



# Sun Peaks Lodge - COVID-19 Safety Plan

## Steakhouse

### Steakhouse Restaurant Covid-19 Safety Plan

Overall, we follow the [Sun Peaks Lodge Staff 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 54 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
- ✓ We keep one side of table “empty” for a designated server place
- ✓ We implemented a Covid-19 Safety Plan with increased hand washing for staff
- ✓ We disinfect each table and chair after every use
- ✓ We disinfect pens, credit card machines, coat hangers after every use
- ✓ We use 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
- ✓ 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
- ✓ 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
- ✓ Tow way in and out



# Sun Peaks Lodge - COVID-19 Safety Plan Steakhouse

## **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



