



We at Silver Star understand the importance of you feeling safe. This starts with knowing the enhanced precautions, controls and protocols we are implementing in each of our restaurants. The health and well-being of our guests and staff is our top priority.

We are following Provincial & State Health Orders along with all other regulations regarding Covid-19.

We have implemented the following precautions, controls and protocols:

- Screening every staff member for Covid-19 symptoms before they start their shift
- Mandatory masks for staff & guests
- The use of contact tracing logs at all of our dine in restaurants
- Enhanced sanitizing and disinfecting routines throughout our restaurant space, supported by checklists and logs
- Logs in place identifying all outside deliveries
- Suppliers must display their own enhanced protocols, at their facilities and with their delivery personnel that come to our restaurants
- Guests will be refused entry if they are displaying Covid-19 symptoms
- Staff training sessions were held to introduce the new normal; daily pre-shift meetings will continue to reinforce all new protocols
- Removed common contact items from our tables
- Reorganized areas where lines can form or congestion can occur
- Seating plans in place to insure 2 meters of separation between tables
- Menus are cleaned or disposed of after every use
- Menus are also available on mobile devices
- We are encouraging Tap to Pay whenever possible
- Additional hand sanitizing stations for guests have been installed

The health and safety of our employees and guests is our number one priority. We hope to see you soon

