

COVID-19 SAFETY PLAN
BLACK BIRD SCHNITZEL HAUS
December 08, 2020

ESTABLISHING RESTAURANT POLICIES

- INSIDE OCCUPANCY LIMIT IS 32, OUTSIDE PATIO LIMIT IS 11
- WE HAVE ESTABLISHED MEASURES TO KEEP WORKERS AND OTHERS AT LEAST 2 METERS APART TABLES. WE HAVE IMPLEMENTED SEATING PROTOCOLS TO DISTANCE TABLES/CUSTOMERS AT LEAST 2 METERS APART AND HAVE ADDED DIVIDERS BETWEEN INSIDE TABLES. (SEE ATTACHED FLOOR PLANS)
- WE HAVE ESTABLISHED SINGLE POINT FOOD SERVICE FOR EACH TABLE.
- WORKER MUST SIGN IN INDICATING THAT THEY ARE SYMPTOM FREE, ANY WORKER SHOWING SYMPTOMS OF COVID-19 ARE TOLD THEY MUST STAY HOME AND SELF ISOLATE
- WE HAVE POSTED HAND HYGIENE SIGNAGE THROUGHOUT THE RESTAURANT AND KITCHEN
- AUTOMATIC HAND SANITIZER DISPENSERS HAVE BEEN INSTALLED BY ENTRANCE AND BATHROOMS
- WE HAVE ESTABLISHED ALL STAFF ARE NOW MANDATED TO WEAR A MASK.
- ALL PATRONS MUST WEAR A MASK WHEN NOT AT THEIR ASSIGNED TABLES
- MAX 6 PATRONS PER TABLES AND NO MOVING BETWEEN TABLES
- COLLECT NAME AND PHONE NUMBERS OF PATRONS AND ARE REQUIRED TO KEEP THIS INFORMATION FOR 30 DAYS

ESTABLISHING KITCHEN POLICIES

- WE HAVE ESTABLISHED CLEANING PROCEDURES OPENING AND CLOSING.
- WE HAVE IMPLEMENTED TRAINING IN CLEANING PROCEDURES.
- WE HAVE IMPLEMENTED, WHERE POSSIBLE, DISTANCING OF 2 METERS

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CLEANING AND HYGIENE PROCEDURES : RESTAURANT AND
KITCHEN

RESTAURANT:

- WORKERS MUST WASH HANDS FREQUENTLY, INCLUDING WHEN ARRIVING, BETWEEN BREAKS, AFTER HANDLING CASH AND OTHER MATERIALS SUCH AS DIRTY DISHES.
- BATHROOMS TO BE CLEANED- INCLUDING HANDLES, MIRRORS, SINKS, TOILETS EVERY HOUR OR AS NECESSARY, AS PER POSTED SCHEDULE AND TO BE SIGNED AND TIMED. (SEE ATTACHED SAMPLE OF SCHEDULE)
- ALL TABLES AND CHAIRS TO BE CLEANED BEFORE AND AFTER EACH SEATING AND END OF DAY USING RECOMMENDED CLEANING PRODUCTS.
- ALL USED CONDIMENTS AND MENUS MUST BE PLACED IN SPECIFIED CLEANING AREA TO BE THEN SANITIZED FOR RE-USE.
- PAYMENT MACHINES MUST BE SANITIZED AFTER EACH USES.
- CASH, KEYBOARDS, MONITORS, MOUSE, COUNTERS, DOORS AND HANDLES, AND LIGHT SWITCHES MUST BE SANITIZED FREQUENTLY.

KITCHEN

- COOKS AND CHEFS TO USE THEIR OWN TOOLS SUCH AS KNIVES, TONGS.
- WASHING HANDS BEFORE AND AFTER USING SHARED UTENSIL, POT AND PANS.
- START AND END OF SHIFT CLEANING AND DISINFECTING FOR SHARED SPACES HAS BEEN ESTABLISHED.

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- ALL CONTAINERS, HANDLES, KNOBS THAT ARE TOUCHED OFTEN MUST BE DISINFECTED REGULARLY.
- HAND WASHING ON A REGULAR BASIS, BEFORE AND AFTER TOUCHING SURFACES AND EQUIPMENT.
- REGULAR CLEANING OF APPLIANCES AFTER USE.
- IMPLEMENTED FLOOR FLOW PLAN TO MAINTAIN SAFE DISTANCING (**SEE ATTACHED KITCHEN FLOOR PLAN**)