

# *Bogie's Pub & Grill*

## Employee Handbook



# Welcome Letter

Welcome To Our Team!!

We welcome you Bogies Pub & Grill We look forward to the opportunity to work with you and want you to know that we recognize our employees as one of our most valuable resources. Our continued success in providing the highest quality of food, beverages and service to our customers depends on having quality people like yourself and your fellow employees. We want you to enjoy your time here and are committed to helping you succeed in your new job.

We have prepared this handbook to answer some of the questions that you may have concerning Bogie's Pub & Grill and its policies. This handbook is intended solely as a guide. Read it thoroughly, if you have questions about anything, contact a manager for assistance.

We hope you find your time with us to be an enjoyable and rewarding experience.

Once again, welcome to Bogie's Pub & Grill

Sincerely,

Kurt Proba

# Table of Contents

OUR MISSION.....	3
OUR BUSINESS PHILOSOPHY .....	3
ABOUT OUR HANDBOOK .....	4
EMPLOYMENT POLICES .....	5
Hiring .....	5
Orientation Period .....	6
Training .....	6
Evaluations.....	6
Overtime.....	7
Standards of Conduct.....	8
Harassment.....	10
Absences .....	11
Tardiness .....	12
Resignations .....	12
Payment Procedures .....	12
Benefits.....	14
RESTAURANT POLICES AND PRACTICES .....	18
Customer Service.....	18
Management/Employee Relations .....	19
Safety .....	21
Sanitation.....	22
Dress Code.....	23
Accidents and Emergency Situations.....	24
Alcohol Serving Policy.....	25
Solicitation.....	26
Company policy-Payroll Deductions.....	27
HANDBOOK RECEIPT.....	28
Weekly Server Cleaning Schedule.....	28

## Our Mission

Bogie's Pub & Grill mission is to enrich the lives of our guests, our employees and owners. We do this through superior quality food and beverages, legendary customer service, sales growth, cost controls and treating our employees like family. We believe that our employees are one of our most important resources and our success depends upon creating and retaining a staff capable of delivering an exceptional dining experience to every customer, every time.

## Our Way of Doing Business

Bogie's Pub & Grill success depends on our people. Our restaurant can only prosper and provide opportunities for employment and growth when we continually improve ourselves, and the work we do. We recognize however, that success is not measured by sales; guest counts, and numbers alone. We are measured as much by the way in which we achieve our goals, as we are by the actual achievements themselves. We believe that a commitment to uncompromising values and integrity should always guide our decisions and actions as we pursue our goals. Following are the core values that form the foundation of our measurement of success:

We believe in providing legendary service. Our goal is to provide the kind of unique and genuine sort of personal care and attention that our customers tell stories about.

We believe that good isn't good enough. We never stop trying to do it better, no matter how good we are. We constantly strive to "raise the bar."

We believe in honesty and trust. We work to build trust with others in each and every transaction and interaction. We recognize that honesty and trust form the bond that holds organizations and relationships together.

We believe in the ongoing training and development of our people. We see it as a worthy investment in the future of the restaurant and as a way of enabling our people to achieve their potential in whatever they do.

We believe our continued success depends on teamwork. We know that great achievements are only possible from helping and respecting each other.

We believe in a clean and orderly restaurant. From after shift cleaning to the little wipes and cleaning made throughout the day, a clean restaurant is an appetizing restaurant.

We believe in doing business in a professional and orderly manner. While we promote a relaxed atmosphere we expect your focus to stay on the job while you are here.

We believe in being responsible to others and to ourselves. We do what we say we are going to do when we say we are going to do it. We believe in personal accountability and avoid blaming others when things don't turn out as planned.

## About this Handbook



This handbook is designed to help you get familiarized with Bogie's Pub & Grill. We want you to understand how we do business and how important you and every employee is in helping us take care of our guests and making this a rewarding place to work.

The policies stated in this handbook may change from time to time. It isn't flawless either. We've done our best to include as much information as possible in an easy-to-understand manner.

