

THE BLACK IRON

club & grill at tobiano

COVID-19 Operating P&P's

Sanitation Procedures

- Following day to day Canadian Food Safe procedures are required in order to ensure **ZERO** cross contamination from:
 - Outside sources
 - Other staff members
 - Other food items
 - Guests arriving for take-out
- All F&B staff members will now be required to obtain Food Safe Certification and those who have not taken the course in the last 5 years will be required to take a refresher course.
- All staff are required to follow social distancing protocols in their daily lives and will self-isolate if they break protocol, feel or display any symptoms, or have been in proximity of anyone who does
- Staff members arrive on site through the staff door and immediately wash & sanitize their hands, ensure hair is pulled back if on face, sleeves are rolled up (if applicable) and all jewelry on hands and wrists are removed for ease of handwashing
- Limited staff members are to be employed to ensure social distancing can always take place within the Clubhouse
- One staff member (primarily the bartender) is designated to answering the phone to avoid cross contamination. If no bartender is on shift, then the phone is sanitized after every use

Receiving Deliveries

- Drivers will be required to sanitize hands before unloading any products
- All products will be isolated and/or sanitized before being put into use

Take-Out Procedures

- Orders are taken over the phone or online, full name and phone number must be placed with each order
- Upon arrival the guest may call us from the round-about located outside of the clubhouse front doors or come in, sanitize, pay, and pick-up at bar counter. Masks are required by all guests when entering the premise.
- The Black Iron employee (primarily the bartender or host when available) will deliver the take-out to the guest waiting in the round-about or inform the guest of the approximate wait time for their order and deliver it to them in our parking lot.

Dine-In Procedures

- During this time, tables are setup for specific purposes, tables and seats may not be moved.
- All guests are required to wear masks when entering the premise and may only remove when seated.
- Tables are to be a maximum of 6, where applicable
- Tables must remain 6 feet apart from the back of the chair from one table to the back of the chair from the adjacent table
- There must be an open seat available on each table for the server to approach unencumbered by guests
- Tables are not to intermingle even if they are apart of the same social circle
- There is to be no standing service, guests must always be seated unless on their way to the bathroom and/or leaving
- Menu's may be found online, or provided in a laminated sleeve that is sanitized after every use
- Cash is not preferred at this time
- Debit machines are sanitized between each table's use
- Guest seating at the bar has been removed
- All roll-ups are to be paper wrapped, and all sauces will be served in single use plastic ramekins
- Only a specific amount of sugars will be supplied with coffee/tea
- Tables are not set with candles or salt and. Can be made available upon request and are sanitized after use.
- Beverages will not be refilled using the existing glass, a fresh glass and beverage will be supplied upon request
- Serving tray must be sanitized every time it is used to remove an item from a table
- Social distancing must always be respected, or the guest will be asked to leave
- Any guests displaying any visible sickness will be asked to leave
- Servers wash their hands after every contact with an item from a table
- All other handwashing policies are standard following Food Safe Guidelines
- If any dishes are sent back to the kitchen for modifications, they are to be disposed and remade to the guest's requests
- Guests are to box up their own left-overs

Beverage Cart

1. Guests must respect a 2 club length distance at all times
2. The Bev Cart Attendant is to advise the golfers of the selection, prepare the beverages either in a bag of ice or openly on the side of the beverage cart
3. Cash payments are not preferred at this time, staff are not required to carry a float. The handheld machine must be sanitized after use
4. After receiving payment the Attendant must step back to allow the golfers to approach the Bev Cart and pick-up their order.

Dishwasher

1. Cutlery is to be soaked in a disinfecting solution for no less than 10 minutes before being washed the standard 2 times
2. Cutlery and dishes are to be scraped clean then placed with the **UTMOST CARE** as to avoid splashing any contaminated food debris.
3. The dishwasher is not to use the spray arm to rinse the dishes from guests to prevent aerosols

Public Washrooms

1. Guests are asked to always be respectful of the 6 ft rule including only one person using the sinks at a time
2. All washrooms have sanitizer in front of them and signage explaining the importance of washing before and after using the facilities
3. 2 of the urinals are shut down
4. Doors to the washroom(not the stalls) are to be kept open to help eliminate a common touch-point

Line-Cooks

1. Are to follow proper food safe procedures while wearing masks at all times.