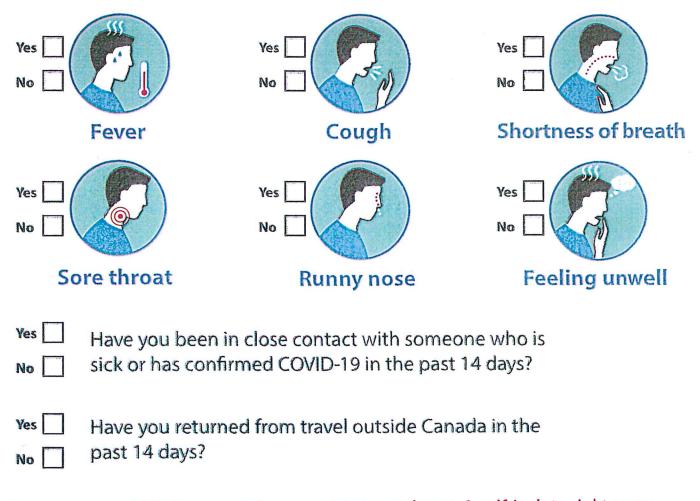
Kitchen Reopening Guidelines COVID-19 Recovery

- 1. Sanitize your hands before entering the kitchen including after breaks.
- 2. All staff are to answer the attached COVID-19 symptom questionnaire daily. Do not come to work if you have symptoms. Report to Chef and do not return to work until advised by Chef. Quarantine if advised to do so 14 days self isolation. No avoidance, no shortcuts please. See the attached guidelines from public health.
- 3. Now more than ever kitchen cleanliness is of HUGE importance. Besides all of the general health reasons to keep the kitchen clean we must have a spotless kitchen to do our best in preventing COVID-19. You must respect the protocols put in place about disinfecting and segregating clean and dirty jobs.
- 4. Personal hygiene, cough etiquette and social distancing are all vitally important in maintaining a clean kitchen please see attached correct techniques for proper hand washing and hand sanitization.
- 5. Follow directions for how to wash and sanitize your hands put glove on and remove gloves.
- 6. Make sure towel dispensers are filled at all times and there is toilet paper in the bathroom. Never flush paper towel down the toilet please. It plugs it and it recently cost \$145 to have a plumber unplug it. Bathroom needs to be kept clean and soiled towels taken out with the garbage every night.
- 7. The business will provide hand soap, disinfectant, towels and hand sanitizer, mask and gloves as needed to be used as directed. Please don't waste they are expensive and not easily available.

COVID-19 NOVEL CORONAVIRUS

Do you have any of the following:



If you answered YES to any of these questions, go home & self-isolate right away.

Visit PublicHealth.ca/Coronavirus for more information as you may be eligible for a COVID-19 test.

If feeling unwell, contact your health care provider or call Telehealth Ontario at 1-866-797-0000 to speak to a registered nurse.