



COVID Procedures

- **Allowing 2 meters of space between tables**
- **Limit of 6 guests per table, and 50 guests for the whole establishment**
- **Maintain a record of every guest in establishment for contact tracing**
- **Hand sanitizing stations in place for both guests and staff**
- **Masks required for all staff members**
- **Sanitizing procedures in place for shared equipment, high touch areas, tables, and chairs [e.g. credit card machines, computer stations, phones, door handles, etc.]**
- **Sneeze guards in place to protect kitchen line**
- **Only healthy, symptom-free staff on shift**
- **Online menus and empty tables for limiting contact**
- **Customers are encouraged to parcel their own leftovers**
- **Tap water refills administered from table-specific bottles**

F A B L E
from farm to table