Team Members

- The health of all team members is carefully monitored. All team members undergo extensive Covid-19 training. Daily temperature checks are required for all team members and a daily health log is kept. And, any team member that has any reason to believe they may have been exposed to Covid-19 or the flu, or are showing symptoms of either, are instructed to NOT come to work.
- Team Members in all departments have undergone specific training to ensure the highest levels of health, sanitation and hygiene procedures.
- All team members will wear masks while on property and will wear gloves as their duties require.
- The Atelier Florian management team are all certified Food Safety Managers.

Please feel free to contact the Atelier Florian team if you have any questions regarding our procedures and protocols.

We hope your visit to Atelier Florian provides a wonderful experience and fantastic memory!