



COVID 19 RESPONSE UPDATE – 26 May 2020

DEAR VALUED CUSTOMERS

Please note that from 3rd of June we will operate our dine in service in addition to takeaway and delivery. We are incredibly happy and excited to announce that we will be able to seat up to 20 guests per dining area.

Our seating capacity will be as follows:

DOWNSTAIRS (FRONT OUTDOOR) – 4 guests (1.5m apart)

DOWNSTAIRS (MAIN) – 10-12 guests sitting at every second table. (1.5m apart)

UPSTAIRS – 5 guests (1.5m apart)

OUTSIDE – 20+ guests with tables spread out 1.5m

In order to make it feasible for us to operate with the limited patronage we have temporarily introduced 3 sittings. The other option was to introduce a minimum spend which we opted against.

The 3 available time slots are as follows:

1. 5pm – 6:20pm
2. 6:30pm–7:40pm
3. 7:45pm – 9:15pm

Bookings will be available via our website (www.sonofapizzaiolo.com.au) and on Zomato. Walk ins will also be available, although we recommend making a booking in advance. NOTE that in line with the government's advise we can only sit a maximum table size of 6 guests.

Rest assured that will continue to take all possible measures to ensure maximum cleanliness, hygiene and safety for our staff and guests. Some measures are listed below.

- We have strategically placed hand sanitisers around the restaurant accessible to customers, staff and 3rd party delivery drivers, including an automated hand sanitiser at the entrance of the restaurant for all guests to use as they enter.
- We are not pre-setting tables. Cutlery, glassware and crockery will only be set once our customers have placed an order.
- All tables will be covered with disposable tablecloths which will be changed after every seating.
- Menus will be laminated and will be sanitised after every single customer interaction. Order at table will be available via qr code scanning
- Water bottles, condiments etc will be sanitised after every use.
- Our already high cleaning standards will be ramped up with constant sanitation of door handles, handrails etc
- All kitchen staff will continue to wear disposable gloves
- Floor staff will frequently wash hands thoroughly and sanitise at all possible times If customers question you about what measures we are taking, these items should be mentioned to them in order to ease their doubts (if any)..

Thanking you all and hoping together we can keep the vulnerable safe and get through this united and stronger than ever as a community.