With extensive experience in human resources and hospitality, along with SHRM-CP and CPHR certifications, I offer trusted, professional guidance tailored specifically for Florida restaurants. Fully insured and committed to excellence, this handbook framework is designed to help you build a legally compliant, respectful, and high-performing workplace that safeguards your business, supports your employees, and enhances your brand reputation.

## 1. Welcome & Our Culture

- 1.1 Welcome Letter from Ownership
- 1.2 Our Mission, Vision & Core Values
- 1.3 Brand Voice & Guest Philosophy
- 1.4 Our Commitment to Diversity, Equity & Inclusion
- 1.5 Workplace Culture & Professional Conduct
- 1.6 Open Door Policy & Respectful Communication

# 2. Employment Relationship & Legal Compliance

- 2.1 At-Will Employment Statement (Florida Law)
- 2.2 Equal Opportunity & Non-Discrimination Policy
- 2.3 Anti-Harassment, Anti-Bullying & Anti-Racism Policy
- 2.4 Reporting Harassment & Complaint Procedures
- 2.5 Non-Retaliation & Whistleblower Protections
- 2.6 Background Checks & Reference Verification
- 2.7 I-9 & Employment Eligibility Verification
- 2.8 Child Labor Laws & Minor Employment Guidelines
- 2.9 Accommodations for Disabilities (ADA Compliance)

### 3. Scheduling, Attendance & Timekeeping

3.1 Work Hours & Shift Scheduling

- 3.2 Flexible Scheduling & Time-Off Requests
- 3.3 Clocking In & Out Personal Accountability
- 3.4 No-Call / No-Show Policy
- 3.5 Breaks, Meal Periods & Rest Guidelines (Adults & Minors)
- 3.6 Inclement Weather & Emergency Closure Policy

## 4. Compensation, Tips & Payroll

4.1 Pay Structure (Tipped & Non-Tipped Roles)

- 4.2 Tip Pooling, BOH Distribution & Tip Reporting (IRS Compliance)
- 4.3 Overtime Rules & Wage Compliance (FLSA & Florida Law)
- 4.4 Final Paychecks, Deductions & Recordkeeping
- 4.5 Wage Discussions & Pay Transparency Rights

## 5. Appearance, Uniform & Personal Conduct

- 5.1 Uniform Policy Provision, Purchase & Care
- 5.2 Grooming Standards & Dress Code
- 5.3 Tattoo, Piercing & Personal Presentation Guidelines
- 5.4 Personal Hygiene & PPE (If Applicable)
- 5.5 Personal Phone Use & Technology Policy
- 5.6 Social Media, Photography & Brand Representation

## 6. Meals, Perks & Benefits

- 6.1 Employee Meal Discounts & Dining Rules
- 6.2 Additional Perks: Training, Development & Growth
- 6.3 Benefits Overview (If Applicable)
- 6.4 Mental Health, Wellness & Burnout Prevention

#### 7. Alcohol Service & Guest Responsibility

7.1 Legal Requirements for Serving Alcohol in Florida

7.2 Responsible Vendor Program (RVP) & Training

7.3 Refusal of Service, Fake IDs & Underage Guests

7.4 Handling Intoxicated Guests & Driving Risks

7.5 Incident Reporting & Guest Safety Documentation

## 8. Health, Safety & Sanitation Standards

8.1 OSHA Compliance & Workplace Safety

8.2 Food Safety, Sanitation & ServSafe Requirements

8.3 Allergen Protocols & Cross-Contamination Prevention

8.4 Equipment Use, Spill Prevention & Reporting Hazards

**8.5** First Aid, Injury Response & Emergency Action Plan

## 9. Discipline, Termination & Development

9.1 Progressive Discipline Policy

- 9.2 Grounds for Immediate Termination
- 9.3 Resignations, Exit Procedures & Final Pay
- 9.4 Internal Promotions & Succession Planning
- 9.5 Performance Reviews, Raises & Feedback Process

## 10. Confidentiality, Privacy & Conduct

10.1 Guest Privacy & Confidentiality Expectations

- 10.2 Staff Confidentiality & Sensitive Information
- 10.3 Off-the-Clock Conduct & Reputation Management
- 10.4 Conflict Resolution, Complaints & Investigations
- 10.5 Confidential Reporting Channels

# 11. Acknowledgment & Consent

**11.1** Handbook Acknowledgment & Agreement

**11.2** Consent to Policies (Timekeeping, Safety, Conduct)

**11.3** Final Signature Page