

Rumour Reopening Guidelines

Our personal commitment is the health and safety of our employees, guests, vendors, and community. We will be building on our current best practices and implementing additional health department requirements to limit exposure to covid-19.

1. Pre-shift Health Assessment of Every Employee

Ask the following questions and take temperature (touchless thermometer). Since your last day of work have you had any of these symptoms:

- fever over 100.4° F
- shortness of breath or difficulty breathing
- chills or repeated shaking with chills
- new loss of taste or smell
- diarrhea
- cough
- sore throat
- unexplained muscle pain
- vomiting

Determine if there is another potential cause (ie common cold, allergies). If not, employees with any of the symptoms cannot come to work until they have been symptom-free for at least 3 days or until a Covid19 test confirms you are not infected.

2. Hand Washing is the most Critical safety measure. Valued above any other infectious control measure.

- You must wash your hands at every opportunity for at least 20 seconds. Between customers, before and after handling food or drink, whenever soiled, and no less than every 30 minutes.
- Hand sanitizer is NOT a substitute.
- Do not touch your face or hair. If you do, immediately wash your hands. We all do this unconsciously many times throughout the day. Watch out for your friends and just let them know, if they didn't recognize doing it.

3. Cloth face coverings for employees are required.

4. Provide 6' distance between guests and group of guests, including waiting areas, and outdoor seating.

5. Table seating capacity is limited to a maximum of 6 people.

- reservations will be recommended

6. Bar service and seating is not allowed.

7. Rumour must be closed, with all customers out of the building by 11:30pm.

8. Growler re-fills.

- guest growlers must be cleaned (in bar dishwasher) before being re-filled.

9. Cleaning & Sanitizing Practices

- surfaces must be cleaned and disinfected between guests
 - table tops, chairs, highchairs, restroom surfaces, and all door handles
 - prop doors open when and where possible
 - use paper towels and sanitizer in spray bottle
 - only hand sanitizers on tables, clean & disinfect between guests
 - check restrooms regularly and clean & sanitize them based on frequency of use
- use paper napkins instead of fabric
- dispose of paper menus after each use
- pens need to be sanitized after every use. Designated area for 'dirty' pens and 'clean' pens.
- cowhide books eliminated and replaced with stainless steel trays
- sanitize pos and credit card machine before each use
- keep hand sanitizer at entrance/exit/bar

10. Offer guests an alternative exit using the gate off our patio

The FDA and CDC have stated there is NO evidence of food or food packaging being associated with transmission of COVID-19. The virus that causes respiratory illnesses and is much more likely to be spread through person-to-person transmission.

We truly care about all of you, and want to ensure we are implementing the safety protocols to keep you safe and healthy. Sanitation and food safety are not new for us. We are going to provide an experience in our opinion that is a lot safer than people going to the grocery store.