

Samurai Restaurant Group COVID-19 Safety Plan

Revised on Sep 24th, 2020

OPERATION

Until further notice, under the current Phase 3 of B.C.'s restart plan, Samurai Restaurant Group (Whistler Samurai Sushi, Whistler Samurai Bowl, Squamish Samurai Sushi at Garibaldi and Squamish Samurai Sushi at Downtown) decided to limit our DINE IN seats available for our eat in customers. We will serve all of dine in orders with takeout containers so that we can limit the customer and our front/kitchen staff interactions. Dine in customers are asked to dispose their dishes to recycle and waste garbage bins located at the entrance of our restaurants. Our front staffs will sanitize all of tables and chairs/benches every time customers used them. At the same time, we placed a sanitizer dispenser and paper napkins on each dine in table so that customers can wipe their chair/bench and table before and after their usage. We also taped a note on the table explaining that they are expected to practice sanitization of anywhere they touch while they eat in.

CUSTOMER SAFETY MEASUREMENTS

- We will make sure that physical distancing will be visible at all times. We provide 6 feet distancing lines on our floor so that customers who are waiting to place or pick up their orders know where they should stand and wait.
 - We will post our new restaurant floor plan on the entrance door that shows the direction of customer walkway in the premises.
 - All of benches and chairs are not allowed to use for waiting purpose.
 - We will accept up to ____ units of customers waiting inside our restaurant to dine in, place or pick up their orders. This occupancy limit will be posted on the entrance door. At the same time, whenever it's possible we kindly ask customers to wait outside while their order is being prepared.
 - Hand sanitizer and disinfectant wipe will be available to use for all customers at the front order table.
 - Hand wash station is provided inside our restaurant with hand soap and paper towel, and we encourage customers to wash their hands with clear instruction signage.
 - We installed plexiglass at the front order table. This barrier will allow customers and front of house staffs to communicate safely.
 - We are accepting only debit and credit card payment so that customers and front of house staffs won't need to handle cash inside our restaurant.
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- We encourage that take away orders to be placed over the phone.
- Delivery is not available at this time.

- We have established a front of house cleaning duty check sheet. This ensures that disinfecting is done before, during and after the service. Every hour, front of house staffs will disinfect front order table, payment terminals, POS terminals, phone, plexiglass, door handles, light switches, front drink cooler, hand wash station and all of customer contact points. We will keep the record of this check sheet at front to validate the cleanness of front of house and safety of our customers.
- We use recycled and compostable eco-friendly single use containers for take away.

STAFF and FOOD SAFETY MEASUREMENTS

- Responding to the Work Safe BC guideline, whenever it's possible our total daily staff number will be kept under 12 so that they can keep 5 square metres of unencumbered floor space per person (staffs and customers).
- All of front and kitchen staffs will undergo health checks before entering the restaurant.
- Whenever a staff develops any flu like signs and symptoms, they need to leave restaurant immediately and will not be able to come back to work for at least 10 days. We will follow the instruction of B.C. Health Line officer from there.
- Hand washing is in effect at all times.
- Sanitization of workplace is in effect at all times.
- Back of house established new cleaning duty check sheet. This ensures that the sanitizing of each work station is done before, during and after the operation.
- We will keep the record of sanitizing check sheet to validate the cleanness of back of house and safety of our meals.
- Back of house established a shift hand over check list so that when dinner staffs take over kitchen operation from lunch staffs they don't need to talk face to face.
- Training was provided in regard to covering coughs and sneezes as well as touching faces.
- We have provided online training with our staff in regard to our new operation, safety plan and cleaning duty.

If you have any concern or question regarding our safety plan, please contact us anytime by email samuraisushi10@gmail.com or call 604-966-7927. Thank you very much for your sincere support and understanding. We will strive to serve our customers with safe and quality meals.