Safely Operating Your Restaurant During Covid-19:

- Have staff complete screening before every shift & stay home when sick
- Ensure tables are separated by 6 feet and/or have plexiglass between them
- Limit the number of patrons to 100, provided physical distancing is possible
- Ensure patrons remain seated except to enter, exit, pay or use the washroom
- Post signage & maintain a customer log for contact tracing if needed
- Frequently clean & disinfect contact surfaces & food prep areas