

SAFELY OPERATING RESTAURANTS DURING COVID-19:



Take steps to help staff & customers keep 6 feet distance



Frequently clean & disinfect contact surfaces & food prep areas



Staff & customers should wear a mask, except when eating



Keep a check-in log with contact info for staff & customers



Post a COVID-19 screening sign. Stay home when sick



Wash your hands often & avoid touching your face

TORONTO.CA/COVID19

 TORONTO Public Health

To our valued guests,

The well-being and safety of our guests and employees have always been our priority. In response to the outbreak of COVID-19 we want to reassure you that we are following the City of Toronto guidelines and taking additional measures to ensure the health and safety of our community.

Sanitization of the Premises

- Disinfection of the entire facility regularly by Blue Sky Detailing, a professional service utilizing Zoono® Surface Disinfectant Electrostatic Spray (<https://zoono.ca/>); usage of this spray is authorized by Health Canada, and approved by both the U.S. Food and Drug Administration and the U.S. Environmental Protection Agency.
- Washrooms are closely monitored, and cleaned and sanitized frequently, with specific attention to high-touch areas.
- All common areas – including door handles and high-touch areas – are monitored and sanitized frequently and, where possible, will be covered with Medicom® film barriers.
- All tables and chairs are cleaned and sanitized after each seating.
- Table items are removed and cleaned after each seating; these items will not be reused with back-to-back guests.
- Electronic devices for taking orders and processing payments will be sanitized after each use.
- **Handwashing dispensers:** guests will be provided with hand sanitizer upon arrival and will have access to a hand-sanitizing dispenser at each table; employees have access to designated hand-sanitizing stations.

- **Prevention in the kitchen:** we have increased the frequency of our comprehensive hand washing and surface cleaning program. A dedicated team member will monitor staff to ensure vigilant handwashing and cleaning of food preparation surfaces.

Social Distancing

- **Seating:** there is a minimum of 2 metres (6 feet) between tables to allow for social distancing, in accordance with City of Toronto guidelines. No more than 50% of the designated guest capacity will be available for use. Guests are encouraged to wear a mask until they are seated.
- **Personal contact:** it is mandatory for staff to wear masks. Staff will keep as much distance as practical and will limit the time spent with guests.
- **Contactless menu:** easy access through a QR code and your cell phone, with no downloads required.
- **Check-in log:** Sassafras will be taking the contact information of all guests who enter the restaurant per the City of Toronto guidelines.

Employee Policy

- **Staff COVID-19 screening policy:** upon shift log-in, all staff will be screened via a 4-item questionnaire; temperature taking will be performed daily. Staff members who are experiencing any symptoms possibly related to COVID-19 or any flu-like symptoms will not be allowed to work; they will be asked to self-isolate and must be cleared by a physician to return to work.

Sassafras has taken all reasonable precautions to prevent the spread of the COVID-19 virus and has complied with all City of Toronto COVID-19 Guidelines for Re-Opening, Public Health Ontario and the U.S. Centre for Disease Control and Prevention recommendations and guidelines regarding the prevention and spread of the virus.

Sassafras assumes no responsibility for any guests being infected with or spreading the virus while on our premises. All guests enter at their own risk and assume all liability should a guest become infected. Regarding a private event, the host of the event and each guest assume responsibility for ensuring that they wear personal protective equipment and socially distance.

Thank you,

sassafras