

RELAUNCH CONSIDERATIONS

Guidelines:

Distancing Measures

- We will be operating at no more than 50% seating capacity. Outdoor patio seating areas are also 50% capacity or less.
- Our tables and chairs are arranged so that a 2-metre distance is maintained between each dining party.
- We will be using one-way traffic flow to help maintain distancing. We have provided directional arrows to keep guests and staff in the right areas.
- Where needed, we will have heightened barriers between adjoined booths.
- The maximum number of patrons allowed to sit together is 6.
- No table condiments or Kallpods will be left on the tables.
- We have removed tables and blocked off booths to ensure social distancing.
- We are controlling access to the dining area and asking guests to wait to be seated to ensure we monitor everyone entering the building.
- Our customers will have space to maintain physical distancing in waiting areas as we will monitor if there are large numbers.
- We encourage table reservations to prevent lineups.
- When weather permits, we will ask guests to wait outside until their table is ready.
- We encourage guests to wash their hands or tell them to use the hand sanitizer stations we have set up in our buildings. Our sanitizer has at least 60% alcohol content and we request use entering and leaving.
- Our washroom capacity will allow for distancing between guests. No more than 4 guests at a time in multiple stall locations.
- We have marked our floors with physical distancing markers in areas where line-ups occur. Keep line-ups away from dining areas.

Cleaning

- Washroom sanitation and supervision have been enhanced.
- Staff will be washing hands frequently and wearing gloves where necessary. Staff will be provided specific PPE items depending on their duties.
- Staff will regularly sanitize handles and areas that require frequent touch. Very strict cleaning logs have been put in place.
- We will be thoroughly sanitizing each table and seating after customers leave.
- We will use rolled silverware and will not be pre-setting tables. The person performing this task must follow hand hygiene practices.
- Digital ordering devices, check presenters and other common touch areas are thoroughly cleaned and disinfected after use.
- Where reusable menus are used, we will thoroughly clean and sanitize between guests. Paper menus must be discarded after use.
- Bartenders will wear gloves at all times and follow handwashing schedule.
- Garnishes and straws will only be available upon request.

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Screening for Symptoms

- All staff will be monitored before being allowed to work their shift.

Personal Protective Equipment (PPE) – *where distancing measures cannot be maintained*

- Wait staff and servers who cannot be protected by 2 metres of distance or a physical barrier must wear a cloth or surgical mask. Some staff will be provided face shields.

Responsibilities

- Facilities are open for dining, delivery and take out only. Recreational activities within bars, cafes, or pubs are not allowed at this time. This includes dancing on dance floors, VLT play, billiards, pool tables, karaoke, shisha, hookah and water pipes, and other activities.

Owner/Manager: _____



Date: _____