This handbook is not a contract, which guarantees your employment for any specific time. Either you or Bogie's Pub & Grill may terminate your employment at any time, for any reason, with or without cause or notice. Understand that no supervisor, manager, or representative of Bogie's Pub & Grill, other than the owner's of Bogie's Pub & Grill has the authority to enter into any agreement with you for employment for any specified period or to make any such promises or commitments.

We wish you the best of luck in your position and hope that your employment with Bogie's Pub & Grill and as we

expressed earlier in this handbook, will be a very enjoyable and rewarding experience.

## Employment Policies

### Hiring

---



It is Bogie's Pub & Grill policy to hire only United States citizens and aliens who are authorized to work in this country. As required by law, employees will be required to provide original documents that establish this authorization within three days of their date of hire. If the documents are not provided within the three day period, we have no choice, under the law, but to terminate the employee until the appropriate documents are provided. Employees and employers are both required to complete a form furnished by the Department of Labor, form I-9. In Section 1 of form I-9, the information provided by the employee must be valid and authentic. If at any time during an employee's employment, it is discovered that any document used was invalid or not authentic, the employee must, by law, be immediately terminated.

### Non-Discrimination

---

Bogie's Pub & Grill is an equal opportunity employer. We will not tolerate discrimination based on race, sex, age, national origin, religion, sexual orientation, or disability. Employment decisions, such as hiring, promotion, compensation, training and discipline will be made only for legitimate business reasons based upon qualifications and other nondiscriminatory factors.

### Age Requirements

---

All servers, as per the law, must be at least 18 years of age. Employees under the age of 18 must comply with all federal wage and hour guidelines, no exceptions. The required work permits must be supplied when applicable. No employees under the age of 18 years can take orders for or serve alcoholic beverages.

## Orientation Period

---



You have been through our employee selection process, have been selected for employment and appear to have the potential to develop into a successful employee. However, we want the opportunity to begin the training period, get to know you, see how you fit in with your co-workers and determine if you are willing and able to carry out the responsibilities for the position in which you were hired. It's also important for you to get to know us and become familiar with how we operate to find out if this job is a good fit, therefore, we have a 2 week Orientation Period for that purpose referred to above. The 2 week period allows both you and the Company to see whether or not it's a good fit and if not, part company as friends. During the Orientation Period you will begin your training and be observed by management. Also, during this time if you feel you do not understand what's expected of you or that you need additional training, we encourage you to ask questions and seek additional help from our management staff.

## Evaluations

---



All employees receive written and verbal performance evaluations twice a year, in March and September. The evaluation process is intended to let you know how well you're performing and help you be more effective and productive. The evaluation also gives you the opportunity to share your thoughts about your performance and future goals with your manager.

The evaluation process is an opportunity to identify accomplishments and strengths as well openly discuss areas and goals for any improvements. Depending on your position and performance, you may be eligible for a pay increase. Pay increases are not guaranteed. Rewards are based solely on a person's job performance and results.

## Schedules

---



Schedules are prepared to meet the work demands of the restaurant. As the work demands change, management reserves the right to adjust working hours and shifts. Schedules are posted weekly on Friday. Each employee is

responsible for working their shifts. Keep in mind the weekends are our most crucial shifts.

You should arrive for your shift with enough time to make sure you're ready to work when your shift begins. We suggest that you arrive 10 to 15 minutes before your shift begins so that you have time to get settled and ready for your shift. You should clock in when your shift begins and be ready to start work immediately. Employees must enter and exit through the backdoor during business hours not the Front Door.

Schedule changes may be allowed only if you find a replacement and get a manager's approval. To be valid, the manager must indicate and initial the change on the posted schedule. The restaurant usually requires high levels of staff on or around holidays, and other special events. We understand that you have a life outside of the restaurant and will always try to find a way to work with you on your schedule requests. Schedule request need to be submitted 2 weeks in advance. We do ask you to remember just how crucial each position is to the proper functioning of the restaurant. Please remember that even though we will try to comply with your requests, there is no assurance that you will get the requested time off.

