



Niagara Falls Restaurant - Policies and Procedures COVID-19

1. GENERAL PROTOCOLS

Workers must wash their hands before starting work.

All patrons are to be maintaining 2 meters (6 feet) apart at all times within the restaurant.

We have established two separate lines outside our front doors, one for take-out and one for dine in. A worker will be there to guide traffic at busy times and to ensure social distancing.

There are markings of red tape on the ground for each line up outside.

Hand sanitizer and gloves will be provided for all workers.

All customers have access to our hand sanitizer stations when they enter and leave the restaurant.

Washrooms are to only be used by one person at a time. To ensure this protocol we only have one bathroom open with one individual stall.

Every hour the washrooms will be clean and sanitized.

Our Health & Safety Representative is in place for workings that have inquiry's regarding health & safety / bullying procedures.

It is up to the workers discretion to provide themselves with their own masks upon arriving to work.

If workers are feeling any symptoms of COVID-19 they are prohibited to come to work until they are cleared from a doctor.

We are primarily operating by reservation only at this time. However, if we have the room, we are more than happy to get you a table.

2. TABLE SERVICE PROCEDURES

Salad bar has been removed.

Workers will pre-pour glasses of water for customers at the bar.

Workers will drop dinner plates at the head of the table for the customer to then pass the dinner plates.

All table top items will be removed off the tables. (Candles, sugar packs, salt & pepper shakers)

All condiments will be single use items.

We are providing to go containers for left over dinner that the customer must pack up themselves.

Take out menu's will be given to each table to order from which they can take home after using. Along with one drink/dessert menu for the table that we will sanitize after each use.

Tables & chairs will be sanitized between each use.

3. KITCHEN PROTOCOLS

All workers must try to keep to their designated working station during preparation and open time to maintain social distancing.

Food comes out through our pass bar and dirty dishes go directly into the dishwashing cart to eliminate the interaction of fresh food and dirty plates.

Our cleaning procedures have been enhanced to ensure all areas are being cleaned extra thoroughly. All containers and knobs are being cleaned between each use.

All shared equipment is being washed between use and all employees are to wash their hands after using communal equipment.

All kitchen staff must wash their hands before, throughout and after their shift.

4. DELIVERY PROTOCOLS

We have implemented different start times for each driver on any given day to eliminate the number of workers in our cooking facility.

We have implemented a pre-pay option for delivery and leave it at the door system to eliminate social contact. As well as call upon arrival.

Sanitizer and gloves have been supplied to each driver so that they are able to sanitize their machine and vehicle as necessary.