

## Ann Maries Cafe Ltd. Covid 19 safety plan

### **Sickness**

All employees will perform a temperature check before coming in to work, if you have a fever, sore throat runny nose or a cough you may not come to work and need to stay home for 10 days.

Anyone who has been in contact with a person with covid 19 or has travelled outside the country must self isolate for 14 days before returning to work

Anyone who starts to feel sick while at work must let me know and then go home immediately.

### **FRONT OF HOUSE**

#### ***Social distancing***

All employees must maintain and practice social distancing, we will all do our best to be 6 ft apart by reducing staff size

Eliminating waiting in the waiting area

Establish a clear serving area at each table where food and drinks can be placed at a safe distance from guests

When we are at the front counter we will step back from our guests to maintain the 6 ft distance as best we can.

Guests will not be seated in groups bigger than 6

### **Cleaning and Hygiene**

\* we will be disinfecting all washrooms ,doors, handles ,counters on an hourly basis

\*Ensuring proper hand washing practices. Wash your hands upon arrival , before and after going for a break, after using the washroom, after handling cash or other materials someone else has touched including shared tools and equipment..before and after handling masks or other PPE

\*wear hats to discourage touching face or hair

\*Sanitizer available upon entering and at the take out counter

\*We will increase our sanitizing procedure between guests, all seats walls tables and chair backs will be cleaned. Nothing will be left on the table

\*condiments will be on request only and sanitized when brought back

\*All touchpoint including walls, tables, chairs, doors ,handles, washrooms, counters in serving area will be sanitized at least every hour. We will have a sanitization check list to keep track of what has been cleaned , when and by whom

\* We have created an online menu to limit the use of our regular menus

\*Childrens crayons will be in individually wrapped packages and thrown away after each use

\*for menus that are used we will sanitize them before reusing

### **KITCHEN**

#### **Physical distancing**

\*Stay in your specific workstations when possible.

\*Limit the amount of staff in kitchen at a time

\*Access to the kitchen will be restricted to employees and equipment service people only.

\*Orders will be left in the service area and unpacked from there

#### **Cleaning and Hygiene**

\*Regular sanitizing of the pass area and the counters

\*Establish knives and flippers for each cook to limit sharing tools

\*Any small equipment that is shared must be sanitized with KEYSTONE PEROXIDE

DISINFECTANT AND GLASS CLEANER in-between use and workers should wash their hands with soap and water

\*High touch equipment like fridges oven handles freezers will be sanitized regularly through out the day

\*When you leave the kitchen you must wash your hands before and after leaving the kitchen and using equipment

\*End of the day all surfaces, hood fans and equipment will be cleaned and disinfected.