## Overtime

---



In accordance with Federal Minimum Wage Law, employees are paid overtime when they work more than 40 hours in one week. Hourly employees are paid at one and one-half times their basic straight time rate for all overtime hours worked. Tip credit will be factored into the hourly rate for tipped employees.

## Standards of Conduct

---



Consistent with our Mission and values, it is important for all employees to be fully aware of the rules, which govern our conduct and behavior. In order to work together as a team and maintain an orderly, productive and positive working environment, everyone must conform to standards of reasonable conduct and policies of the Restaurant. **AN EMPLOYEE INVOLVED IN ANY OF THE FOLLOWING CONDUCT MAY RESULT IN DISCIPLINARY ACTION UP TO AND INCLUDING**



IMMEDIATE TERMINATION WITHOUT A WRITTEN WARNING.

1. Invalid Work Authorization (I-9 form)
2. Supplying false or misleading information to the Restaurant, including information at the time of application for employment, leave of absence or sick pay.
3. Not showing up for a shift without notifying the manager on duty. (No call, no show, no job)
4. Clocking another employee “in” or “out” on the Restaurant timekeeping system or having another employee clock you either “in” or “out.”
5. Leaving your job before the scheduled time without the permission of the manager on duty.
6. Use of foul or abusive language. Remember we serve a variety of people including children
7. Disorderly or indecent conduct.
8. Gambling on Restaurant property.
9. Theft of customer, employee or Restaurant property including items found on Restaurant premises.
10. Theft, dishonesty or mishandling of Restaurant funds. Failure to follow cash, guest check or credit card processing procedures.
11. Refusal to follow instructions.
12. Engaging in harassment of any kind toward another employee or customer.
13. Failure to consistently perform job responsibilities in a satisfactory manner within the 2 week orientation period.
14. Use, distribution or possession of illegal drugs on Restaurant property or being under the influence of these substances when reporting to work or during work hours.

15. Waste or destruction of Restaurant property.
16. Actions or threats of violence or abusive language directed toward a customer or another staff member.
17. Excessive tardiness.
18. Habitual failure to punch in or out.
19. Disclosing confidential information including policies, procedures, recipes, manuals or any propriety information to anyone outside the Restaurant.
20. Rude or improper behavior with customers including the discussion of tips.
21. Smoking or eating in unapproved areas or during unauthorized breaks.
22. Not parking in employee designated parking area.
23. Not entering and exiting the restaurant through approved entrance.
24. Failure to comply with Restaurant's personal cleanliness and grooming standards.
25. Failure to comply with Restaurant's uniform and dress requirements.
26. Unauthorized operation, repair or attempt to repair machines, tools or equipment.
27. Failure to report safety hazards, equipment defects, accidents or injuries immediately to management.

## Harassment

---



It is this Restaurant's policy to treat all personnel with dignity and respect and make personnel decisions without regard to race, sex, age, color, national origin, religion or disability. We strive to provide everyone a workplace that is free of harassment of any kind. Employees are encouraged to promptly report incidences of harassment.

### Sexual Harassment

---

All of our employees have a right to be free from sexual harassment. Bogie's Pub & Grill does not condone actions, words, jokes or comments that a reasonable person would regard as sexually harassing or coercive.

#### Definition of Sexual Harassment

Sexual harassment encompasses any sexual attention, from either gender, that is unwanted and is defined as unwelcome advances, requests for sexual favors, or other verbal or physical conduct of a sexual nature when:

- \* Submission is made an express or implied term or condition of employment or status in a class, program or activity.
- \* Submission to or rejection of the behavior is used to make an employment or educational decision (such as hiring, promotion or grading a course).
- \* The conduct has the purpose or effect of unreasonably interfering with a person's work or educational performance or creates an intimidating, hostile or offensive environment for work or learning, including harassment in the workplace from an outside party, such as a vendor.

Sexual harassment may take many forms, for example: 4

Physical assault.

- \* Direct or implied threats that submission to sexual advances will be a condition of employment, work schedule, promotion, job assignments, evaluation, wages or any other condition of employment.
- \* Direct propositions of a sexual nature.
- \* Comments of a sexual nature.

- \* Unnecessary touching, patting, hugging or brushing against a person's body.
- \* Remarks of a sexual nature about a person's clothing, body, sexual activity or previous sexual experience.
- \* Employees need to be concerned not only with the intent of their actions of this kind but also the effects; while sexual harassment involves repeated, unwanted sexual attention, persons involved in isolated or inadvertent incidents demonstrate insensitivity toward others. Repeated occurrences will be considered intentional violations of the policy.

Anyone who feels it necessary to discuss what may appear to be sexual harassment should report the harassment promptly to at least two people who are in a supervisory or management capacity. Your report will be kept as confidential as possible. A prompt and thorough investigation will be made. If a claim is substantiated, the Company will take immediate and appropriate action, including discipline and possible termination.

## Absences

---



All employees are expected to work on a regular, consistent basis and complete their regularly scheduled hours per week. Excessive absenteeism may result in disciplinary action, up to and including termination. Disciplinary action taken because of absenteeism will be considered on an individual basis, following a review of the employee's absentee and overall work record.

- \* If you are going to be late or miss work, employees are expected to call and talk to a manager at least 2 hours before you are scheduled to work.
- \* Any employee who does not call or report to work for two consecutive shifts will be considered to have voluntarily resigned employment at Bogie's Pub & Grill.
- \* Prior to taking a leave of absence for purposes of vacation, personal leave, military or jury duty, or other planned absence, an Employee Leave Request must be made. An Employee Leave Request shall be submitted via email to (pubbogies@yahoo.com) or in

writing to a manager and consist of a name, dates requested off, and the reason for the request.

- \* Employee Leave Requests should be submitted at least two weeks prior to the scheduled leave date, unless the request is due to an unexpected emergency. The nature of the emergency should then be shared with an owner/manager.
- \* During the busiest months of the year September, October, November, and December please do not request any time off. Unless the reasons are compelling in the extreme, your request will be denied.
- \* To return to work from an accident or medical leave, all employees must present a doctor's release.
- \* Any employee who fails to return to work at the expiration of a personal leave of absence will be deemed to have abandoned their job, unless Bogie's Pub & Grill is notified of a reason, satisfactory to management, for not returning to work at the end of the leave of absence.

---

## **Tardiness**



Employees must be prepared to start work promptly at the beginning of the shift. Always arrive at the Restaurant 10 to 15 minutes before your shift. Your scheduled time is the time you are expected to be on your job, not arrive at the Restaurant. Repeated tardiness is grounds for termination. If it is not possible for you to begin work at your scheduled time, call the Restaurant and speak to the Manager on duty.

---

## **Resignations**



You are requested to give a two-week notice of your plans to leave the restaurant. A notice is important so that we have time to hire someone to take your place. Giving a two-week notice is a professional courtesy and assures that you are eligible for re-hire and will not have a "left without resignation notice" on your employment record.

## Payment Procedures

---



### Time Clock Procedures

---

You should arrive at the restaurant 10 to 15 minutes before you are scheduled to start work. You may clock in within 5 minutes of the start of your shift. All hourly employees are given an employee ID number to clock in and out on the Restaurant's timekeeping system.

Tampering, altering, or falsifying time records or recording time on another employee's ID number is not allowed and may result in disciplinary action, up to and including termination.

### Tip Reporting

---

As an employee of a Restaurant, all the tips you receive, whether in cash or included in a credit card transaction are taxable income to you. You are required, by federal law, to report and record your actual tips for each shift.

At the end of each shift, tipped employees must disclose when they punch out at the end of the shift, the amount of credit card tips and total tips less any tips shared with any other employees. Your tips will be recorded and reflected in total on your paycheck stub. Endorsement of your paycheck indicates that you acknowledge that your tip information on the stub is accurate and correct.

It is the employee's responsibility to comply with IRS requirements of reporting all your tip income. While you are responsible for reporting all of your tip income, the Restaurant may be required to allocate additional tip income to any tipped employee that does not declare at least 15% of their gross sales as tip income.

