

All of us here at the Millstone at 74 Main take this virus very seriously. But we always take sanitation and the safety of all our diners seriously. We consistently do very well with our yearly health department inspections. We are open to serve our community making sure our diners can come out with confidence.

In the face of a global pandemic, known as COVID-19 or Coronavirus, our priority remains the same. We are consistently following the sanitation policies and practices that we've always had in place, but with increased intensity and frequency.

Our staff and facility sanitation practices include, but are not limited to:

- - Emphasizing best personal hygiene practices with frequent hand washing, for a minimum 20 seconds, up to the elbow, with soap and water.
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- - Requiring staff to stay home when they are sick.
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- - Cleaning and disinfecting high-touch objects and surfaces.
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We are reinforcing our sanitation standards with increasing frequency to reduce any risk. This situation is continually changing and we are monitoring it closely. We appreciate your support of our business and our continued efforts to keep our guests and staff safe.

Thank You.