



COVID-19

SAFETY PRACTICES & PROCEDURES

Murphy Hospitality Group is pleased to welcome our guests into our dining rooms once again. We are dedicated to making sure our team and guests are as safe as possible.

Here is how we are adapting our in-room dining experience.

Mobile ordering and takeout will continue to be a key part of our business.



MHGPEI.COM/DELIVERED





- » We will complete a detailed deep clean and sanitization of the entire facility prior to daily opening, focusing on high traffic areas that would be touched by both team members and guests.
- » We will clean and sanitize all menus after every use.
- » We are equipped with four (4) hand sanitizer dispensers that are placed in high traffic areas for guests and team members.

- » We have updated our floor plans to ensure appropriate social distancing measures are in place and as best possible, limit party sizes. This will be taken at the direction of the local health authority.
- » We will focus on the 2m / 6ft social distancing measures by including flow of traffic arrows in common areas.
- » We have tightened our shipping and receiving practices to ensure social distancing measures are honored, as well as limiting non-essential people in the building.
- » Contact between guest and staff will be limited where possible.





- » Daily closing and opening lists have been reviewed and updated.
- » All non-essential items will be removed from tables and common areas including condiments on the table (ketchups to be portioned to avoid bottles on the table).
- » Barstools will remain available, but socially distanced based on the party amount. Guests seated at a barstool, waiting for a table to become available are required to wear a mask.

Hosts

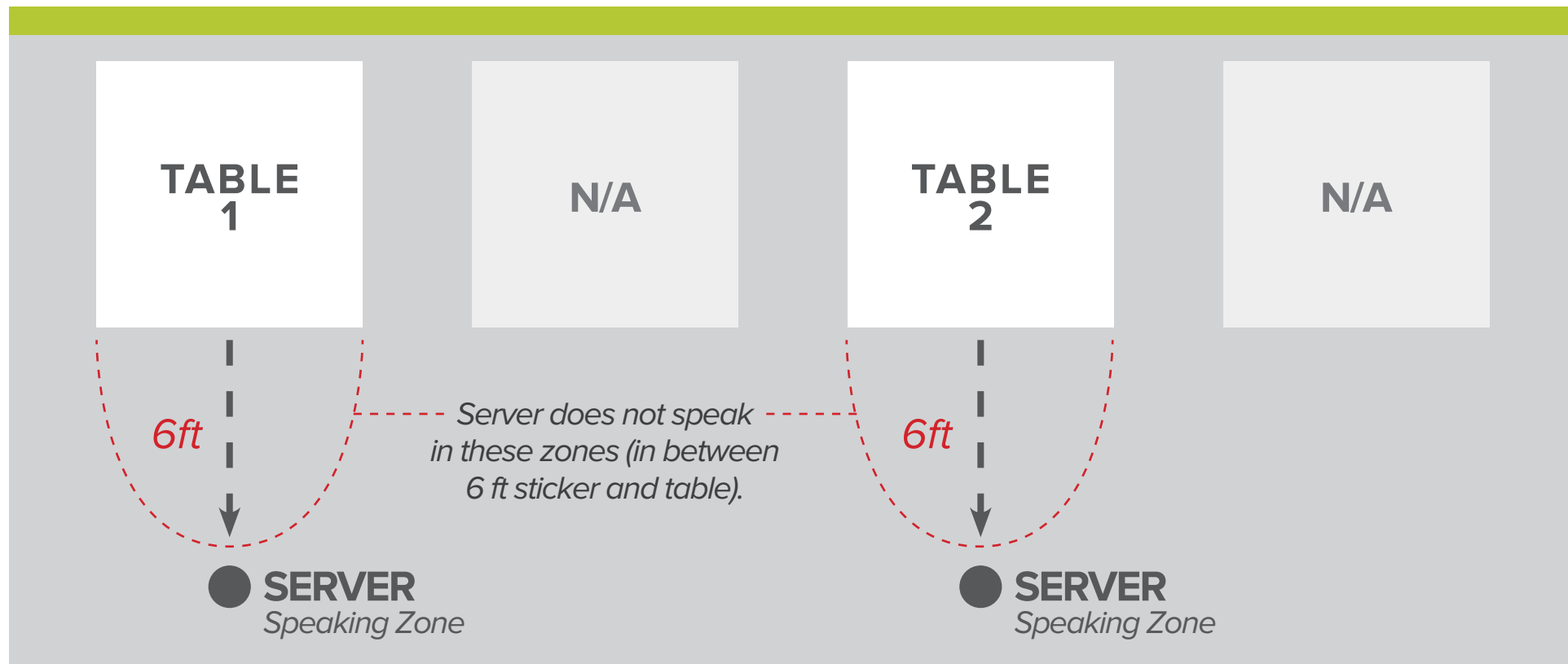
Hosts will explain service steps to table when seated prior to their server visiting the guests table.

