To Our Valued Guests,

At the Cliff House we have no higher priority than the safety of our guests and staff. We have always taken food safety very seriously and will continue to do so through solid systems and consistent communication with you and our team.

The Cliff House has been working with Federal Health Inspectors to ensure that both our guests and our staff stay safe and healthy during this time. We are staying up-to-date on the latest information from the CDC as well as city, state, and federal government directives and are preparing to take actions, as necessary, to help ensure people stay safe.

We have always maintained the highest hygiene practices within our restaurants in the interest of everyone’s health and safety. Based on advice from public health officials, we have added additional maintenance staff to increase our already vigorous sanitizing policy. Our maintenance staff is regularly sanitizing all contact surfaces such as handrails, elevator buttons, doors, etc.

The Cliff House is providing bottled sanitizer at all host stations for the staff and guests as needed. Employees are keeping sanitizing buckets at all stations filled with bleach water to wipe down all surfaces in the building.

Public health officials have advised that the most prudent approach is to remain calm and conduct business as usual while taking precautionary measures to prevent transmission. Examples of these measures are:

1. Frequent and consistent hand washing with soap and water for 20 seconds. (Sing the Birthday song twice!) If this is not possible, use an alcohol-based hand sanitizer.
2. Avoid touching your eyes, nose, and mouth with unwashed hands.
3. Avoid close contact with people who are sick.
4. Cover your cough or sneeze with a tissue, then throw the tissue into the trash.
5. Management is monitoring employees’ health and sick employees are staying home. We are prepared to adjust how we operate business due to available staffing levels.

If anything occurs in San Francisco that would lead to a change in circumstances and require a deviation from operating as usual, we will notify everyone.

We will be monitoring the coronavirus outbreak with specific regard to local developments and preparedness. We remain committed to continuing to do this to ensure that all staff, as well as the public whom we serve, can come to the Cliff House to dine and work and in a safe and healthy environment.

Should you have any questions, suggestions, or concerns, please speak to any manager on duty or contact us directly at 415-386-3330.

The layout for our Sunday Champagne Buffet has been rearranged to accommodate a safer serving environment. Beginning Sunday, March 15th we have increased staff to serve guests at the buffet table to limit exposure from touching utensils.