



Sun Peaks Lodge

COVID-19 Safety Plan

Fondue Stube Restaurant Covid-19 Safety Plan per June 05, 2021

Overall, we follow the Sun Peaks Lodge's COVID-19 Safety Plan, respect physical distancing and exercise personal hygiene best practices to help prevent the spread. All staff attend and sign a health check before starting their shift. Staff must practice diligent hand hygiene at all times during their shift and adhere to our Covid-19 Staff Safety Plan.

- ✓ We operate with a reduced occupancy with a maximum of 34 seats/guest
- ✓ We only seat a maximum of 6 guests per table
- ✓ We practice physical distancing whenever possible
- ✓ We use masks
- ✓ We keep 2m distance between tables, unless there are physical barriers
- ✓ We ask our guests to wait outside (with distance) until their table is ready
- ✓ We provide hand sanitizer at the entrance of restaurant to use before entering
- ✓ We keep one guest name per table incl. phone number and email for 1 month as required for contact tracing
- ✓ We keep one side of table "empty" for a designated server place
- ✓ We follow the Covid-19 Safety Plan and increased hand washing for staff
- ✓ We disinfect each table and chair after every use
- ✓ We disinfect pens and credit card machines after every use
- ✓ We encourage guests to use our website for the menu. Alternatively, we use either paper single use menus or laminated menus which are disinfected after every use
- ✓ We put menu, cutlery, water glasses and water on the disinfected table before guests sit down whenever possible
- ✓ We leave a water jug at the table for guests whenever possible, to pour their own water
- ✓ We leave the wine on/beside the table for guests to pour whenever possible
- ✓ We leave food and drinks at the front of the table and let guests pass them after server has stepped away
- ✓ We avoid touching coffee cups when refilling
- ✓ We provide salt & pepper and condiments on request only and we disinfected them after every use
- ✓ We removed decorations on the tables and we do not provide crayons and paper
- ✓ We provide containers to guests on request to pack their own left overs
- ✓ We document all restaurant and kitchen cleaning and disinfecting
- ✓ Two way in and out



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Protocol for handling dirty dishes

- ✓ Staff members in dish area clearing plates are mandated to wear masks and gloves
- ✓ Server clearing dishes use hand sanitizer or wash their hands between clearing and serving another table
- ✓ Clearing trays are sanitized between uses



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SANITIZATION PLAN

Fondue Stube at Sun Peaks Lodge

This plan outlines we will clean and sanitize our restaurant, all the equipment and utensils in it, what chemicals we will use and how, and it will outline what pesticides we will use, how we will use them, and how we will store them. It's important to understand the difference between **clean** and **sanitize**. To clean means to remove dirt or soil, such as food or grease. To sanitize means to kill the disease-causing germs on utensils, equipment and work surfaces after a cleaning process has occurred.

Overall premises cleaning and sanitizing program – performed by kitchen staff on duty

- *Floors will be swept and wet moped with Mr. Clean and sanitized nightly
- *Walls will be washed weekly with Mr. Clean and sanitized
- *Waste disposal: Garbage in sealed bags, removed daily or more often as needed
- *Grease trap: Cleaned as needed, at least every two months
- *Outside maintenance, including grease disposal: Grease Barrel, steel, sealed lid in dumpster area
- *Washrooms: cleaned and sanitized at least once a day or more often as needed
- *Sinks will be cleaned and sanitized daily and paper towel and hand soap will be refilled daily



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Equipment

1 walk-in cooler

2 fridge

3 freezer

4 stove

5 convection oven

6-griddle

7 Dishwasher

9 vent hood

Cleaning/sanitizing procedures:

1 clean floor two times weekly, walls as needed

2 remove all racks send thru dishwasher, clean and sanitize walls and floor

3 defrost and sanitize every 3 weeks

4 remove tops every two weeks scrub top to bottom, drip trays, change foil weekly

5 remove racks clean soaking in sink, finish in dishwasher, degrease sanitize oven wipe dry

6 cleaned and sanitized daily

7 clean all removable parts wash all surfaces daily. Descale each 14 days, check chemical balance monthly

9 clean monthly and every 6 months professional hood and duct cleaning



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Kitchen utensils and tableware

high temperature dishwasher

low temperature dishwasher

glass washer

three compartment sink

Cooking utensils are soaked w/dish soap, scrubbed & cleaned in dishwasher, table ware cleaned in high temp. Washer and air dried.

Silverware is pre-soaked flat racked then cleaned in silver rack stand prior to being polished.

Cleaning and sanitizing agents

Detergents and sanitizers we will be using. Note the sanitizers must contain one of the following: chlorine, iodine, or quaternary ammonium (200ppm). Test strips are located on top of Dishwasher

1. *dish detergent, Ultra Clean Plus (Ecolab)*
2. *sanitizer, Ultra Sun (Ecolab)*
3. *rinse additive, Ultra Dry (Ecolab)*
4. *Mr. Clean and water for work areas, Oasis 146 (Ecolab) to sanitize*

Pesticides

Please describe what pesticides you will be using, how, and how they will be stored:

No pesticides used.



Sun Peaks Lodge - COVID-19 Safety Plan Fondue Stube

Signed: Silvia Erler

A handwritten signature in black ink that reads "S. Erler".

Date: Nov 28, 2019

Facility name: Fondue Stube (Sun Peaks Lodge)

Address: 3185 Creekside Way, Sun Peaks, BC, V0E 5N0

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