



January 23, 2022

SAFETY PLAN **Revised COVID-19 Protocols**

General:

- As the COVID-19 Omicron variant becomes more prevalent, there is a need to re-introduce more stringent protocols for the protection of both customers and staff.
- The Provincial Health Officer is requiring that previous restrictions for the operation of restaurants and bars need to be again put in place recognizing additional requirements that are provided in the January 17 PHO Orders.
- The changes are being made with the full intent of continuing to protect the health and well being of both staff and customers.

Public Health Officer Requirements – Summary (Reference – PHO Orders Jan 17, 2022)

- Customers are required to present proof of full vaccination through passport scanning and verification of identity with government issued picture ID.
- Masks are required for all people born in 2016 or earlier (> 6 years) when not seated. This applies to entry, departure and washroom use.
- Restaurant capacity is limited to 50 percent of authorized seating
- Table size is limited to a maximum of 6 people
- No socializing between individuals of one table with any other individual or groups. Individuals are to be seated except for use of washrooms and entry/exit
- No dancing
- Maintain social distancing practices ie no congregating at entry/exit or other areas of concern (ie payments at the bar).
- Maintain a social distance of >6 feet between seated groups except if physical barriers are employed to prevent transmission.

TBR Guidance

Retain elements of the established TBR Safety Plan (revised May 2021 – on website) with emphasis on the following:

Elimination

- Host will be in place at entry to undertake the necessary vaccination check and will direct guests to their assigned seating.
- Seating capacity limited to 45 guests with no more than 6 guests at any one table.
- Host will be alert to managing any potential gathering of guests both within the restaurant and outside if necessary
- Optional hand sanitizer is available for guests when entering and at any time during presence in the restaurant.

Engineering

- A physical barrier is in place at the host station when welcoming guests.
- Double doors are available for entry and exit.

Administrative Controls

- All staff (servers, kitchen) are required to wear masks at all times.

- Servers must be conscious of maximizing physical distance from patrons
- Servers must wash/sanitize hands when switching service between tables.
- Customers must remain seated except for entry/exit and washroom use. There is to be no dancing
- No visiting of customers between tables.
- Retain policies to support staff who have symptoms of a communicable disease (fever or chills, coughing or diarrhea) so that can avoid being at the workplace when sick.
- Hand hygiene facilities with appropriate supplies continue to be available for regular hand washing and sanitization by employees.

Use of Masks

- Mask wearing by all staff at all times.
- Mask wearing by customers is required when not seated at a table.

Effective Cleaning and Hygiene Practices.

- Tables and chairs to be cleaned and sanitized after each use,
- Serving trays will be cleaned after each use.
- Servers will sanitize each time before proceeding onto the floor to attend to customers.
- Defined cleaning schedule for washrooms.

Policies

- Workplace Policies are in place to ensure those showing symptoms of COVID-19 are removed for the workplace
 - Symptoms include fever, chills, worsening cough, shortness of breath, sore throat, muscle aches, headache.
- Sick workers should report to their manager immediately.
- Sick workers should be immediately isolated and directed to go straight home
 - Cleaning and disinfection of any surfaces that ill worker may have come in contact with.
- Posted signage at entrance to advise restriction of those who have symptoms as noted above.

Communication

- Training plan in place to ensure all employees are trained in workplace policies and procedures
- All workers have received instruction on policy for staying home when sick
- Posted signage at the workplace for effective hygiene practices
- Manager is trained to monitor workers and workplace to ensure policies and procedures are being followed.

Monitoring and Assessing Risks in the workplace

- There is a plan in place to monitor risks and adapt changes as necessary.
- There is a training plan for all new staff
- Training plan is modified and communication to reflect any changed practices
- Mandated Mask Wearing continues for all staff: