



Policies & Procedures During Stage 2 of COVID-19 Reopening

We are looking forward to welcoming our employees and guests back to our restaurant patio for dining! The following procedures have been developed based on the recommendations of Durham Public Health and The Ministry of Labour, Training and Skills Development to ensure the safety of all patrons.

Guest Responsibilities:

- Please do not visit if you are feeling unwell, or have been outside of Canada within the past 14 days
- Maintain a distance of 6 feet/2 metres between guests and staff, from line up to departure
- We are very excited to see you, but please no handshaking or hugging!!
- Reservations are required for all tables, no walk ins at this time
- Due to capacity limitations, maximum group size of 4 guests to a table
- Do not move any tables or chairs from designated locations
- Please only enter the restaurant to use the restroom, one guest in the washroom at a time
- Sanitize your hands BEFORE entering the restroom, using sanitizer provided on the wall
- Wash your hands using proper handwashing etiquette before exiting the restroom

Bella Notte Ristorante Responsibilities:

Bella Notte employees will continue to follow all existing food safety practices for cleaning and disinfecting. An enhanced level of cleaning and disinfecting is being carried out including the following:

- Tables and chairs will be sanitized between guest visits, linens will also be changed
- Disposable menu's will be provided new for each guest. You are also encouraged to view our menu online at www.bellanotte.ca
- Restrooms will be sanitized frequently
- High touch surface areas, such as handrails, door handles, etc. will be sanitized frequently
- Merchant terminals (for debit/credit card payments) will be disinfected immediately before and after each use
- Increased frequency of hand washing/sanitizing
- Staff will wear face masks as per Durham Public Health recommendations