

DOG MOUNTAIN BREWING COVID-19 SAFETY PLAN

In order to resume operations we have developed the DOG MOUNTAIN BREWING COVID-19 SAFETY PLAN and will require all staff to read, agree to and verify that they understand the plan.

ASSESSING AND REDUCING THE RISKS

We've identified the areas where people gather, which tasks and processes where people are close to one another, identified the tools and equipment that people share and identified the surfaces that people touch often and implemented protocols to reduce the risks to staff and patrons.

As a food service establishment we have specific training on handwashing and cleanliness as required by VIHA. We have developed a stricter more thorough policy for Dog Mountain Brewing that I hope you will find satisfactory.

FIRST LEVEL PROTECTION : LIMITING THE NUMBER OF PEOPLE AT THE WORKPLACE AND ENSURING PHYSICAL DISTANCING WHENEVER POSSIBLE

We have established a 6ft between staff and patrons rule when ever possible and wear masks at all times.

We will:

1. Ensure all tables are spaced 6 ft apart.
2. Ensure patrons use hand sanitizer and wear a mask when ever they are not at their own table.
3. Change how certain tasks are done
 - Deliver food and drinks to the end of the picnic tables and ask patrons to pass it down
4. Remove menus from tables and encourage the use of our digital menu while staying at the table.

SECOND LEVEL PROTECTION : BARRIERS AND PARTITIONS

We will maintain social distance as much as possible so we are not installing barriers or partitions.

THIRD LEVEL PROTECTION : RULES AND GUIDELINES

We have identified the rules and guidelines we want workers to adhere to. Each staff member has read this document and signed below to show that they have read and understood the document.

Guidelines in Place:

1. New cleaning schedules for bathrooms – clean several times a day
2. New cleaning schedules for touch points such as door knobs, hand rails, countertops and taps
3. New cleaning schedules for iPads and payment processors
4. Observance of 'yielding to traffic' when entering the brewery from the rear or entrance

Upon entering the workplace if an employee (or patron) does not appear to be healthy they will be asked to leave. If an employee or patron becomes ill after establishing themselves inside the brewery we will have strict policy that will include donning their mask, sanitizing your hands, and move to an outdoor space away from others.

FOURTH LEVEL PROTECTION : USING MASKS OR OTHER PPE

We will require our staff and patrons to wear mask at the brewery. We will not allow our staff to interfere with or touch any other person's PPE in any way.

We will NOT allow a patron into our establishment if they enter wearing gloves. We will ask them to remove them and and sanitize their hands. Gloves provide a false sense of security and we have noticed some people developed bad habits while wearing them.

We will:

1. Encourage staff wash their hands after every interaction with patrons or other staff members
2. Encourage staff to keep hair and clothing away from their faces to stop incidental face touching
3. Encourage all patrons to use the hand sanitizer available upon entering our establishment or even better, go wash their hands upon entering
4. Have gloves available for staff to use while cleaning
5. Have masks available for those who arrive with out one
6. Wash the payment terminals between use

CLEANING PROTOCOLS

We have cleaning protocols in place that include cleaning bathrooms and common touch points. We will be using QUAT sanitizer to ensure surfaces are sanitized after cleaning.

Our workplace has enough handwashing facilities to ensure that all workers and staff can keep their hands clean.

Workers are to wash their hands after interacting with a customer.

Bathrooms are to be checked for cleanliness upon opening and every two hour increment must be wiped down with Pinesol or equivalent, and sanitized with QUAT. At the end of the night floors are to be swept and mopped and garbage changed. Servers on shift will be held responsible for cleaning or if there is a busser on staff they will be responsible for bathroom cleaning. See cleaning verification sheet below.

Common touch points and iPads will be sprayed and wiped every two hours. See cleaning verification sheet below.

Flight racks will be cleaned and sanitized the same as dishes are. They will be sprayed with QUAT sanitizer before being used for a different patron. If this proves too arduous we will not use flight racks and just deliver a set of glasses to the table.

NEW POLICIES

We have developed some new policies to address COVID-19 concerns.

Our workplace policies ensure that workers and others showing symptoms of COVID-19 are prohibited from the workplace. These individuals include:

1. Anyone who has had symptoms of COVID-19 in the last 10 days :
 - a. Fever
 - b. Chills
 - c. New or worsening cough
 - d. Shortness of breath
 - e. Sore throat
 - f. New muscle aches or headache
2. Anyone directed by Public Health to self-isolate
3. Anyone who has arrived from outside Canada or who has had contact with a confirmed COVID-19 case

Workers will not tolerate any threats or abuse from patrons. If a worker or patron is asked to leave they are expected to comply immediately.

Workers or patrons who fall ill at work will be provided a mask, asked to wash their hands and isolated. We will recommend they go straight home and call 811 for further guidance.

If a worker or patron becomes severely ill at work 911 will be called.

This Safety Plan may need to be updated as we see fit in the future.

We have read and understood the COVID-19 Best Beverage Service Practices in Full Service Restaurants, COVID-19 Best Back of Houses Practices for Open and Closed Kitchens and COVID-19 Best Front of House Serving Practices and have copies on hand.

If you have any comments or questions please contact Andy Richards or Robin Miles – (250) 731 – 8810

