



GUEST HEALTH IS OUR FIRST PRIORITY

At OEB Breakfast Co. your health and safety have always been our number one priority. As the concerns over coronavirus (COVID-19) continue to increase we want to be sure you know we are following local, provincial and national guidelines to ensure the safety of our staff and guests.

In addition to our regular health and safety standards, we have instituted additional cleaning procedures above and beyond our normal practices to ensure you are dining in the safest possible environment.

IN ALL OEB LOCATIONS WE HAVE FURTHER INSTITUTED THE FOLLOWING PRACTICES:

- Daily health checks of OEB Team members
- The wearing of nitrile gloves in the kitchen by culinary staff during food service
- Sanitizing all food and beverage menus, sugar and salt shakers after every table reset
- Increasing the sanitizing frequency of entry way door handles, washroom door handles, sinks and toilets
- Increasing the sanitizing frequency of our debit & credit card terminals
- Increasing the sanitizing frequency of all other identified high-touch surface areas throughout the day
- Ensuring additional hand sanitizers are available throughout the restaurant

We have a dedicated team who are continuing to monitor this outbreak closely and will stay up to date with all Health Canada and the World Health Organizations recommendations to keep our guests and staff safe. We strongly encourage you to keep yourself safe too and follow the advice from these organizations for the benefit of yourself and others.

Thank you for your continued trust in us, and look forward to serving you soon.

Sincerely,

OEB Breakfast Co.

