



Navigating COVID-19 at The Barley Mow

The health and safety of everyone we serve, and our staff is our top priority. We have put the following measures in place to provide a safe and enjoyable environment for our staff and guests.

Upon entry:

- Please use the sanitizer provided on your hands
- If you encounter a line up please follow the marked lines on the ground to follow safe social distancing
- Please follow any guidelines you may encounter on the floor
- We ask that if you are at all feeling ill, you please stay home.

Changes you will encounter during service:

- We will be following all public health regulations set forth for the restaurant industry.
- Patrons must wear a mask to enter the building. It may be removed once seated but must be worn while away from the table at all times.
- We ask that guests do not move tables during their visit to ensure we maintain proper physical distancing.
- We will be limiting our washroom capacity to two guests at a time.
- We encourage you to view our menu online at www.barleymow.com. We will have plastic copies available upon request.
- We have removed all condiments, menus and cutlery from the tables to avoid unnecessary contact. We will have individually packed condiments for your visit.
- We have plastic wrapped cutlery available upon request. We will continue to use our regular knives and forks; however, we will be wearing gloves while we roll cutlery.
- We will not be offering coasters or straws during your stay to again avoid any unnecessary contact.
- We will be changing our seating plan to accommodate social distancing. At a minimum, we will only be seating every second table and removing bar stools where needed. Please adhere to these changes while we try to accommodate your needs to the best of our abilities.
- We have provided wet wipes at your table so you may continue to wipe down your area during your stay.
- We will be limiting the number of staff we have working in both the front and back to help assist with social distancing. Please bear with us if wait times are a little longer than normal.
- We encourage the use of debit or credit but will still accept cash.

Our extra precautions:

- Your table, chairs and surrounding surfaces will be sanitized after every use. The Quat Sanitizer we use is on the list of products that kill COVID-19 within 10 minutes after use.
- If you choose to use our plastic menu, they will be sanitized after each menu.
- All of our debit machines will be sanitized after every use.
- Our staff will be ramping up the use of sanitizer before, during and after service.
- We will be sanitizing the bathrooms every hour while we are open
- We will be sanitizing door handles, dispensers, ATM and switches every hour

Staff and Management:

- If anyone is feeling ill, please notify your manager right away and stay home.
- Avoid touching your face
- One FOH and one BOH staff member will be appointed as the health and safety rep for that shift. Your duties will be to ensure the extra duties are being done.
- Wash and sanitize your hands at the beginning of your shift.
- Please leave personal belongings at home or in your vehicle.
- Sections will be set up to help maintain safe distances.
- Each one of your stations (front and back) are to be sanitized at the beginning of your shift.
- Please ensure there is nothing on the tables except the one talker with information regarding our measures.
- Encourage guests to view on menu online using their phone
- If they request our regular menus, ensure they are sanitized after each use.
- We will be replacing roll ups with a knife and fork on a napkin once the food has been ordered.
- Please wash and sanitize your hands at every opportunity.
- Please take your breaks solo and maintain physical distancing during your break.
- Kitchen staff are to wear gloves at all times during your shift. Please replace often.
- Sanitizer buckets are to be set up in kitchens, server stations and dining areas and change out 4x a day. Before and after each service.