JIKONI HOUSE RULES

We ask that all clients use CDC recommendations to take precautions to reduce the spread of COVID-19. Studio guests must be tested and wear masks & other appropriate protective gear and follow social distancing practices.

Keep doors and windows open whenever possible to increase ventilation. Food must be consumed outdoors.



CLEANING PROTOCOL

- ➤ No food should be left out overnight. That includes wiping counters after use and sweeping the floor.
- Remove trash in the kitchen and bathroom as needed. All trash bins must be emptied and re-lined at closing.



TESTING & PROTECTIVE GEAR

- Please come to the studio prepared and bring your own face masks.
- ➤ All on-site crew should be tested for Covid-19 within 72 hours of your shoot start date.
- Protective gear must be worn at all times inside the studio & building (spare masks & gloves are available at reception).



SANITIZATION

- ➤ We provide disinfectant spray, hand sanitizer, and anti-bacterial hand soap. Please disinfect high-contact surfaces throughout your booking.
- > Butcher block counter tops are to be cleaned with rag & diluted soap water



PROPS & PANTRY

- Please refrain from pulling items from the pantry or prop room without notifying the studio assistant.
- > Clean/sanitize hands prior to pulling studio items to be checked out.
- ➤ Once the studio assistant has checked out your items, they will be placed on a prop cart for you.
- > Props must be returned with ample time for assistant to reconcile that all items have been returned and without damage.
- > Prop napkins are only for decorative use



DISHES

- > **NO** food goes down the drain- there is no disposal.
- Empty the sink strainer as needed. Sink strainer must be empty at closing.
- ➤ All dirty dishwasher safe dishes must be rinsed and placed in the dishwasher. Studio staff will run the dishwasher and unload clean dishes.
- ➤ Do not place wood, baking sheets, or delicate items/hand painted ceramics in dishwasher.