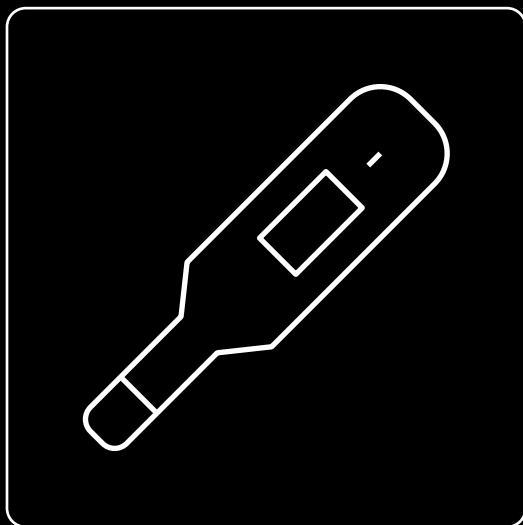


KEEPING YOU SAFE IN OUR RESTAURANTS

The safety and wellness of our team and guests is paramount to us at Fazenda, 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:



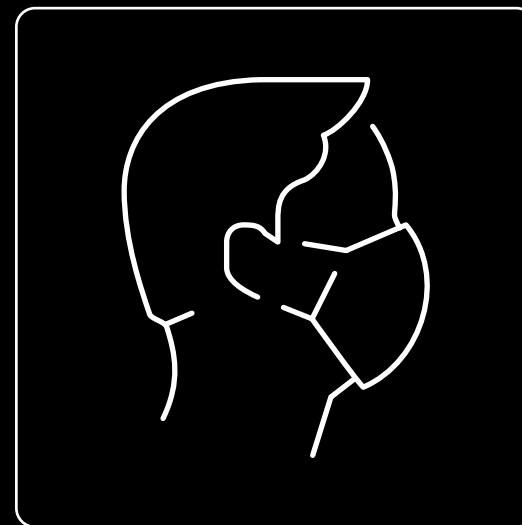
HEALTH CHECKS

Guests and team members will undergo temperature checks before entering our restaurant. We are also taking part in workplace testing.



SANITISING STATIONS

Guests will be asked to sanitise their hands when entering our restaurants. They will also find small sanitiser bottles at their tables.



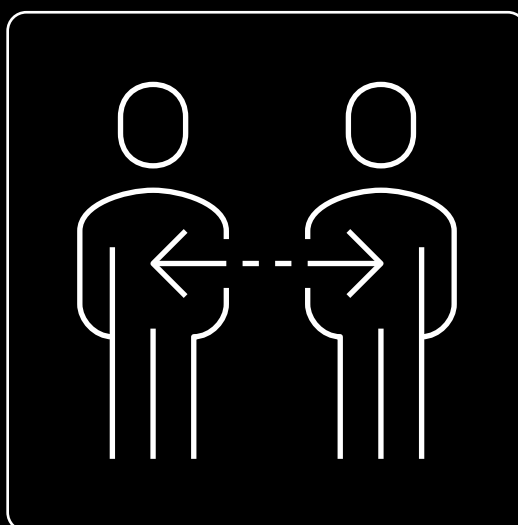
TEAM PPE

Face coverings are provided for our team and worn during service. We ask that our guests wear a face covering any time they are not at their table.



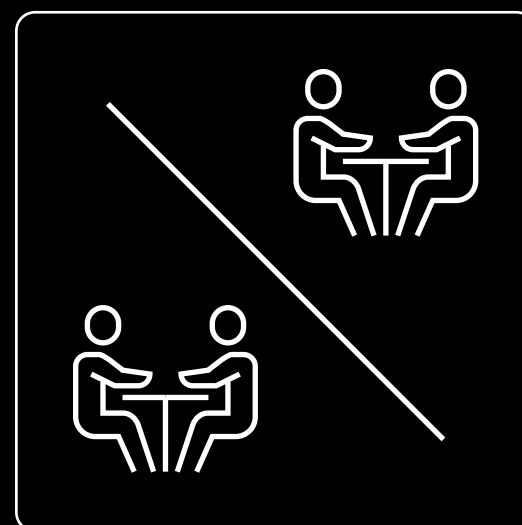
TEAM HAND WASHING & HYGIENE

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



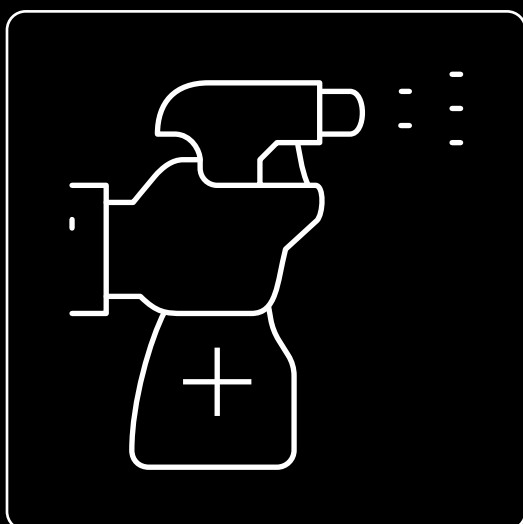
PHYSICAL DISTANCING

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



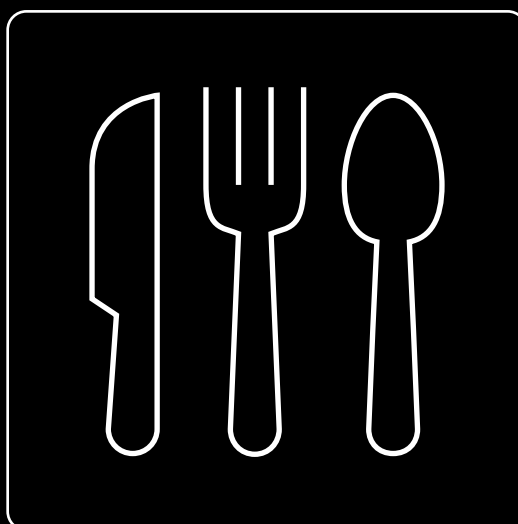
REVISED SEATING ARRANGEMENTS

Restaurant tables will adhere to the recommended distancing guidelines.



INCREASED CLEANING MEASURES

Our team will ensure all frequently touched surfaces and toilets are sanitised during 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. Learn more [here](#). All of our menus will be digital.



PAYMENTS

We will be accepting contactless and card payments only.