We strongly encourage you to accurately report your tip income. This will reduce the chances of you being audited by the IRS and allows you to qualify for greater social security, unemployment and worker's compensation benefits.

### Payroll Checks

---

Paychecks are available at the Restaurant after 2:00pm on the 5<sup>th</sup> and 20<sup>th</sup> of the month.

## **Payroll Deductions**

---

Your paycheck will indicate your gross earnings as well as deductions for federal and state withholding taxes and social security and Medicare taxes. Federal and state withholding taxes are authorized by you based on the information you furnished to us on form W-4. If you want an explanation of your deductions or if you wish to change them in any way please a Manager.

As per state law, the Restaurant complies with court orders in connection to garnishments from employee paychecks as directed by the proper authorities. You will be notified of any court-ordered payroll deductions.

## **Change of Address**

---

We ask that you report any address changes to management as soon as possible so your year end statement of income and deductions, form W-2, will be mailed to the correct address.

## **Lost Paychecks**

---

Report lost paychecks to Management. We will stop payment on the lost check and reissue you another check on the next payroll cycle. The reissued check will incur a deduction equal to the bank stop payment charge.

## **Benefits**

---

### **Health Insurance**

---



At this time Bogie's Pub & Grill cannot offer health insurance. We apologize but it's too damn expensive.

---

## Holidays

Due to the nature of the bar and restaurant business you are required to work holidays. Please see management on holiday scheduling .



## **Worker's Compensation**

Worker's compensation provides benefits for employees who suffer personal injury from accidents or illnesses arising out of, and in the course of, their employment with the Restaurant. An employee who is injured on the job, regardless of the severity of the injury or illness, should:

- \* Report the occurrence to the manager on duty.
- \* The manager on duty will need to obtain information as to exactly what happened, how the injury or illness occurred, the exact time and location, as well as any 

---

witnesses to the occurrence.

If an employee experiences a disabling work injury, the nature of which necessitates an absence from work, a manager, will provide the employee with information concerning his or her lawful benefits.

## **Employee Meals**

All servers will eat at 10% off the menu price one meal per shift

---

# Restaurant Policies & Practices

## Customer Service

---



Our restaurant exists only because of customers, and in particular repeat customers who voluntarily choose to return here and spend their money on our food and beverages. Without the customer we don't have a restaurant, they are the only reason we are here. As a result, taking care of our customers is our highest priority, in fact a privilege, never an interruption. At Bogie's Pub & Grill the customer always comes first!

## Customer Complaints

---

Nobody enjoys being the recipient of customer complaints, but complaints are to be expected as part of being in the hospitality business. Complaints can even be viewed in a positive light if they are handled properly. Complaints can give us insights as to how to make our Restaurant better, demanding customers force us to be our best and resolving complaints satisfactorily can even increase customer loyalty IF they are handled properly.

When faced with a customer complain:

- \* Don't get defensive and try to explain, get a manager.
- \* Remove the offending item immediately, and get a manager.
- \* Apologize for the problem and tell the customer you will take care of the problem, and get a manager.
- \* Oh and finally, always inform a manager of the incident.

Do everything you can to let the customer know you care and that this isn't the kind of experience you want them to have at our restaurant.

## Telephone Courtesy

---

It is everyone's responsibility to answer the phone. Always answer the phone promptly, within two rings. Always answer in a friendly, polite manner: "Good (morning,

afternoon, evening), Bogie's Pub & Grill, how may I help you?

Respond to any questions that you are absolutely certain of the answer. If you are uncertain, ask the person if you may put them on hold for a moment and quickly refer the call to a manager. Always thank the person for calling. Always ask the caller for their name when they ask to speak to a manager or customer.

## **Management / Employee Relations**

---



Our managers are committed and trained to provide you with the tools and positive working environment for you to do your job to the best of your ability with minimal distractions. You will be treated with respect and dignity by all of our management personnel and we will try our best to recognize and reward your hard work and accomplishments.

We recognize there may be occasions for misunderstandings and problems to come up. We want to clear up these types of situations in a fair and timely manner and in order to do this we need your help in bringing them to our attention. We want you to know that “management is never too busy to be informed of work-related problems, complaints or disputes of any employee.”

