

The Cheshire Cheese Restaurant & Bar Covid-19 Safety Plan

We have involved our staff, supervisors and our Joint Health and Safety Committee in identifying the ways that we can make our restaurant run safely, through social distancing, practicing enhanced hygiene, disinfecting and sanitizing surfaces that people touch often, staff and customers alike.

To reduce the risk of person to person transmission we have installed barriers between booths, have established one way walkways, and have recommended customers use the washroom one at a time. The staff will wear face masks as a control measure and are required to wash their hands upon entering the restaurant, after handling cash and clearing plates.

We have greatly reduced our seating capacity and will only allow groups of 6 or less from the same party to sit together. There is soap and water, as well as a sanitizer station available for customers and staff.

We have reviewed the material WorkSafe BC has provided on cleaning and disinfecting surfaces and also have a cleaning schedule set up for washrooms, light switches and door handles, etc.

We disinfect credit card machines, tables and menus after each use. Staff has been trained on the rules and guidelines necessary to keep everyone healthy.

Our kitchen takes pride in maintaining a very hygienic environment that includes regular cleaning of all surfaces and proper handling of food.

All our workers have been trained in the workplace policies and procedures and know to stay home when sick.

Lastly, we take everyone's health and safety very seriously and will make changes to our policies and procedures as necessary.

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