

N O T E S
O N

A P P R O P R I A T E

ETIQUETTE

D U R I N G
A

P A N D E M I C

SAINT

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HELLO AGAIN

INTRODUCTION

We miss the warm hugs and hearty handshakes, but for now, let's all practice our proper social distancing and admire each other from afar.

We are opening our doors to you again filled with confidence that we'll be delivering the same experience that you've come to expect from Saint. We've taken the utmost care and can't wait to welcome you back.

To ensure your safety and ours, please familiarise yourself with this document before you arrive for your booking. We believe to make it through these times we need to learn a new etiquette, not only for our manners but for our health, and the health of others.



*We consider our
masks as part of our
uniform, and ask
you to consider yours
in the same light; dress
accordingly & wear
your mask with style.*

PROPER

ATTIRE

MIND YOUR MASK

We had to take our time to open our doors, in order to ensure that when we do open we can provide you with the same experience that you've come to expect

from us. Therefore, we will be following all of the safety precautions down to the precise letter; such as making a face mask a part of our everyday uniform.



REGULAR

SANITATION

HALF HOUR RULE

Settings that are fit for dining are also settings that are well cleaned, dried and organised. And thus, we will be sanitising our surfaces as well as ourselves

every thirty minutes, around the clock. It's mainly your safety and comfort that is our first priority. We kindly ask for your patience as we clean and wipe.

MENU

ALTERNATIVES

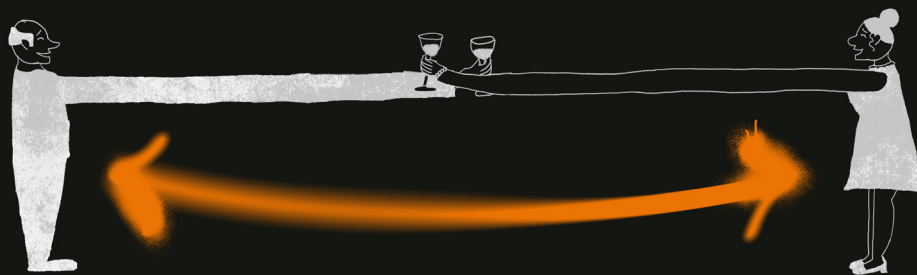
NO HANDS NO HARM

Keeping both of your hands to yourself has and always will be a valid virtue, but in recent history it might well be considered key to survival.

As your host, we'll be putting away our traditional menus and we'll insist on disposable and electronic menus, so as to ensure your safety and ours.



*Lest we forget our
civility and kindness
in trying times, raise
your glass and make a
toast, but please maintain
the required distance.*



2m

A P A R T

SOCIAL BUT DISTANT

Let's admire each other from afar and keep our distance at all times. We believe in the importance of staying warm and friendly. It's the only way we will make it through this.



MINIMUM STAFF ON ROTATION **FAMILY MATTERS**

Dining out is truly a family affair and therefore, we will be keeping the minimum number of our staff on rotation. This is to ensure the safety of your family and ours.

So you can be at ease that you will enjoy the same experience that we have always delivered. We'll strive for excellence, even if there are less of us here to wait on you.

ENSURING OUR HEALTH, SAFETY & WELLBEING

OUR

STANDARDS

FOR OUR GUESTS

We're making a Test & Trace system where each guest entering
..... the restaurant must provide their contact details.

Hand sanitiser available upon arrival and throughout
..... the restaurant and all it's facilities.

No face mask, no entry. While we'll allow you to remove your
..... mask to enjoy your meal and company, you
..... must keep your mask on whenever you leave your table.

Guests are kindly asked to respect social distancing
..... guidelines at all times.

Waiting or standing at the bar or reception areas is prohibited.
Cash payments will no longer be accepted.

FOR OUR STAFF

All staff to have medical grade COVID tests every fortnight.
Body temperature checks will be conducted at the
..... beginning and end of every shift.

Those exhibiting temperatures of 37.6C and above will
..... not be permitted inside the restaurant and will only
..... return to work upon presentation of a health certificate.

Face masks and gloves must be worn at all times.

Restaurant staff must wash hands for at least
..... 20 seconds at regular intervals.

A safe social distance to be kept at all times between
..... both colleagues and guests.

Food handlers' gloves and masks will be changed frequently.

FOR OUR ENVIRONMENT

Hand sanitiser will be available at all times throughout
..... the venue and it's facilities.

Kitchens will be fully sanitised a minimum
..... of every four hours.

Our toilets will be sanitised at regular intervals
..... and will have a dedicated attendant at all times.

All common surfaces will be sanitised a
..... minimum of every half hour.

There will be at least 1 metre between all dining tables.

Maximum of six guests permitted at each table.

All menus will be digital with laminated
..... hard copies also available.

@SAINT_JHB

WWW.SAINT.RESTAURANT

011-593-588



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