



Press Release (Airdrie, AB - April 2008)

The Homestead Restaurant has revised its health and safety policies and procedures with the goal of exceeding the standards set forth by the Calgary Health Region. At present, we have been advised that a guest may have experienced an illness associated with food while visiting the Homestead in March of 2008. Only one case was reported, and an Inspector from the Calgary Health Region visited our facilities and found no deficiencies in our procedures. Nevertheless, the management and staff of the Homestead are treating the situation with a great deal of care.

Bacterial Intoxications, Viral Infections and Parasitic Infections are all common types of illnesses associated with food. As such, proper food handling, preparation, serving and cleaning procedures are continually evaluated to ensure the health & safety of our staff and the guests visiting the Homestead. The management of the Homestead regularly reviews the recommendations that are put forth by the Calgary Health Region for all restaurant operators. These recommendations provide a base from which to build and expand our own policies and procedures to ensure that we are enabling a service and an environment that go beyond the minimum health codes.

According to Dr. Judy MacDonald, Deputy Medical Officer of Health, "The absolutely best way to help contain the spread of illness associated with food is to be rigorous about washing your hands frequently with soap and warm water; it's really that simple."

Simple or not, The Homestead has revised the following procedures to ensure the safety of our guests and our staff. Refrigerated items are routinely checked to ensure they are being stored within proper temperature ranges. Ovens, and fryers are routinely checked to ensure they are reaching optimal cooking temperatures for eliminating any potentially harmful bacteria. All hard surfaces in the dining room (table tops, chair arms, etc...) will be wiped with a bleach-based spray. All areas in the kitchen will be cleaned constantly with the same disinfectant. The addition of several new waterless hand cleaners has been added to several locations for staff use.

You will also notice new signs posted in the public washrooms reminding guests to wash their hands. These signs detail proper hand washing procedures that are designed to eliminate harmful bacteria. The addition of new hands free paper towel dispensers is also designed to help eliminate an additional point of contact where bacteria can collect. The increasing prevalence of new more resilient viruses demands that public facilities take action to ensure that exposure to potentially harmful bacteria is limited for all employees and guests. As such, assistance from everyone who uses our great facility is required to ensure a clean environment.

Our goal is to always provide you with a great dining experience. We hope that you feel safe and secure while dining with us at the Homestead.

If you have any questions with respect to this release, please don't hesitate to contact me.

Curtis Herzog
Food & Beverage Manager
The Homestead Restaurant at Woodside Golf Course
525 Woodside Drive
Airdrie, AB T4B 2C6
(403) 948-7416 ext. 230

rest@woodsidegc.com

The Homestead Restaurant at Woodside Golf Course
Public Always Welcome
Reservations (403) 948-7416
www.woodsidegc.com