



Westwood Dining Room Food Safety Plan

The following regulations apply to all patrons and staff who enter the Westwood Lodge Dining area:

1. Sanitizer wall dispensers and paper towels will be placed in the dining room and the kitchen. These will be clearly signposted with notices encouraging people to use them.

The following regulations are to be followed by the Westwood Lodge Catering Staff:

1. Adopt good hand hygiene practices and cough etiquette. Masks and disposable gloves must be worn at all times during food preparation and serving.
2. Self-serve buffet style food service areas, communal snacks, communal condiments, or self-service options are not to be used. Patrons are not to serve themselves and they will be served through the kitchen hatch.
3. The catering staff will ensure that tables and chairs are disinfected after each meal.
4. Function paraphernalia is to be handled by as few people as possible, and cleaned and disinfected before and after use. Ensure cutlery and crockery is cleaned with detergent and hot water, or with a commercial grade dishwasher. Kitchen ware/tools not to be shared by staff.
5. Clean frequently used kitchen hard surface areas at least daily with detergent/disinfectant. Clean frequently touched areas and surfaces several times per day.
6. All meals prepared for offsite activities (e.g. packed lunches) must be provided in single-use packaging for each person.