- » Hosts will be asked to take at least one name and telephone number from the dining party, for contact tracing purposes if need be.
- » We have focused on the 2m/ 6ft social distancing measured by including flow of traffic arrows in common areas.
- » We have closed some of our restrooms and sinks to ensure proper social distancing in smaller spaces.
- » We strongly recommend that both hosts and servers wear masks during their shifts.

Restaurant Table Service

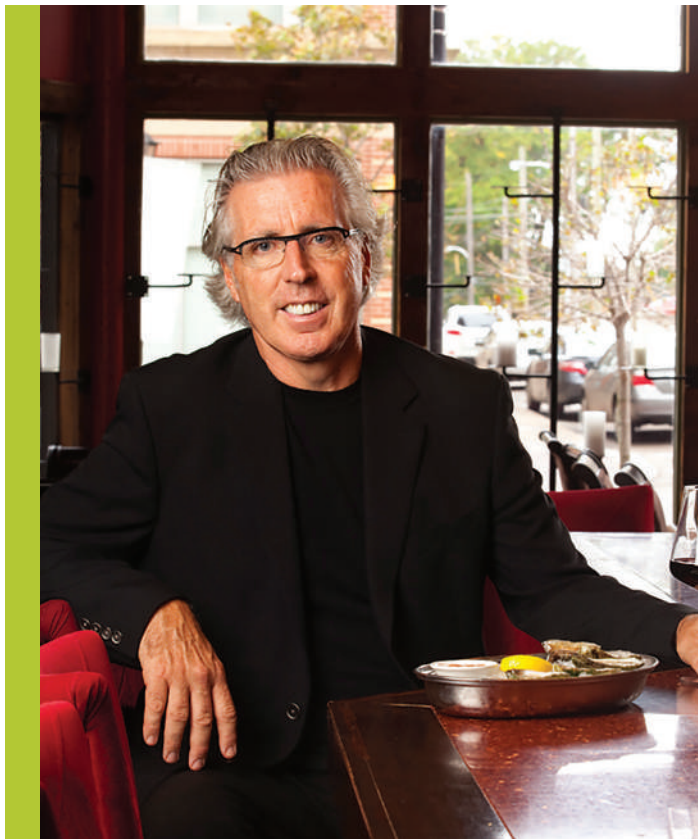
Servers

- » Each table in use will have a marker, 6ft away from the table for the server to stand on while speaking/approaching the table and guests.
- » When a server or host has to get within the 6ft of the table, whether that be for clearing tables or dropping off food, the server will be instructed to limit interactions with the table.
- » When dropping off food, the server will provide the food to the closest guest to them and ask that guest to pass menu items to the corresponding person.
- » When clearing tables, the server will ask the guests to compile the plates at the nearest section of the table.



Monitoring team member health and personal hygiene:

- » Team members who are sick will remain home.
- » When clocking in, team members will be asked a series of questions confirming they are in good health.
- » If an employee becomes ill or presents symptoms, the team member will be sent home and asked to follow the steps outlined in our employee illness and exclusion policy.



**Thank you for your continued business
and trust in Murphy Hospitality Group.**

Stay safe,

A handwritten signature in black ink, appearing to read 'Kevin Murphy'.

**Kevin Murphy, President
*Murphy Hospitality Group***