

CLEANING PROTOCOLS FOR SERVICE AREAS

- Handwashing procedures for all front-of-house staff. WorkSafeBC Handwashing Procedures to be followed. Handwashing signs posted near all sinks.

Wash your hands often with soap and water for 20 seconds. If soap and water aren't available, use an alcohol-based hand sanitizer.

Wash your hands when:

- When you arrive at work
 - Before and after going on a break
 - After using the washroom
 - After handling cash or other materials that have come into contact with the public
 - Before and after handling shared tools and equipment
 - Before and after using masks or other personal protective equipment
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- Hand sanitizer available to customers and staff at various locations in the restaurant.
 - Increase cleaning between seatings. Tables, vinyl or laminated menus, and vinyl/leather/metal seats should be wiped when tables turn. Remove all items when turning a table, for example, unused cutlery, children's colouring paper, and crayons.
 - Cleaning procedures for condiments and other items brought to the table or available for sharing. Ensure they are cleaned between uses, using approved Quats Sanitizer and cloth, by spraying and allow to sit for 30 seconds before wiping. Or using an Alcohol based wipe to thoroughly clean the items.
 - Cleaning procedures for items used by staff. Ensure they are cleaned between uses, using approved Quats Sanitizer and cloth, by spraying and allow to sit for 30 seconds before wiping. Or using an Alcohol based wipe to thoroughly clean the items.
 - Clean bathrooms thoroughly when opening and closing the restaurant, and every 45 mins or more frequent basis at high volume times.
 - Enhance cleaning of all frequent touchpoints including walls, tables, chairs, barstools, coasters, condiments, coat hooks, restrooms, doors including front door, restroom door, staff doors to office, and breakroom.
 - Wash Hands with soap and water or with Alcohol-based wipes After handling cash or other materials that have come into contact with the public
 - Develop a cleaning schedule and assign and train a person who is responsible for completing cleaning tasks and ensuring these tasks are completed.

CLEANING PROTOCOLS FOR KITCHEN AREAS

- Handwashing procedures for all Kitchen staff. WorkSafeBC Handwashing Procedures to be followed. Handwashing signs posted near all sinks.

Wash your hands often with soap and water for 20 seconds. If soap and water aren't available, use an alcohol-based hand sanitizer.

Wash your hands when:

- When you arrive at work
 - Before and after going on a break
 - After using the washroom
 - After handling cash or other materials that have come into contact with the public
 - before and after leaving the kitchen
 - Before and after handling shared tools and equipment
 - Before and after using masks or other personal protective equipment
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- Enhance cleaning and disinfecting practices for high-contact areas such as surfaces in public serving zones; High touch equipment (freezer doors, oven handles, knobs) should be included in your cleaning protocol. Incorporating regular and end-of-shift cleaning and disinfection for all shared spaces; and ensuring workers are provided with appropriate supplies, such as soap and water, hand sanitizer, and disinfectant wipes.
 - As much as possible, cooks and chefs should use their own high-use tools such as knives.
 - Establish a system to eliminate or minimize sharing of communal equipment and small tools (implements). Any shared equipment such as small appliances, mixers, etc. should be cleaned between use and workers should wash their hands.
 - Ingredients and containers that are often shared should be included in your cleaning protocol.

CLEANING PROTOCOLS FOR WASHROOMS

- Handwashing procedures for all front-of-house staff. WorkSafeBC Handwashing Procedures to be followed. Handwashing signs posted near all sinks.

Wash your hands often with soap and water for 20 seconds. If soap and water aren't available, use an alcohol-based hand sanitizer.

Wash your hands when:

- When you arrive at work
 - Before and after going on a break
 - After using the washroom
 - After handling cash or other materials that have come into contact with the public
 - Before and after handling shared tools and equipment
 - Before and after using masks or other personal protective equipment
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- Clean bathrooms thoroughly when opening and closing the restaurant, and every 45 mins or more frequent basis at high volume times.
 - Doors, door handles, taps, and soap dispensers are cleaned between uses or at 45 min intervals using approved Quats Sanitizer and cloth, by spraying and allow to sit for 30 seconds before wiping. Or using an Alcohol-based wipe to thoroughly clean the items.
 - Enhance cleaning of all frequent touchpoints including walls, restroom doors.
 - Wash Hands with soap and water or wipe with Alcohol-based wipes after handling materials that have come into contact with the public