

Safety Plan

General Consideration

1. Provide Hand sanitizer at entrance
2. Support employee with medical sources information including telephone and web site
3. Pre shift temperature check of all employees
4. One time health check declaration for all employee including new hires
5. Remove chairs and bench in waiting area and ask guests to wait outside for table
6. Maintain a 2 meter distance from other workers and guests, if not possible use of mask
7. Limit the number of people seated together to a maximum of 6
8. The capacity is determined by calculating how many tables of six to be fit into our space with 2 meters apart between tables and a meter between back of chairs

Table Services

1. Provide container for guests to pour their own water
2. Remove one chair per table and use that space as a designated place for the server to come to the table
3. Remove all on-table condiments, table cards, billfolds, candles and all table items
4. Provide packaging and let customer pack their unfinished food into container for taking home
5. Encourage tap payment , try to limit the use of cash and handling of credit cards
6. Assign a person to direct the flow of people during busy times
7. Close bar seating

Cleaning and hygiene

1. Post handwashing procedures near all sinks
2. Place hand sanitizer at entrance, after check out and throughout the establishment
3. Table, vinyl or laminated menus and vinyl/leather/metal seats should be wiped when turning tables
4. Remove all items when turning a table
5. Establish clean procedures for condiments and other items brought to the table
6. Clean bathrooms throughout the day
7. Develop a cleaning schedule for all frequent touch points and assign/train a responsible staff
8. Address the hygiene practice needs of workplace – wash hands after coming into contact with public items

Kitchen

1. Mark exit and entrance doors from kitchen to service area
2. Restrict access into kitchen by delivery persons, public or other staff
3. Drop off packages at the door or outside building
4. Consider the use of masks if it is not possible to maintain physical distance at all times
5. Include high touch equipment (e.g. freezer doors, oven handles, knobs) into the cleaning schedule.
6. Establish additional handwashing procedures for all kitchen staffs