



COVID-19 SAFETY COMMITMENT

As we re-open our dining room, we are taking measures to ensure guest and staff safety. Our goal is to contribute to our industry's wellbeing in a positive way by being responsible in our practices. This way, we strive for the best possible outcome for our community. It's important to us to be transparent with you on those policies. Here they are. We commit to reviewing them often and following guidelines from the BC Health Authority as they're updated. We're also very interested to hear your feedback.

Copies of our more detailed safety plan are available on request.

ROOMS

- We have rearranged and removed tables and chairs to accommodate spacing of 2m between guests of different parties.
- We have removed almost all bar seating.
- We have installed clear divider at the host stand.
- We have installed one directional signage on the floor of our walkways.
- We have one hallway to enter the kitchen from the dining room, and one hallway to exit the kitchen and enter the dining room. These will be one way only.
- Doors will be open (weather permitting) to reduce touchpoints for guests.
- We have removed the communal picnic tables in the Backyard, and replaced them with individual tables.

STAFF & SERVICE

- All staff are required to sign a declaration stating they are symptom free before returning to work. They will also have to report as symptom free daily, and their temperature will be taken on arrival to work.
- We have limited the number of staff at the workplace at any one time. We have offered 'work from home' solutions in some cases, and we have staggered arrival times for staff onsite to control physical distancing in staff areas.
- There is only one staff entrance and exit to the building which is routinely sanitized.
- Clear company policy in place for staff who are unwell, or have been in close contact with anyone displaying symptoms of COVID-19, to stay home and follow up with the appropriate health authority.
- 4-step sanitization and disinfecting process for tables and chairs after each party leaves. Soap & water to clean, followed by a sanitizer spray, a period of disinfectant, and a final rinse, between seatings.
- Service trays will be clearly marked for delivery of drinks to guests, and returning glassware to the bar, not both. In either case, trays will be sanitized between uses.
- Table arrangement allows spacious service approach area.
- Menu has been adjusted so that guests can enjoy their own individual meal.
- Menu is designed to promote physical distancing in the kitchen.
- Additional sanitization is ongoing throughout service to guest touchpoints.
- Handwashing routines established for staff during service.

GUESTS

- We ask that any guests who are feeling unwell stay home and follow the guidance of their health professionals.
 - Guests can scan a QR code to access menu on their own personal devices. Single use sugar paper is available as an alternative.
 - Forage At Home takeout pickup will be managed in a separate area away from our entrance.
 - Tables can be booked up to a maximum of 6 guests only.
 - We have staggered reservation times with limits per 15 minutes and all waiting will be outside.
 - Record of a contact name, and phone number or email of at least one guest at all tables. (including walk-ins).
-