



During these unusual times, we have all been encouraged by health officials to adjust some of our daily habits and routines. For the safety and comfort of our staff, customers and community, our establishments have taken the following precautionary steps to mitigate risks involved with Novel Coronavirus (COVID-19)

- Our current high standard of workplace cleanliness will continue and be increased in certain areas (door handles, chairs, bar-top and kitchen surfaces, washrooms)
- table-top condiment shakers & bottles are sanitized between every seating
- Frequent sanitization of menus
- Increased handwashing frequency among team members
- Team members refraining from handshakes, hugs and physical contact in general with each other and our guests
- Strict Enforcement of sickness policies for our staff

We also encourage our guests and staff to follow the recommendations from BCCDC to ensure the safety of our community:

- Stay at home if experiencing symptoms such as coughing, fever or feeling generally unwell
- Practice frequent handwashing
- Avoid touching your face
- Avoid physical contact with other people
- Avoid sharing food, drinks and utensils with others
- Cover your mouth and nose with a disposable tissue or the crease of your elbow when you sneeze or cough

We will continue to stay up to date with the requirements and recommendations by Canadian and local health authorities, and are, as always, looking forward to offering our guests a safe, convenient and enjoyable dining experience.