

2020 Covid-19 Food & Beverage Safety Plan

- ✦ Removal of seating to adhere to the allotted 50% seating capacity.
- ✦ 2 metres minimum between tables.
- ✦ No more than 6 people at a table.
- ✦ Retain contact information from one person per table party for 30 days. To aid in tracing availability by Health Officials.
- ✦ Create separate take-out and dine-in protocols. Create a path separate from dine-in customers for payment and/or pick up where possible. Introduce clear signage for take-out versus dine-in.
- ✦ Reservations required for dinner after 4pm. In ten minute intervals for 6 tables an hour.
- ✦ Assigned table numbers for guest seating. Customers will seat themselves to these assigned tables.
- ✦ Multiple hand sanitizer stations provided for both staff and customers.
- ✦ Develop and establish hand washing procedures for all clubhouse staff.
- ✦ Eliminate all hand-to-hand contact with customers (handshakes, fist bumps, high fives, etc).
- ✦ Plexi glass installed at Bar area.
- ✦ Safety Posters and signage displayed as appropriate.
- ✦ Maintain a 2 metre distance from other workers and all guests. If work activities mean that physical distancing cannot be maintained at all times, employers may consider the use of masks as an additional measure.
- ✦ Limit the number of staff in food preparation area at one time. Use similar calculations for maximum number of guests for how many workers can be in the kitchen.
- ✦ Manage break times and schedules (stagger) to support maintaining physical distance practices.
- ✦ Ensure that workers have a health and safety contact person available for every shift to support that protocols are being followed and understood.
- ✦ No buffets or other self-service amenities.
- ✦ Guests are to pour their own water by providing water in a bottle or jug at the table.

- ‡ Remove salt and pepper shakers, sauce dispensers and other table top items. Provide if requested and replace with thoroughly cleaned and sanitized ones. Consider single use options.
- ‡ Avoid the touching of cups when refilling.
- ‡ If customer asks to take unfinished food with them, provide packaging and let the customer put the food in the container.
- ‡ Providing laminated menu copies for easy clean.
- ‡ Increase cleaning between seating's. Tables, vinyl or laminated menus and vinyl/leather/metal seats should be disinfected thoroughly when tables turn. Removing all items when turning a table. ie; unused cutlery, condiments, children's colouring paper and crayons etc..
- ‡ Establish cleaning procedures for condiments and all other items brought to the table or available for sharing. Ensure they are cleaned between uses.
- ‡ Clarify procedures for cleaning staff areas and train accordingly.
- ‡ Develop a cleaning schedule and assign and train a person who is responsible for completing cleaning tasks and ensuring these tasks are complete.
- ‡ Try to limit the use of cash and limit the handling of credit cards and loyalty cards whenever possible, by allowing customer to scan or tap their cards and handle the card readers themselves. Encourage tap payment over pin pad use.
- ‡ Restrict access into the food preparation area by delivery agents and members of the public and other staff. Create a staging area to allow unpacking outside of the kitchen setting. Where possible perform work outdoors, where transmission of risk is lower.