

Leo's Pizza and Greek Taverna – Covid 19 Safety Plan

General Conditions

- All employees must read, agree and sign safety plan and most importantly uphold the standards herein
- Guests will be encouraged to reserve table
- Employees will be asked to refrain from high fives, hugs, and handshakes on shift
- Leo's will maintain all necessary sanitation, soap and towels, and PPE for all staff
- Restrooms will be outfitted with warm running water, soap and paper towels
- The proper use of masks and gloves will be reviewed; server will be required to wear masks
- Hand sanitizer will be available for guests
- Employees involved in deep cleaning will be encouraged to wear masks and gloves
- Employees involved in dishwashing will be encouraged to wear eye protection provided
- All kitchens must contain only essential personnel
- Signs will be placed outside to ask ill guests to refrain from entering
- Safety plan will be posted online
- As required by WorkSafe BC, occupancy limit will be posted at entrance to the restaurant

Physical Distancing

- Customers may not congregate in groups larger than 6 at this time
- Will minimize table movement and apply floor stickers
- Our policy is to avoid situations where staff have less than one meter or three feet between them and a guest
- Leo's has created separate take out and dine in protocols
- Servers may take table orders if 3-6 feet away
- Servers will leave food at the end of the table and let guests pass them once the server has stepped away
- Our policy is to set tables without condiments. They will be brought upon request and will be single use items
- Our policy is to let guests forward coffee cups for refilling without handling
- Wine bottles, once opened, will be poured by guests
- Customers will be responsible for pouring their own water
- All menus will be single use and disposable for guests
- All dine in guests will be asked to leave out our side door

Cleaning and Hygiene – Front of House

- Leo's will disinfect all POS terminals between customers. We will encourage tap in house and prepay for take outs

- Sanitizer is made available to customers and staff
- Leo's will require staff to wash hands frequently and after touching any dirty dish, glass, utensil or high touch surface
- Tabletops will be bare of any items and not reset to allow for sanitizing
- Leo's will serve silverware in single use napkins
- Leo's will post handwashing signs near all sinks
- Cleaning schedules will be monitored and a log that employees sign will be created
- Staff will be required to wash hands:
 - Before handling and running food and drink and before pouring drinks
 - After bussing a table
 - After handling cash or credit cards
 - Between interactions with different parties
- If guests ask to take unfinished food with them, server will provide packaging and let the customer place their food in the takeout containers
- Garnishes will no longer be used for beverages
- Tables and chairs will be sanitized between guests

Physical Distancing – Back of House

- Leo's will limit the number of staff in a food preparation area to any one time to a maximum of 6
- Dishes after washing, must be handled with clean washed hands
- People putting dishes into the dishwasher must thoroughly wash hands or have another person with clean hands put dishes away
- Glassware once through bar dishwasher must be put away by someone with clean hands
- Leo's will limit access into food preparation area by delivery agents

Cleaning and Hygiene – Back of House

- Leo's will instruct kitchen teams on cross contamination hazards
- High touch equipment will be cleaned/sanitized between different users
- The bathroom will be sanitized after each use
- Leo's will develop a cleaning schedule, assign a person responsible for each task and have employees sign a log to verify that it has been done
- No personal items will be stored overnight