If you have such a problem, you should promptly talk to a manager. They will listen in an open, objective and courteous manner. We want to understand and solve if the problem is not resolved to your satisfaction, you should take up the matter with Kurt or Eric

Every necessary action will be taken to resolve a problem or settle a dispute in a fair and equitable manner. As we said in the “Welcome Letter,” we recognize our employees as one of our most valuable resource and we take all employee problems and complaints very seriously. No problem is too small or insignificant and each issue will be given the utmost attention and consideration.

## **Meetings**

---

Staff meetings will be held on a regular basis for your benefit as well as for the Restaurant. Meetings are held for a variety of reasons and can include new menu offerings, upcoming promotions and events, training, policies, etc. Such meetings are treated as a shift and attendance is mandatory. Only management-approved absences will be accepted. Most meetings offer employees the opportunity to provide valuable input for feedback and provide suggestions to enhance our working environment and the operation of the Restaurant.

## **Teamwork**

---

We cannot achieve our goals and provide the highest levels of service to our customers without working together as a team. Teamwork basically boils down to common courtesy and common sense. If a co-worker is overloaded and you're not, help them in any way you can. It's only a matter of time before they will return the favor. Pitch in to help a customer whether they are technically yours or not. If another employee hasn't quite caught on to something and you have, ask if you may suggest another way to do it. Genuine teamwork makes for a much more enjoyable and satisfying work experience and results in happier (and more generous) customers.

## **Communication**

---

It is important for every employee to have a good sense of "what's going on" in the Restaurant. It is management's responsibility to keep everyone informed of ongoing changes and news affecting the Restaurant and our people. Such communication takes place primarily in pre-shift meetings, general meetings and by posting notices and information to the "bulletin board" located on the side of the tea and water station in the back of the house.

## Safety

---



Bogie's Pub & Grill is committed to maintaining a safe workplace for all of our employees. The time to be conscious about safety is before an accident happens. Safety is everyone's responsibility and is a regular, ongoing part of everyone's job.

You will receive more specific, detailed information and training on safety issues as an ongoing part of your employment. However, here are some basic guidelines and safety rules to always keep in mind:

- \* Wipe up spills immediately.
- \* Never run in hallways or the kitchen, always walk carefully. Even when it's busy, take small steps and pay attention.
- \* Wear shoes with non-slip soles. They cost no more than standard shoes. Ask your manager about where to purchase them.
- \* Report defective equipment or tools to a manager immediately.
- \* Never operate equipment unless you have been trained how to use it properly.
  
- \* Never try to catch a falling knife. Knives are easier to replace than fingers.
- \* Let people know when you're carrying anything hot. Don't be shy, yell out something like, "HOT STUFF COMING THROUGH."
- \* Don't put hot food or plates in front of small children.
- \* Use proper lifting techniques. Never lift too much. If it's uncomfortable, make two trips or get some help. Remember to always bend at the knees, lift with your legs, not your back.

## Sanitation

---



We are obsessed with sanitation and food safety! Due to the nature of the restaurant business, it is **ABSOLUTELY ESSENTIAL** that **EVERYONE** follows safe food handling procedures. This is one area of the Restaurant where there is absolutely no compromise. **NEVER** take shortcuts on food safety and handling. Every day we are entrusted with the health and even lives of our customers. This is a huge responsibility, one that we must never take lightly.

While you will receive additional and ongoing training on food safety issues following are some of the basic rules we **ALWAYS** follow and enforce:

Keep your hands washed. Always wash your hands after using the restroom, smoking, touching your hair, eating, sneezing or coughing. If you use latex gloves, change them frequently.

Sanitize everything. Besides clean hands, use sanitizing solution to constantly keep counters, cutting surfaces, and utensils. This helps to keep food handling areas and preparation tools free of bacteria.

Prevent cross-contamination. Cross-contamination occurs when raw meat comes in contact with other food that will be served without further cooking. For example, never place raw chicken on a cutting board and then cut vegetables for an uncooked product on the cutting board without first washing and sanitizing it first. The same for utensils like knives and portioning tools, always wash and sanitize them after every use.

