

[Statement from Pat and Trish Riley, owners of Harper's, on June 22, 2020]

A heartfelt thanks to all of our friends and loyal customers for the past 23 years. It has been a very difficult time for everyone during the COVID pandemic.

Harper's re-opened at 50% capacity on June 8<sup>th</sup> according to the Governor's executive order, and have welcomed back our employees and numerous customers to our restaurant and brewpub. The extraordinary exuberant response to our re-opening has been beyond our expectations, with clientele of all ages enjoying our deck, food from scratch, and our organic, reduced-gluten, craft-brewed beers.

Along with that response, we have experienced long lines on the public sidewalk in front of our building. We have attempted to instruct customers waiting in line to wear face coverings and practice social distancing through signage on the public sidewalk and with a banner on our railing. Our oversight of the line on our stairs has been successful, but trying to get customers to follow our recommendations on the public sidewalk has been challenging. Because we have no authority to control lines on public property, we are left with the dilemma of staying open and letting this situation continue, or closing until we can devise a strategy that eliminates the lines altogether.

Today we have chosen to close temporarily to do two things – implement a program to eliminate lines, and to modify our HVAC system to install an air purifying technology that will remove 99.4% of the COVID-19 virus (including other viruses, bacteria and mold) while the air is being conditioned and re-circulated. When we have finished implementing these two strategies, we will have the most state-of-the-art neighborhood venue for you to visit safely.

This decision comes after much deliberation within our family. Although we have developed and implemented procedures above and beyond the State's requirements for re-opening, and made significant financial investments in complete touch-free restrooms, our family feels the responsibility to do more.

This closing will cause a hardship on many of our employees through the loss of wages that had just re-started. This at a time when they are just overcoming a three-month layoff. They have rent, mortgages, car payments, grocery bills and everyday living expenses to address. But we believe for the safety of all, it is the right thing to do.

We will keep you informed on our progress and will let you know as soon as we announce our second re-opening. Hope to see you soon.

# Harper's COVID-19 Mitigation Strategies

The following are the actions Harper's has taken that are required by the Governor's executive orders:

- All employees and suppliers must undergo a health screening process when they enter the building
- All employees must wear face coverings while working and they are supplied at by us at no cost
- Employee frequent handwashing guidelines and procedures are in place
- Frequent cleaning and sanitizing procedures are implemented for all high contact touchpoints and customer contact surfaces
- All tables are laid out for appropriate social distancing, including chaining the deck tables to the deck so at they can't be moved and always remain 6 feet apart
- Operating at a maximum 50% capacity.

In addition, we have implemented policies and procedures, and also made significant financial investments, to make our environment safer than any other business now open:

- Free face masks are provided to all customers when entering upon request
- All restrooms have been made touchless environments by installing touchless hand dryers, faucets, urinal and toilet flushing devices (60 devices)
- The air handling systems are being modified to include Bi-polar ionization purifying technology to kill 99.4% of the COVID-19 virus (in addition to other viruses, bacteria and mold) while the air is being conditioned and re-circulated.
- We close two days a week to do extensive deep cleaning and sanitizing
- Hand sanitizer is available throughout the restaurant and in the restrooms with over 100 gallons on hand
- All stools at the bars have been removed to provide social distancing and reduce long term contact with our bartenders
- All silverware, plates, glassware and cookware are subjected to two-passes through our high-temperature washing and sanitizing dish machine
- Disposable plastic glassware is used to avoid multiple person contact of used glassware
- Disposable, single-use menus are used to avoid multiple person contact, and to be used as a disposable placement
- Disposable, single-use paper napkins are used to avoid contact transfer
- Disposable plastic silverware is used to avoid multiple person use
- Individual, disposable packets of salt, pepper and condiments are provided to avoid multiple touches of traditional serving containers
- Large banners have been placed inside and out of our building directing customers to social distance and wear face coverings
- Encouraging customers to sit outside on our decks when weather permits to provide a outdoor fresh air environment
- We utilize proprietary essential oils blend that works on viruses, bacteria and funguses that is used in our air filtration system.