

Coyote Den Grill-Clubhouse/Restaurant Operations COVID-19 RELAUNCH GUIDELINES

Distancing Measures

- All tables, in the restaurant, are twelve (12) feet apart to ensure patrons can distance themselves accordingly.
- Waitressing staff, Beverage Cart Operators and Snack Shack staff all wear masks when dealing with customers as they are unable to maintain the two metre distance
- Arrows and signage have been posted throughout the facility to show patrons the directional flow
- When customers arrive, they are greeted by staff and a list of protocols and procedures are stated
- Hostess informs patrons that a maximum of four people, per table, are allowed and that no table are to be joined together
- Guests are then escorted to their table and are told to remain seated and wait for staff to attend to them
- Disposable menus are given to the guests and are discarded after use
- If guests require the use of the washroom facility, they must coordinate with staff as we are only allowing a maximum of two guests, per washroom, to ensure distancing protocols are being followed.
- All napkin dispensers, salt and pepper shakers and all condiments have been removed from the table and guests are offered single use packaging instead.
- There is minimal staff on shift to ensure the distancing measures are being followed.

Cleaning

- Staff members frequently clean/sanitize their workstation, including their computer screen and keyboard, phone, debit machine, cash register, receipt printer and other high touch points
- On Course Washrooms are cleaned and sanitized every three hours and recorded daily
- All high touch points are sanitized frequently throughout the day, including door handles and counters
- A complete list of high touch areas are provided to each staff member for regular cleaning and sanitizing
- Chairs and tabletops are sanitized after every use
- A list of procedures and protocols are posted at each workstation
- Staff are shown all cleaning protocols prior to commencing their shift

Screening for Symptoms

- All staff members must complete a medical questionnaire and have their temperature taken to ensure they do not have a fever prior to starting their shift
- Any staff member, who starts to show any symptoms, will be asked to head home immediately and quarantine for the next fourteen days
- Extra staff are available, on a call-in basis, if the need is required due to a staff member becoming ill and having to quarantine
- All staff attendance is being recorded daily

Personal Protective Equipment (PPE) – where distancing measures cannot be maintained

- Waitressing Staff and Beverage Cart Operators and Snack Shack employees wear masks when dealing with the customers, as they cannot maintain two metres distance.
- Gloves are provided, if needed; however, we encourage frequent hand washing regularly
- A list of protocols are posted at each station and staff are thoroughly trained to ensure all procedures are being followed
- The Coyote Den Grill/Clubhouse provides all necessary PPE supplies, including: masks, gloves, hand sanitizer and disinfectant
- A daily inventory log is kept of all PPE supplies on hand

Responsibilities

- Food & Beverage Manager, Rachelle Gaultier, will ensure all Coyote Den Grill/Clubhouse personnel have been thoroughly trained on all COVID-19 protocols
- Coyote Den Grill/Clubhouse personnel are responsible for ensuring all other employees are following all protocols
- An up to date contact list of all employees is posted in the office and it is recommended that staff members update their personal cell phones with these contacts