Keep food at the proper temperatures. Potentially hazardous foods like meat, poultry, dairy and fish should always be stored below 45°. Food that is cooking or in holding should always be above 140°. Bacteria count on food grows rapidly between 45° and 140° so it's imperative that our food products spend a minimum amount of time in the "temperature danger zone."

Store food correctly. Raw meat should always be stored below cooked or prepared food. Raw poultry is always placed on the bottom shelf of the walk-in. Keep chemicals and cleaning products away from food products.

## Dress Code

---



Bogie's Pub & Grill is not a formal restaurant or bar, and we understand that each person's dress style is an expression of their personality. We like your personality otherwise we wouldn't have hired you. However we do require certain standards of dress in order to satisfy city, state, and federal regulations as well as commonly accepted norms of decency.

### Dining Room Dress Code

---

**Shoes** - Shoes must be close toed and have non-skid soles.

**Appearance** - Clean and well groomed hair. Hair pulled back off the shoulder. Well groomed hands, fingernails and fingernail polish. Facial hair should be neat and well-trimmed.

**Otherwise** - We ask you to be judicious in your choice of blouses, t-shirts, hats, dresses, pants and other methods of adorning yourself. All clothes should be in good repair (We don't care if it's your favorite shirt. If it looks like a moth eaten mosquito net, don't wear it to work). If you think anything might be questionable pass it through one of the managers before wearing it to work.

## Accidents and Emergency Situations

---



Report all accidents, no matter how minor they seem, to the manager on duty. In the event of an emergency, like an apparent injury or choking situation, notify a manager immediately. Managers are responsible for administering CPR, choking procedures or appropriate first aid.

## **Crime and Robbery**

---

If you are ever involved in a robbery, DO NOT RESIST. Statistics show that people, who resist, are three times more likely to be injured than people who do not resist. The safety of you, your fellow employees and customers are our highest priority. Don't be a hero, always cooperate fully and do not resist!

## **Fire Protection**

---

All employees must know the specific location and operation of fire protection in the Restaurant. The Restaurant is equipped with many fire-extinguishing systems in the ducts, hood, over the stoves and other cooking equipment that contains a dry chemical. They can be set off immediately by pulling the ring attached to each system. We also maintain hand held CO<sup>2</sup> systems. Be very specific before setting off a fire alarm or notifying someone to take action.

If the fire alarm sounds, assist guests to the nearest fire exit and out of the building immediately. Tell them the restaurant is under "Fire Alarm Status" and it is their responsibility to leave the restaurant through the nearest exit.



## Alcohol Serving Policy

---



As a Restaurant that sells alcoholic beverages, we are committed to sensible, socially responsible consumption of alcohol. We help to ensure our customers' and other members of the community's safety by educating our employees on responsible service and management of alcohol. We want our customers to enjoy alcoholic beverages in moderation, but if a customer shows signs of drinking too much, a manager should become informed immediately.

Employees, who serve customers, must abide by the Restaurant's policies on alcoholic beverage service:

1. We will not knowingly allow anyone on our staff that is under the legal drinking age to serve or dispense alcoholic beverages.
2. We will not serve alcoholic beverages to an intoxicated person.
3. We will not knowingly serve a person alcoholic beverages to a person under the legal drinking age. It is our policy to card anyone who appears to be under 30 years old.
4. We will offer nonalcoholic alternatives such as soft drinks, coffee, juice, etc.
5. You must maintain a valid TABC status.

## Proprietary & Confidential Information

---

It is illegal to steal copy or communicate or transmit a former employer's confidential or proprietary information. Proprietary information is defined as "the whole or any part of any scientific or technical information, design, process, procedure, formula, or improvement that has value and that the owner has taken measures to prevent from becoming available to persons other than those selected by the owner to have access for limited purposes." Our internal business

practices, procedures and recipes are of great value to Bogie's Pub & Grill. Employees are not to disclose any proprietary processes or recipes to any person unless directed to by Bogie's Pub & Grill owners Bogie's Pub & Grill will institute civil action against anyone who violates this policy.

