



Alberni Brewing Company - Covid-19 safety plan

Alberni Brewing Company is strongly committed to providing a safe and healthy environment within our establishment, for both staff and customers. This Safety Plan is based on the Public Health Officer Guidelines and BC Craft Brewers Guild recommendations related to COVID-19. Management and employees are responsible for implementing and complying with all aspects of this Safety Plan.

ASSESSMENT OF RISKS IN OUR WORKPLACE

The virus that causes COVID-19 spreads in several ways. It can spread in droplets when a person coughs or sneezes. It can also spread if you touch a contaminated surface and then touch your face.

The risk of person-to-person transmission increases the closer you come to other people, the more time you spend near them, and the more people you come near.

The risk of surface transmission increases when many people contact the same surface and when those contacts happen over short periods of time.

We have identified the following:

- Areas where people gather through close physical proximity or contaminated surfaces. Such as the staff room, hallways, washrooms, behind the bar, kitchen and in the Tasting Room.
- Job tasks and processes where staff are close to one another or members of the public. Such as behind the bar, kitchen, service area, Tasting Room, and bussing tables.
- Tools, machinery, and equipment that staff share while working.
- Surfaces that people touch often, such as all door handles, cold room/beer fridge handle, iPads, tap handles, light switches, tables, bar tops, bus bins, sink faucets, and seats.

REDUCE THE RISKS

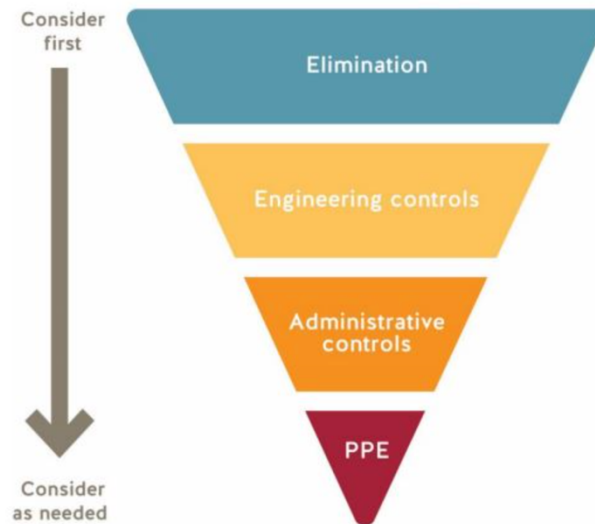
We have selected and implemented protocols to minimize the risks of transmission. Such as increased levels of sanitization of touchable surfaces/cleaning log, usage of masks for staff and customers when not seated at designated table, reduced occupancy inside and outside, physical distancing guidelines for entering/exiting/queuing, signage related to COVID-19, proper handwashing signage, and 6 feet between tables inside and outside.

We have reviewed the protocols with frontline staff and managers and are following all orders, guidance, and notices issued by the Provincial Health Officer and the BC Craft Brewers Guild.



LEVELS OF PROTECTION

To reduce the risk of the virus spreading through droplets in the air, we have implemented protocols to protect against the identified risks.



FIRST LEVEL PROTECTION (ELIMINATION): Use policies and procedures to limit the number of people in our workplace at any one time. Implement protocols to keep staff at least 6 feet from co-workers, customers, and others. Mandatory usage of masks.

SECOND LEVEL PROTECTION (ENGINEERING CONTROLS): If we cannot maintain physical distancing, barriers may have to be implemented.

THIRD LEVEL PROTECTION (ADMINISTRATIVE CONTROLS): Establish rules and guidelines, such as cleaning protocols, informing staff to not share tools, and implementing one-way doors and walkways.

FOURTH LEVEL PROTECTION (PPE): If the first three levels of protection are not enough to control the risks, we will have staff to wear gloves. Masks are mandatory for both staff and customers at all times on the exception when customers are seated at their designated/sanitized table.



FIRST LEVEL PROTECTION

Limit capacity to control proper social distancing.

- We have established and posted an occupancy limit for inside and outside the brewery.
- No groups larger than 6 people will be allowed at each table.
- All customers that enter the Tasting Room are greeted by Alberni Brewing Company staff, contact tracing will be completed. All guests must enter the establishment wearing face masks, face masks must be worn at all times, except when seated at designated/sanitized table.
- All tasks have been updated to allow for increased sanitation and distancing.
- Limited capacity inside the Tasting Room and on the patio to allow for 6 feet between tables.
- Removed seat from each table for server to approach guests and bring/collect glassware.
- Assigned roles for staff to reduce cross-contamination when clearing tables and in contact with guests.
- Detailed floor plan will be provided for staff in order to ensure physical distancing.
- We have placed safe distance markers on the Tasting Room floor and in the To-Go waiting area.

