

Surfside Grill Covid-19 Safety Plan

This plan is put in place to protect Surfside Grill staff and our customers.

Best practices when coming onto shift:

- Mandatory handwashing as soon as staff enter the kitchen
- Only healthy staff are allowed in the building
- Daily temperature checks at the start of staff's shift will be recorded on the appropriate staff check list on the back wall. A contactless thermometer is used and the maximum temperature allowed is 38 degrees C.
- Employees wear a distinct kitchen uniform which can include t-shirts and no street clothing is to be worn in the kitchen, this includes shoes.
- Hats, hairnets or some kind of head covering is required.

In the Kitchen:

- Staff observe social distancing whenever possible. We are lucky to have 5 separate prep areas – staff will utilize all of them to maintain our distancing from each other. When working on the line try to avoid crossing each others stations. When going from the line to the walk-in watch and wait for your fellow employees to clear our walk way from the front line to the back of the kitchen.
- Hand washing instructions have been posted at all of our sinks, it is imperative that staff follow them. A kitchen timer will be set for every half hour and when it goes off everyone will be required to wash their hands.
- Touch points are very important and a cleaning chart has been posted on the front wall by the prep board. This will be signed off on by the employee that is doing the cleaning.
- All our kitchen utensils that are on the line including forks, tongs and spatula's will be flipped through the dishwasher regularly throughout the day.
- Prep knives go through dishwasher after each job is finished.
- All prep surfaces are cleaned and bleached between jobs.
- Gloves are mandatory when putting away our orders from our suppliers
- Deliveries come to or backdoor and are left in our dry goods staging area.
- If staff prefer to use gloves they must be changed in 30 minute intervals.

Customer Service Window and Patio:

- Staff member working the front window is required to wear gloves. If leaving the till gloves are removed and disposed of. Hands are washed before moving on to the next job.
- The sliding plexiglass in the front window is there to protect the staff. It will be closed when customers are present closer than 2 meters. Staff may ask the customer to step back politely to the markings on the deck if they are encroaching on your space.
- There is a 6 customer limit on the front deck when ordering to keep social distancing measures in place.
- Ordering occurs through our main window and finished orders are placed on a table by our front kitchen door to avoid customer pinch points.
- Front counter and debit machine are cleaned constantly throughout the day. This is the till persons' responsibility. A 70% bleach solution is used for the counter tops and alcohol is to be used on the debit machine.
- Tables and chairs will be bleached morning and night and hosed off with our fresh water hose.
- Our tables on the patio are cleaned throughout the day with our disinfectant spray and the area monitored closely.
- No more than 6 people are allowed at a table.
- Staff that are interacting with customers and cleaning the patio area are required to wear gloves and a non-medical mask.
- Staff encourage customers to use our handwash sink out front.