



Patio and Clubhouse Services during Covid-19

Introduction

As of June 12, 2020, restaurants and bars in Ottawa and surrounding communities will be permitted, under certain conditions, to provide food and beverage services in outdoor patio areas. It is expected as well that once the Government of Ontario eases restrictions, the same services will be provided inside the clubhouse.

The Club is responsible for ensuring these services are provided in the safest way possible.

The guidelines below are informed by the Government of Ontario “Framework for Reopening our Province Stage 2,” in particular the section on guidelines applicable to “restaurant and food services health and safety during COVID-1.” As well, guidance has been taken from City of Toronto Public Health guidelines on re-opening restaurants.

Kitchen and bar staff have been provided the above guidelines and have been trained on their application.

This document is to be read in conjunction with the Mississippi Golf Club Covid-19 Protocol.

Procedures

Under Covid-19 limitations, the total number of customers on the concrete patio is limited to 22 persons. However, under the Club’s liquor licence, additional tables can be added on the grassed areas close to the patio and clubhouse.

Patio tables will be arranged on the concrete patio and adjacent grassed areas so that there is a minimum of two metres between each edge of every table.

The tables will be spaced also to allow access to them in a way that maintains physical distancing.

Tables inside the restaurant will be arranged according to the same principles when the Club is permitted to provide service inside.

No more than four customers should be seated at each table and, unless members of the same household, must maintain physical distancing.

Customers must not rearrange tables or relocate chairs.

Where tables are provided, all customers must be seated; there will be no service provide to standing customers.

Customers are expected to apply good hygiene practices, washing or sanitizing hands well before taking their seating at a table.

Customers will order food at the kitchen window with reference to a displayed menu. Printed menus will not be provided.

Customers may order drinks at the bar, or at the outside bar table.

Kitchen staff will deliver food to a staging table, along with utensils and single-use packaged salt, pepper, and condiments, for each customer. Customers are responsible for picking up their own food, utensils and condiments from the staging table.

Drinks from the bar will also be delivered to the staging table.

When serving tables, staff must wear gloves and facemasks or face shields.

Staff will clear tables and will clean frequently touched surfaces, including table tops and chair backs, seats and armrests. Having only

staff clear tables will provide the controls necessary to ensure proper cleaning is done before new customers take their seats.

Customers will be required to complete a card (provided by the Club) with their names (and contact information for non-members), the time they sat at the table and the time they left, and the table number. Customers will use their own pens for this purpose. The information will be used only by public health officials for contact tracing, if that becomes necessary. If not needed for this purpose, cards will be destroyed 14 days after they have been completed.

It is important that customers who have used the bar and restaurant services inform the Club in the event they become ill with Covid-19 symptoms, or have test results that are positive for Covid-19.

Customers are asked to pay by credit/debit card whenever possible to avoid person-to-person contact through the handling of cash and change.

Take-out services will continue under the current practices.