

Thirteen Pies House Rules

WE UNDERSTAND THE DIFFICULTY AND UNCERTAINTY OF TIMES RIGHT NOW AND WE WANT TO ASSURE OUR CUSTOMERS THAT ALL PROPER COVID-19 PRECAUTIONS HAVE BEEN MET IN OUR RESTAURANT

INCLUDING THE FOLLOWING:



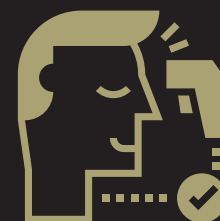
WE HAVE PROVIDED HAND SANITIZER THAT IS APPROVED BY HEALTH CANADA THROUGHOUT THE RESTAURANT FOR THE USE OF GUESTS. GUESTS MUST USE BEFORE ENTERING.

WE HAVE INSTALLED BARRIERS WHERE NECESSARY, REDUCED MAX CAPACITY BY 50 PERCENT AND LIMITED NUMBER OF GUESTS PER TABLE TO 6, ALL PER GUIDELINES OF SASK HEALTH.



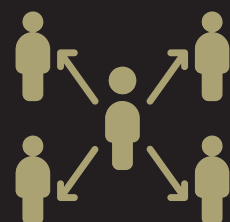
EMPLOYEES HAVE BEEN TRAINED ON CLEANING AND SANITIZATION PROTOCOLS AND ADDITIONAL MEASURES.

EMPLOYEES ARE BEING SCREENED BEFORE SHIFTS TO ENSURE THEY DO NOT SHOW ANY SIGNS OF COVID-19.



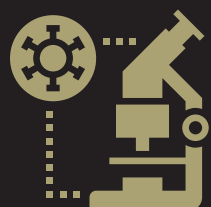
DINE-IN MENUS ARE AVAILABLE ONLINE. IF YOU WISH, YOU CAN BE PROVIDED WITH A SINGLE USE MENU THAT WILL BE RECYCLED AFTER EACH USE.

WASHROOMS WILL BE SANITIZED EVERY 30 MINUTES. ANY HIGH-CONTACT SURFACES WITHIN THE RESTAURANT WILL BE SANITIZED AFTER EACH USE.



GUESTS WILL BE ASKED TO FOLLOW THE PROPER SOCIAL DISTANCING GUIDELINE OF TWO METRES.

OUR KITCHEN AND BAR ARE MAINTAINING THE HIGHEST SAFETY STANDARDS IN COMPLIANCE WITH ALL GOVERNMENT HEALTH AND SAFETY REGULATIONS.



WE ARE STAYING UP TO DATE ON ALL COVID-19 RELATED INFORMATION AND WILL MAKE ANY NECESSARY CHANGES AS THEY COME ALONG.

GUESTS WHO HAVE TRAVELLED WITHIN THE LAST 14 DAYS, OR WHO ARE DISPLAYING SYMPTOMS OF COVID-19, OR HAVE BEEN IN CONTACT WITH SOMEONE WHO HAS TESTED POSITIVE FOR COVID-19 WILL NOT BE PERMITTED TO ENTER.



DUE TO REDUCED CAPACITY, WE ASK THAT CUSTOMERS DINE FOR 90 MINUTES OR LESS DURING PEAK HOURS.

