



*Keeping you*  
**SAFE**

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To all of our valued **Guests**, as our provinces start to re-open and we cautiously and slowly start to **re-open our dining rooms**, we wanted to let you know what we are working on for you – *our top priority is your safety and peace of mind.*

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From day one, we have been relentlessly committed to the safety and needs of our team members, guests and communities. While there are uncertainties that we will continue to navigate together as we reopen our provinces, this commitment remains certain.

In that spirit, I wanted to let you know how we are building upon our existing stringent sanitation and food handling practices by adding further precautionary measures that meet or exceed the requirements set by federal and provincial health officials. The list below reflects just some of the key measures we are putting in place as we slowly reopen our dining rooms:

- We have redone our restaurant floorplans to accommodate proper physical distancing. Guests will only be seated in group sizes that match the provincially permitted number and at a table that is marked with a check mark to ensuring **appropriate physical distancing**.
- **Hand sanitizer available** and all guests will be asked to properly sanitize their hands before entering the restaurant.
- Heightened **sanitation** measures have been put in place, especially for high touch areas and items that include but are not limited to:
  - Pay at the table terminals
  - Door handles
  - Condiments, etc.
- Bathroom facilities will be **thoroughly sanitized** every 30 minutes.
- We have changed our menus to a single use, **disposable format**.
- All locations will be thoroughly deep cleaned on a daily basis
- All salaried and hourly team members will be:
  - Wearing mandatory **PPE** (Personal Protective Equipment)
  - Practicing physical distancing, where possible, by staggering workstations and installing **Plexiglas** where appropriate .
  - Thoroughly **sanitizing all tables and chairs** within the restaurant between each Guest use.
  - **Washing their hands properly** & with increased frequency whenever they touch a surface.

- **Training** on these enhanced safety and **sanitization measures**, including practicing proper physical distancing while on shift will be completed prior to reopening for all salaried & hourly team members.

As things evolve, we will continue to modify the in-restaurant dining experience to increase comfort and safety. While we are thrilled to be able to reopen dining rooms slowly and cautiously, we understand that some of our guests may prefer to delay their return to this environment a little longer. ***At this time, rest assured that our takeout & delivery offerings will remain in place.***

We know the restaurant industry and dine in experiences will look a little bit different than what we're used to, but we'll continue to provide you with memorable, share-worthy experiences whether you choose to dine with us or enjoy your favorites at home.