



COVID-19 Safety Plan

Last Updated: May 19th, 2020

1. First Level Of Protection
 - a. We have spaced out our tables to be 2M apart from each other and removed seating to bring our capacity to below 50 people. Our tables all have a serve area for staff to access to pick up dirty glasses.
2. Second Level of Protection
 - a. The till and serving area now will have plexiglass along it.
 - b. The plexiglass will be added to our cleaning schedule and cleaned throughout the day.
3. Third Level of Protection
 - a. Alcohol based hand sanitizer will be available for customers when they walk in, as well as behind the bar and in the back of house for all staff
 - b. All staff are asked to wash their hands every **30 min** while they are on shift. When washing, please wash for a full 30 seconds each time with soap and water.
 - c. We will continue to maintain a NO CASH rule for all customer transactions
 - d. We must eliminate or minimize sharing of communal equipment and small tools where possible. Any shared equipment should be cleaned between use and team members should wash their hands after use
 - e. Our water station will be removed - if a customer would like a glass of water, they must ask at the order station and we will pour it and place at the pickup area
 - f. No more than **6** customers at a table. They must be in the same group.
 - g. If practicable, we must retain contact information for one member of every party of patrons for thirty days in the event that there is a need for contact tracing on the part of the medical health officer.
 - i. At Streetcar we will do this by maintaining a "COVID-19 Guestbook" which will be kept at the front door for people to OPTIONALLY sign in with date/time, first name, last name and contact information
4. Fourth Level Of Protection
 - a. As our staff will be behind plexiglass or 2M away from customers, we will not be requiring the use of masks. If a staff member has to be a front door control person they will have to wear a mask. Training and reminding them of the limitations will be provided to them and any staff wishes to voluntarily wear a mask.

Cleaning

Each time a table is turned over, please complete the following cleaning procedure PRIOR to seating more guests at the table.

- Remove all glasses, plates, eating utensils, tasting paddles, etc from the table and place in the dirty dishes bin.
- Spray down the table with "Sanitizer (Bleach Mix)" and then wipe with a cleaning rag.