

# COVID SAFETY PROTOCOL

1. STAFF MUST WASH THEIR HANDS FOR 20 SECONDS.
  - a) Before and after breaks.
  - b) After touching surfaces THAT HAVE NOT BEEN cleaned with bleach solution
  - c) After touching face or hair.
  - d) After using the restroom
  - e) After touching phones.
2. STAFF DON'T TOUCH THEIR FACE. AND IF THEY HANDS ARE WASHED IMMEDIATELY.
3. THE ENTIRE FRONT AND BACK WILL BE CLEANED AND SANITIZED NIGHTLY.
4. ALL DOOR HANDLES, KNOBS, HIGH TOUCH AREAS WILL BE SANITIZED AT LEAST EVERY 30 MINUTES OR AFTER USAGE.
5. IT IS THE CUSTOMERS RESPONSIBILITY TO COME WITH THEIR BUBBLE
6. EACH SERVER ASKS ONE CUSTOMER FOR A NAME AND PHONE NUMBER FO CONTACT TRACING.
7. CUSTOMERS SNEEZING OR COUGHING HAVE TO COVER THEIR MOUTHS. IF THEY KEEP COUGHING OR SNEEZING THEY WILL BE ASKED TO LEAVE.
8. SOCIAL DISTANCING STICKERS ON THE FLOOR OF COMMON AREAS AND THE BACK.
9. NO MORE THAN 2 PEOPLE IN THE WASHROOMS AT A TIME.
10. NO MORE THAN 50% OF OUR CAPACITY ALLOWED. WE HAVE CAPACITY FOR 220 PEOPLE. BUT 6 FEET SOCIAL DISTANCING HAS TO BE MET.
11. NO GROUPS LARGER THAN 6. FAMILIES AND COUPLES DO NOT NEED TO BE 6 FT APART FROM EACH OTHER.
12. DOORS WILL BE WEDGED SLIGHTLY OPEN TO CREATE A BREEZE.
13. PATIO IS OPEN, HEATED AND COVERED.
14. ALL KITCHEN STAFF WEAR GLOVES AND MASKS.
15. NO FOOD TOUCHED BY ANYTHING OTHER THAN UTENSILS, BUNS AND BAGUETTES – USE TONGS OR WEAR FRESH GLOVES TO PLACE IN TOASTER AND TO REMOVE FROM TOASTER OR TO PLACE ON PLATE.
16. ALL GARNISHES USING A TEASPOON OR TABLE SPOON MEASURE.
17. DISHWASHERS DIP AND CLEAN GLOVES IN BLEACH SOLUTION BEFORE HANDLING CLEAN DISHES.
18. ALL STAFF MAINTAIN 6 FT DISTANCE BETWEEN EACH OTHER.
19. SERVERS MAINTAIN 6 FT DISTANCE WHEN TAKING ORDERS. TALK TO THE CUSTOMERS FROM THE SAME SPOT. LEAVE MENU AT THE TABLE.
20. SERVERS WEAR MASKS WHEN DELIVERING FOOD AND DRINKS.
21. BOTTLES OF WINE OR LIQUOR FROM STORAGE ARE NOT CODDLED UNDER ARMPITS..
22. WINE BOTTLES WIPED WITH BLEACH SOLUTION AND OPENED BEFORE SENDING OUT.
23. SERVERS DO NOT GO TO ANOTHER TABLE WITH DIRTY DISHES.
24. SERVERS DELIVER THEIR OWN FOOD AND DRINKS.
25. CUSTOMERS PACK THEIR OWN TO GO.
26. NO BILL FOLD USE FOR CHECKS.
27. TABLES BLEACHED AFTER EVERY USE.
28. MONERIS PADS WILL BE CLEANED AFTER EVERY USE WITH 70% ALCOHOL WIPES.
29. POS TERMINALS CLEANED EVERY 30 MINUTES.
30. ALL S&P SHAKERS, KETCHUPS, VINEGARS, ETC. ARE SANITIZED AFTER EVERY USE USING BLEACH OR WIPES.
31. SANITIZER BOTTLES WILL BE AT EVERY HAND SINK. AND AT THE FRONT DOOR.
32. CUPS AND WATER GLASSES ARE LEFT ON THE TABLE WHILE REFILLING COFFEE CUPS. WATER JUG LEFT ON THE TABLE.
33. GLASSES ONLY CARRIED BY BASE OR STEM.

34. NO STRAWS OR GARNISH.