

# Your health and well-being while dining at the Sorrento Centre:



**Respect your meal times:** Guests and staff will have separate meal times to reduce overall numbers in the dining area. Please plan to arrive at your designated meal time.

**Sanitize, sanitize, sanitize:** The single most important public health advice is to keep hands clean and wash regularly. Hand sanitizer will be available as you enter the dining hall. Please use this.



**Respect distancing in meal lines:** Please keep two metres apart as in the meal lines. Small ‘bubbles’ of people are permitted.

**Plating of food:** There will be no self-serve salad bar this summer. Each meal will be plated by the server and given to the guest – including entrée, salad, desserts and any other options. Single use packages of salad dressing will be offered to guests. Cutlery will be wrapped in a disposable napkin and given to each guest.

**Beverage / water / coffee station:** Please use the hand sanitizer. Single use cups (single use creamer, sugar, stir sticks) will be supplied. Do not bring your own container. No tea pots!

**Enjoy your meals outside:** Please consider taking your meals to the outside dining areas. There are to be no more than six persons per table in the dining room. Tables (and chairs) should not be moved as they are spaced to allow proper distancing.

**Returning your dirty dishes:** Please use the hand sanitizer at the bussing station.



**Questions? Concerns?** The Sorrento Centre is committed to the health and well-being of our guests, staff and neighbours. We meet or exceed WorkSafeBC and public health requirements. Our detailed plan is called ‘safe, slow, small’. For more info:

- check out our website at [www.sorrentocentre.ca](http://www.sorrentocentre.ca)
- call our office at 250-675-2421 / 1-866-694-2409
- contact Executive Director Michael Shapcott by email at [michael@sorrento-centre.bc.ca](mailto:michael@sorrento-centre.bc.ca)