SECOND LEVEL PROTECTION

Barriers and partitions.

- Furniture has been moved both inside the Tasting Room and on the patio, allowing for a minimum of 6 feet.
- We have designated staff for picking up dirty dishes and ensured they're kept separate from clean dishes.
- Barriers have been put in place at the bar to provide protection for staff and customers.
- Printed signs are posted throughout the brewery indicating capacity, proper handwashing, new protocol, hand sanitizer stations available at entrance/exit lanes.

THIRD LEVEL PROTECTION

Rules and guidelines.

Measures in place list the rules and guidelines that everyone in the workplace must follow to reduce the risk of airborne transmission. We have identified the rules and guidelines for how staff should conduct themselves and have clearly communicated these rules and guidelines to staff through a combination of training and signage.

- All information needed to help manage a safe workplace will be behind the bar.
- Staff must regularly wash their hands.
- Staff members should sanitize, tables/chairs after customer usage. Complete all increased sanitization procedures such as; cleaning door, handles, bathroom surfaces, POS surfaces, encourage contactless payments and/or sanitize payment terminal after each use.

- Staff members are not expected and neither should they come to work if they are feeling ill. Staff members must complete covid-19 self assessment tool prior to commencing shift. Should an employee feel at risk, call 811 for further guidance/assistance



FOURTH LEVEL PROTECTION

Personal Protective Equipment (PPE).

- All PPE must be used alongside the three other levels of protection.
- We have trained staff to use PPE properly, following manufacturers' instructions for use and disposal.
- Masks will be made available to all staff, and all staff and it will be mandatory to wear them when working.
- All gloves used must be disposed of after single use.

REDUCE THE RISK OF SURFACE TRANSMISSION

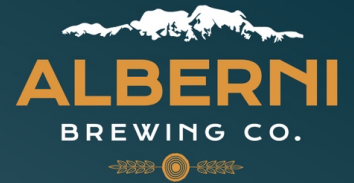
Through effective cleaning and hygiene practices.

- We have reviewed the information on cleaning and disinfecting surfaces published by WorkSafeBC.
- Unnecessary equipment and items have been removed to simplify cleaning and avoid surface transmission.
- Cleaning schedule has been created. Cleaning high-contact and common areas, such as disinfecting tables and seats after every use, washrooms, door handles, credit card machine, and iPads.
- Staff who are cleaning have adequate training and materials.
- All cleaning is done on a regular, high-frequency schedule, and logged in applicable logbooks.

COVID-19 POLICIES

We have developed the necessary policies to manage our workplace, including policies around who can be at the workplace, how to address an illness that arises at the workplace, and how workers can be kept safe in adjusted working conditions.

- Our workplace policies ensure that staff and others showing symptoms of COVID-19 are prohibited from the workplace. Symptoms include fever, chills, shortness of breath, cough, new muscle aches or headaches, or anyone directed by Public Health to self-isolate.
- Anyone who has arrived from outside of Canada or who has had contact with a confirmed COVID-19 case must self-isolate for 14 days and monitor for symptoms.
- Guests are limited in the brewery by way of limited capacity.
- Educating staff on strategies required to address the risk of violence that may arise as customers of the public adapt to restrictions put in place.
- If employees are sick, they will not need to report to work and if employees begin to feel sick on shift, they will be sent home. Management will cover the shifts and clean and disinfect any surfaces that the ill employee has come in contact with.



COMMUNICATION PLANS AND TRAINING

- We have a training plan to ensure everyone is trained in workplace policies and procedures to ensure full understanding.
- All staff has received the policies for staying home when sick.
- We have posted signage, including occupancy limits and effective hygiene practices.
- We have posted signage at the main entrance indicating who is restricted from entering the premises, including visitors and workers with symptoms.
- Owners, management, and supervisors have been trained on monitoring workers and the workplace to ensure policies and procedures are being followed.

MONITORING AND UPDATING PLANS AS NECESSARY

- We have a plan in place to monitor risks. We make changes to our policies and procedures, as necessary.
- Staff know who to go to with any health and safety concerns.
- When resolving safety issues, we will involve our management group and staff.

RESUMING OPERATIONS

- We have a training plan for new staff.
- We have a training plan for staff taking on new roles or responsibilities.
- We have a training plan around changes to our business, such as new equipment, processes, or products.
- We have identified a safe process for cleaning systems and lines of products that have been out of use.

Any further information/clarification that may be required, please contact us at info@albernibrewingcompany.ca