

Straight Outta Brooklyn Pizza Covid 19 Safety Plan

A. Main Principles

1. "Keep your distance". Spend as little time as possible close to another person.
2. "Avoid/prevent surface transmission". Contacting the same surface as someone else increases risk

B. General Guidelines for Employees

- Maintain physical distancing of 2 meters, when possible. Avoid crowding in kitchen, bar and hallways
- Wash hands frequently
- Avoid touching your face
- Cough into your sleeve, away from food, surfaces, and other people.
- Disinfect frequently touched surfaces
- Employee breaks are to be staggered to avoid crowding in break areas
- Use masks in all areas of the restaurant
- Employees will be asked pre shift health questions to confirm wellness
- Stay home if you are ill with flu-like symptoms
- Maintain physical distancing outside of your household

C. Restaurant Safety Measures

- Tables are set 2 metres apart
- 6 guests maximum per group
- One group (max 4) allowed at bar seating.
- A maximum stay of 90 minutes will be enforced
- All staff are to wear masks
- Plexiglass shields will be set up as barrier at the bar
- Sanitizer stations will be setup at host stand, bar and back door
- Paper menus will be used. They are single use and disposable.
- Washrooms and all hand wash stations will be fully stocked with soap and paper towels
- Washroom cleaning schedule (clipboard) will be noted and signed by an employee
- Markers will be placed on the ground to help physically distance any potential line ups
- All groups will sign in with a name and phone number before being seated
- Guests who exhibit flu-like symptoms will not be seated in the restaurant
- Customers will be advised that online, prepaid, curbside pickup is now available
- Clear signage is posted to inform guests of our policies

D. Implications for Back of House

- 3 Employees maximum in kitchen
- Masks worn at all times
- All deliveries are to be received and unpacked outdoors on back driveway
- Enhance all aspects of cleaning and hygiene:
 - I. Ensure your soap and paper towel dispenser are full
 - II. Disinfect all high contact surfaces between uses
 - III. Wash all shared equipment (small appliances, knives, etc) between uses
 - IV. Wash your hands after using shared equipment, shared ingredients or after emergency cell phone use. Please be reminded that cell phone use is permitted only during breaks.
 - V. Wash your hands when you enter the kitchen
 - VI. Frequently Sanitize all knobs, handles, etc in the kitchen and pizza station. This includes a thorough end of shift sanitization

E. Implications for Front of House

- Masks worn at all times
- Wash hands after using shared equipment/ingredients. This includes after cell phone use. Please be reminded that cell phone use is permitted only during breaks
- Wash hands after bussing a table
- Ensure bar sink is stocked with soap and paper towels
- Ensure sanitizer bottles are full
- Frequently sanitize all surfaces, knobs, handles, levers, Ipads, phones, terminals. This includes at end of night
- Bus table items only when you are already making a trip to that table
- Generally, tables are to be bussed once the customer has left
- After guests leave, their tables, chairs and bench are to be thoroughly sanitized
- Glasses of water are to be served on request only
- Chili oil/chili flakes to be served on request only. Use metal ramekins
- One paper menu will be given to each table. It is single use/disposable
- Customers will pack their own leftovers
- Please ensure each group signs in with a name and phone number
- Direct guests who want takeout to the takeout window or bar, as necessary. Please also inform them of our online, prepaid platform. There is a link on the website
- All customers who are waiting for tables or take out must do so outside