

KEEPIN' YOU SAFE AND THE FOOD TASTY

We want to see as many of your smiling faces gathered around our counters as possible. Well, that ain't gonna happen if we can't keep our restaurants safe and clean for you, our culinary crew or vivacious waitstaff. Needless to say, we've been putting a little extra elbow grease into our cleaning routine as of late, and plan to for as long as it takes. Here's a list of the things we're doing to keep our establishments looking bright, shiny and new, so the only thing you'll have to focus on is deciding between an All-American Webb breakfast or hot and juicy Webb burger.



Thorough Once Overs

Our entire staff, from the most grizzled fry cooks to the newest waitress, goes through a wellness check before punching their timecard.



Washin' Up

We clean our registers so well between each transaction that you could eat off them. Not that you have to, of course, we've got plenty of plates in the back.



Phantom of the Breakfast

The whole Webbs crew will be maskin' up for the foreseeable future.



Social Distancing

We're huggers at Webbs, but we'll fight back our inclination to give you a friendly embrace and properly social distance.



Hand Sanitizer

We've got this stuff all over the place for guests and crew alike to use at their discretion.



Even More Washin' Up!

High traffic areas, like the most popular counter and comfiest booths, are cleaned and disinfected after each use.



New Bathroom Policy

The most common touch points in the bathrooms are cleaned every hour, round the clocks, and only one of you guys is allowed in at a time. Don't worry, we're not going to be scrutinizing how many TP squares you use anytime soon.

GEORGE WEBB
RESTAURANTS

our kitchen's always cooking®