

COVID-19 Jonathans' Patio & J Bistro Protocol

The list below reflects just some of the key measures we are putting in place as we slowly reopen our patio and eventually our dining rooms:

- Hand sanitizer stations have been installed throughout the restaurant so that they are highly accessible, and all guests will be asked to properly sanitize their hands before entering the restaurant
- Heightened sanitization measures have been put in place, especially for high touch areas and items that include but are not limited to:
 - Pay at the table terminals
 - Door handles
 - Condiments, etc.
- Guests will only be seated in group sizes that match the provincially permitted number and tables will be spaced to allow for social distancing
- Bathroom facilities will be modified to permit distancing and will be thoroughly sanitized after each use
- We have changed our menus to a single use, disposable format and have limited the options.
- The entire restaurant will be thoroughly deep cleaned on a daily basis.
- All salaried and hourly team members will be:
 - Wearing mandatory PPE (Personal Protective Equipment)
 - Pre-screened before every shift for signs & symptoms, including infrared temperature checks
 - Practicing physical distancing, where possible, by staggering work stations
 - Thoroughly sanitizing all tables and chairs within the restaurant between each Guest use
 - Washing their hands properly & with increased frequency whenever they touch a surface
 - Training on these enhanced safety and sanitization measures, including practicing proper physical distancing while on shift will be completed prior to reopening for all salaried & hourly team members
 - The training in these new health and safety measures will be completed before the restaurant reopens for all team members and managers, including how to practice physical distance during shifts.

As things evolve, we will continue to modify the in-restaurant dining experience to increase comfort and safety.