

## **---HOP N HOG COVID SAFETY MEASURES---**

**THE HOP N HOG IS DEDICATED TO KEEPING YOU SAFE WHILST DINING IN OUR RESTAURANT. WE HAVE CREATED A FULL COVID 19 SAFETY PLAN FOR OUR STAFF MEMBERS TO COMPLY WITH AND HAVE TAKEN ALL INSTRUCTION FROM THE BRITISH COLUMBIA GOVERNMENT TO BUILD THIS PLAN. WE HAVE IMPLIMENTED ADDITIONAL SAFETY MEASURES TO ENSURE THE HEALTH AND SAFETY OF OUR CUSTOMERS AND STAFF. SOME OF THESE PROTCOLS ARE LISTED BELOW:**

- IF YOU ARE SHOWING ANY SIGNS OR SYMPTOMS OF ILLNESS PLEASE DO NOT ENTER THE BUILDING.
- ALL SURFACES WILL BE SANITIZED THOROUGHLY BETWEEN EACH USE.
- HAND SANITZER AND DISINFECTANT WIPES ARE AVAILABLE FOR ALL GUESTS AND STAFF.
- ALL GUESTS ENTERING THE RESTAURANT WILL BE REQUIRED TO USE HAND SANITIZER AT THE SANITIZING STATION BY THE FRONT DOOR.
- GROUPS WILL BE SIX FEET APART AND THERE IS A LIMIT OF 6 PEOPLE PER TABLE.
- MASKS AND GLOVES WILL BE WORN BY ALL EMPLOYEES AT ALL TIMES AND STAFF WILL ADHERE TO STRICT HYGENE PROTOCOLS AT ALL TIMES.
- SINGLE USE MENUS WILL BE PROVIDED AND BLACK BOARDS WILL DISPLAY BEERS ON TAP.
- ALL EMPLOYEES UNDERGO A TEMPERATURE CHECK PRIOR TO SHIFT START ANY SYMPTOMS OF ILLNESS RESULT IN STAFF MEMBER NOT ENTERING THE BUILDING AND STARTING SHIFT.
- HYGENE AND SANITIZATION PROTOCOL TRAINING HAS BEEN COMPLETED BY ALL STAFF.
- WASHROOMS WILL BE SANITIZED EVERY 30 MINUTES.
- ALL GUESTS ARE ASKED TO MAINTAIN A DISTANCE OF 6 FT BETWEEN OTHER GROUPS AND EMPLOYEES WHEN AT THE RESTAURANT.
- PLEASE FOLLOW FLOOR STICKERS SHOWING DIRECTION OF FLOW.
- TABLES AND CHAIRS MUST NOT BE RE ARRANGED AS THEY ARE SET SPECIFICALLY TO REDUCE EXPOSURE TO OTHER GUESTS AND STAFF.
- PLEASE BE PATIENT WITH STAFF AS THERE ARE MANY ADDED STEPS TO THEIR USUAL ROUTINE TO ENSURE THE SAFTEY OF OUR GUESTS.