



Leela Thai Restaurant

COVID -19 Safety Plan

Leela Thai Restaurant

a.k.a **Urajai Enterprises Ltd.**

1558 George Street
White Rock, British Columbia
V4B 4A5

To help reduce the spread of the virus and keep our patrons, guests, and staff safe, we ask that everyone follows and acknowledges our Covid-19 Safety guidelines and information given in this plan.

Occupancy

Our current maximum occupancy is 20 patrons at a time for dine-in customers and there is a designated seating at the maximum number of 6 patrons per table.

Pick up and take-out.

- We recommend our customers to call in to place a take-out order instead of in person contact.
- Since our restaurant has a limited seating, we advised our customers to do a take-out order instead of dine-in.
- Customers are to wait in their vehicle or otherwise they must wait at the designated area and keep 2 metres from others.
- For patrons waiting outside of the premises for take out, we will notify you via telephone once the order is ready for pick up.

Dine-in patrons.

- Please fill out the “Covid-19 guests sign in sheet”.
- If there is a wait for a table, please wait outside and maintain two metres from others.
- We will assist you to your table once it is ready.

Reservations

We currently do not take reservations. So, for dine-in customers, it is a first come first serve service.

*****For further specific guidelines and procedures, please check out our COVID-19 Safety Guidelines for Patrons and Guests page or, COVID-19 Safety Guidelines for staff page. *****

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Covid-19 Safety Guidelines for Patrons and Guests

- We ask all patrons and guests to not enter our restaurant if they have the symptoms of covid-19 such as a fever, cough, and loss of sense of smell or taste etc.
- Please follow the signage, markings, and instructions posted on the premises.
- All patrons and guests are advised to wear a mask prior to entering our restaurant. Please also check the order made by Dr. Bonnie Henry on who are exempt from wearing a mask.
- The hand sanitizer is provided as you enter our restaurant. Please use it prior to entering further.
- All dine-in customers must fill out our “Covid-19 guest sign in sheet” in case there is a need for contact tracing by the health officer.
- To ensure everybody is safe and on the same page, we ask patrons and guests to wash their hands when necessary and use hand sanitizer after touching objects that may be touched by others such as menus and washroom door nobs.
- If you must get off your seat, we ask that you put on your mask.
- If possible, we ask that customers please be patient and wait for a staff member to bring a payment machine to you instead of getting off your seat to pay at the cashier.
- To prevent cross- contamination, we ask that all patrons and guests entering our premises to keep their hands to themselves and do not touch the decorations or objects that are not necessarily need to be touched or moved.
- Due to the reduction of seating, all patrons and guests must remain in their designated seat and please do not move from table to table.
- If there is a need for patrons and guests to leave their seats, we ask that they must keep two metres from other patrons and guests.
- Only one person is allowed in the washroom at a time unless assisting a patron that needs personal care and maximum of two people in the washroom.
- After placing your order, we ask that all patrons please keep your mask on until your food or drink arrives.
- To avoid crowds’ insides the restaurant, we ask all guests and patrons to wait outside and maintain two metres distance from others.
- Unfortunately, our restaurant does not have a QR code to view the menu, we ask that customers that touch the menu to please put the menu where “clean menu” or “used menu” is located.

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Covid-19 Safety Guidelines for staff

Staffing

- Front of house staff is to remain at maximum of three members including a manager.
- Kitchen staff is to remain at maximum of four members: one dishwasher, one kitchen helper, and two cooks.
- Any staff that is sick must stay at home and do not enter the premises until they are no longer sick.
- Each staff must follow/acknowledge the posters or signage related to covid-19 and health safety.
- When hiring new staff, make sure to professionally train the new employees and update them on Covid-19 Safety Plan and protocols.

Commencing and ending work shift

- Each staff must follow/acknowledge the posters or signage related to covid-19 and health safety.
- Each staff member that enters the premises must get a temperature check before commencing work.
- Each staff member must wear a mask prior to entering the restaurant and must keep the mask on during the performance of their duties or until they are off the premises.
- Hand washing is mandatory before commencing and after ending work shift and accordance to Food Safe BC.

Social distancing in action

- Each staff must follow/acknowledge the posters or signage related to covid-19 and health safety plan.
- Each staff member must stay in their designated workstation and keep two metres or six feet from other co-workers if possible.
- No gathering in groups for chit chat.
- Communication in close contact with other co-workers is allowed when necessary and must only be about work related and the staff member(s) must have a mask on.

Cleaning, disinfecting, and hygiene

- Each staff must follow/acknowledge the posters or signage related to covid-19 and health safety plan.
- Equipment must be clean/ disinfect after each use to prevent cross contamination or accordance to Food Safe BC.
- Make sure equipment and machines are working at the right temperatures or expected standard.
- Workstation must keep clean and clean as you go.
- Make sure the right chemicals are used for the right equipment or purpose.
- All staff must wash their hands and use hand sanitizer after use of cash register or other shared equipment and tools.
- Front staff must clean and use disinfecting chemicals on each menu that has been used or touched.
- Front of house staff must check and clean the customers' washrooms before and after commencing work and during the break. This cleaning also includes the outside door nobs of the washrooms.
- All staff is responsible for cleaning and checking that their workstation is ready for commencing work.
- During the break time, the front staff is responsible for cleaning all objects that may be touched by customers.

Smoke pit and break area

- Staff must maintain two metres from other co-workers during their break at the smoke pit or other break area.
- Staff must wash their hands after having a cigarette and before commencing work.