

Lost Lake Lodge Restaurant

05-25-2020

COVID-19 Preparedness Plan

Here at Lost Lake we are doing everything to ensure the safety and sanitation of our facilities for our beloved guests to come back to. In this unprecedented time our first priority is to safely open back up following all guidelines and regulations required by the state of MN. Our guests will be able to come back and enjoy the scenery here and know that our facilities and staff will all adhere to the social distancing and sanitation regulations. The following is our plan to ensure the safety of our guests and how we will be in compliance with all guidelines set forth.

Along with Management, all employees will be held accountable for complying with our implemented COVID-19 Preparedness Plan. Employees and guests found to be intentionally violating these measures will be asked to leave the premises. Lost Lake Lodge COVID-19 Preparedness Plan follows Centers for Disease Control and Prevention (CDC) and Minnesota Department of Health (MDH) guidelines, federal OSHA standards related to COVID-19 and Executive Order 20-48, and addresses:

Infection prevention measures/ Identify/ Isolate Sick Persons

- No staff members will work if they have any symptoms of the corona virus.
- Temperatures will be taken before each shift, staff reporting above normal temperatures will be asked to go home and report to management via phone the next day.
- Will not permit work for any employees that have traveled recently without 14 days quarantine.
- Any employee(s) asked to leave may not return back to work without doctors note.

Controls for Social Distancing

- All tables will be a minimum of 8' apart taking into consideration that the chairs will take up a foot around all sides.(unless they are in the same family unit in which 6 will be permitted)
- No two guests at any table will be within 6' of one another.
- We will seat only guests with reservations and offer special menu pricing for take out orders.
- No table(s) will be over 4 persons as described in MN state guidelines.

Drop-off/ Pick-up/ Delivery Protocol

- One staff member will be responsible for Take-out orders, we will have a designated place for order pickup and spaces 6' apart for any wait time.
- All orders will be placed as ordered and estimated times will be given to customers to decrease gathering or waiting time on premises.

Cleaning/ Disinfecting/ Decontamination

- **Disinfecting and sanitizing will be every employees responsibility and managements responsibility to oversee and make changes as needed.**
- **Cleaning of facilities will be done before the doors open each day and will continuously be disinfected throughout our dining hours every hour.**
- **Each table and chair will be sanitized as soon as a guest leaves before the next guest is seated.**
- **All menus will be laminated to allow for decontamination after every use**
- **All handles, door knobs and places to come in contact with will be sanitized frequently**
- **All employees and guests will be asked to cover their mouths with tissue or sleeve when coughing or sneezing, followed by washing or sanitizing hands afterwards.**
- **All disinfecting and sanitation solutions will be 60% or higher alcohol based.**

Communications/ Training

- **All staff will have one week before reopening to adjust and adhere to our Preparedness Plan**
- **Training on new standard operating procedures will be conducted by management.**
- **Before opening to the public, staff and management will review effectiveness of procedures, update and train as needed.**
- **Training will be ongoing through our season here at Lost Lake Lodge**
- **All customers ordering take out will be asked to wear masks upon pick-up**
- **Lost Lake Lodge has teamed up with Sysco and been provided with safety and sanitation literature for employees and customers. Also best sanitation practices for staff and guests**
- **All guests visiting Lost Lake Lodge will be educated on our Preparedness Plan via social media and at the time of reservation.**
- **We have updated our websites and pages to read reservations only so there will be no surprises.**
- **Management and staff members will review our plan and make necessary changes and updates as needed weekly**

Our COVID-19 Preparedness Plan has been reviewed by all staff and management on 5-26-2020 and certified by Lost Lake Lodge management and has been posted throughout the facilities on 5-26-2020.

Certified by:

Restaurant General Manager