

Starting Friday May 22nd we will be allowing dine-in operations and will be following the guidelines outlined below:

- All staff will be wearing masks at all times and will practise frequent hand washing
- Tables will be spaced 6 feet apart.
- We will only be seating tables up to 6 people
- There will be thorough sanitizing of tables and chairs between seatings
- There will be frequent sanitizing of high traffic areas
- Tables will be clear and any condiments or salt and pepper will be given upon request.
- Bathrooms will be sanitized frequently and after each use.
- All items such as condiments will be cleaned between uses
- Hand sanitizers will be placed around the restaurant including high traffic areas such as the entrance and after checkout.
- Staff are required to escort families to their tables.
- Staff will escort 1 customer at a time to bathrooms and will sanitize the bathroom upon the customer exiting the bathroom.
- Stop signs will be placed throughout the restaurant to indicate stopping before entering the next room to ensure social distancing requirements are being met.
- Customers must follow floor decals to facilitate flow throughout the restaurant during busy times or follow directions given by staff
- Jugs of water will be left on the table for customers to pour
- Servers will leave drinks and food on the end of the table for customers to pass along after the server has stepped away
- Servers will maintain distance while taking orders and answering questions
- If a customer wishes to package and take food home they will be given a box to do so.
- One paper menu will be given to each table and be disposed of after each use.

- Customers on the front patio must pay upfront

Thank you all for co-operating!