

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

安全計劃

根據卑詩工作安全局 (Work Safe BC) 最新有關規定：

1. 安排客人自行落座，桌子可放桌號
2. 禁止員工及客人之間進行肢體碰觸，例如握手，擊拳等
3. 設置等待區域，允許等候距離設置安全距離隔斷
4. 堂食區與外帶區分開，設置明顯隔離帶區隔出入口
5. 與其他員工及客人始終保持 2 米距離，如無法做到可採取戴口罩等防疫措施
6. 門口擺放消毒洗手液-吧台和櫃檯可考慮安裝玻璃碎片
7. 在廁所等無法保持 2 米社交距離的空間設置使用條例
8. 錯開員工休息時間，保持安全距離
9. 為員工提供有關 Covid-19 的相關醫療信息
10. 確保員工有一個健康且安全的工作環境

堂食需注意：

1. 每桌最多坐 6 人，且每桌間距需有 2 米
2. 不提供茶水服務。餐廳可在餐桌上擺放瓶裝水或水壺供客人自行倒水
3. 不提供自助餐，或任何自助形式的服務。例如火鍋店裡的調料吧
4. 服務員送餐時需把食物放在桌邊，客人需等服務員離開後再自行取餐擺放
5. 每桌撤去一張座椅，給服務員提供足夠的空間送餐
6. 桌上不擺放調味料，蠟燭等餐桌用品。如有必要可提供一次性的或者仔細消毒清潔過的用品
7. 為客人續杯時盡量不觸碰杯子
8. 客人需要將剩餘食物打包時，店家僅提供打包盒，請客人自行打包
9. 使用黑板報，電子菜單，線上點單等模式，替代傳統菜單。也可使用一次性外賣單
10. 避免使用現金支付，或插卡支付。鼓勵客人使用 Tap 支付方式
11. 安排服務員或地板貼花在交替高峰期限制餐廳人流
12. 盡量減少人員出入後廚

堂食清掃及衛生：

1. 所有水池邊都需貼洗手標識
2. 為員工和客人提供消毒液，如有需要可多加安置
3. 在餐廳入口，結賬後及多個地方擺放消毒液
4. 增加桌椅清掃工作。客人走後需擦拭所有桌椅，並把桌子所有用具撤掉換新
5. 設置調味品或其他用於共享用品的清潔條例，確保每次使用後的清潔
6. 經常清潔廁所，如有需要設置無觸碰洗手液及擦手紙
7. 訓練員工正確清潔方式，並安排清潔時間表

後廚：

1. 間隔後廚工作區域，可用透明玻璃雙面
2. 限制後廚員工人數
3. 放置方向箭頭地標，保持廚房動線流暢
4. 如果無法保持安全距離，員工需要戴口罩或參考 Work Safe BC 有關衛生規定
5. 廚師更多使用的器具不共享，例如菜刀等
6. 冰箱門，烤箱把手等不斷觸摸的地方必須常期消毒清潔

外賣：

1. 保持安全距離
2. 間隔外送員上班時間，與店內人員錯開
3. 無接觸配送，把餐點留在門口請客人自行出門取餐
4. 調整確認取餐方式，可用拍攝或提供網上收據替代簽名