



Baron's is glad to see you again.

Your health and safety will always be our top priority, and we have made the following 9 changes accordingly to ensure that.

1. Sanitize restaurants three (3) times daily in according to the CDC standards
2. Sanitize utensils and silverwares then wrapped in towels carefully by our team members in mask and gloves
3. Multiple hand sanitizers around the restaurant for convenient and easy access
4. Frequent cleaning of all opened spaces, including restrooms, dining rooms, and any high contact surfaces
5. All team members will have their temperatures and general wellness checked before and after each shift
6. Extra spacing between tables and guests following local guidelines
7. Disposable single-use paper menu will be used for dine-in
8. Electronic payment devices wiped after each use
9. Contactless QR code ordering available at each dining table