## **Solicitation**

---

Employees - There should be no solicitation or distribution of literature of any kind by any employee during actual working time of the employee soliciting or the employee being solicited. Working time does not include lunch and rest breaks. Any employee who violates any part of this policy will be subject to counseling and disciplinary action up to and including dismissal.

Non-Employees - Non-employees are prohibited from soliciting and distributing literature at all times anywhere on Company property. Non-employees have no right of access to any area of the premises other than areas open to the public, and then only in conjunction with the area's public use.

# HANDBOOK RECEIPT

This Employee Handbook does not constitute a contract of employment either in whole or in part. The Company, reserves the right to add, delete, or change any portion of the Employee Handbook with or without notice.

FOR THE EMPLOYEE’S INFORMATION:

Your employment status: \_\_\_\_\_ Full Time \_\_\_\_\_ Part Time

Your position title: \_\_\_\_\_

General Manager’s Name: \_\_\_\_\_

Your starting date: \_\_\_\_\_

I acknowledge receipt of, and have read, the Employee Handbook that outlines my benefits and obligations as an employee of Bogie’s Pub & Grill. I understand the Standards of Conduct and each of the rules and regulations which I am expected to follow, as well as the additional policies. I agree to abide by all of them.

All employees are expected to conform their conduct to the rules and regulations as set out in this handbook, and understand that they are at-will employees. The contents of any Employee Handbook, including this one, that may be distributed during the course of their employment shall not be construed to be a contract or in any way binding. The Company reserves the right to change, at its discretion, the contents of this handbook.

## POLICY STATEMENT

This handbook is a general guide and provisions of this handbook do not constitute an employment agreement (contract) or a guarantee of continued employment. It is simply intended to outline the benefits and work requirements for all employees. It is further understood that the Company reserves the right to change the provisions in this handbook at any time. It is policy of the Company that employment and compensation of any employee is at will and can be terminated with or without cause, at any time, at the option of the employee or at the option of the Company.

\_\_\_\_\_  
Manager’s Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Employee’s Signature

\_\_\_\_\_  
Date

\*\*\*\*\*PRINT AND RETURN\*\*\*\*\*

# WEEKLY SERVER CLEANING SCHEDULE

(EACH CLEANING DUTY WILL BE CHECKED DURING THE WALK OFF WITH THE MANAGER AT THE END OF EACH NIGHT!) EVERYNIGHT THE CONDIMENTS ON THE TABLES NEED TO BE WIPED DOWN.

CHECK WINDOW SEALS EVERYDAY.

**MONDAY-** CLEAN OUTSIDE OF THE PATIO EXAMPLE: BUSHES, GRASS, ETC....WIPE DOWN OUTSIDE BARSTOOLS, OUTSIDE BAR STOOL LEGS, AND BANISTERS.

**TUESDAY-** REMOVE AND WIPE DOWN THE CUSHIONS FOR THE BOOTHS, WIPE DOWN AND CLEAN ALL BEER MIRRORS AND PAINTINGS.

**WEDNESDAY-** RE-FILL ALL KETCHUP, SALT, PEPPER, MUSTARD, AND SUGAR CADDIES. ORGANIZE AND CLEAN TEA STATION, HOSTESS STAND, AND TAKE OUT AND CLEAN SERVER STATION.

**THURSDAY-** GET 2 CONTAINERS AND DUMP THE SALT AND PEPPER OUT IN THE CONTAINERS. NEXT WASH THE SHAKERS. **DO NOT THROW AWAY SALT AND PEPPER THAT IS IN THE CONTAINERS.**

**FRIDAY-** MORNING SERVER PUT SALT AND PEPPER BACK IN THE SHAKERS.

**SUNDAY-** WIPE DOWN ALL CHAIRS, CHAIR LEGS, TABLES, TABLE LEGS, BAR STOOLS, BAR STOOL LEGS, CLEAN ALL WINDOWS.

**MUST SIGN-**