



Ucluelet Brewing Company
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Ucluelet, BC V0R 3A0
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COVID 19 SAFETY PLAN TAKE OUT PROGRAM

There is only one staff member working the Takeout Window at a time. This employee has their own POS, credit card machine and printer. They share the space behind the bar with the bartender on duty, yet these two employees should be able to maintain 2-meter distance while working together. They will be wearing masks.

Customers are asked to physically distance from each other if lines form. There are markings on the ground specifically for the Takeout window line up. There is a sign next to the Takeout window reminding the customer that drinking alcohol in unlicensed public places is prohibited.

GROWLERS:

If the customer is bringing a growler back to be filled, the customer hands their dirty/used growler to the employee through the Takeout window (employee MUST put on gloves to receive growler). The growler is then placed directly into 5-gallon buckets of Oxonia (EcoLab's Oxonia Active – peroxyacetic acid at 0.3% concentration) to be soaked for 5 minutes then visually inspected, rinsed and re-filled/re-used.

Oxonia is a recognized COVID 19 disinfectant by the Canadian government (<https://www.canada.ca/en/health-canada/services/drugs-health-products/disinfectants/covid-19/products-accepted-under-interim-measure.html>). Eye protection is recommended when doing all operations with Oxonia.

CANS:

The canning operation is split into two stages and is done by one employee outside the brewery's hours of operation. Stage 1 is sanitizing the cans (Oxonia) and Stage 2 is filling. Both occur upstairs behind the main bar. After the empty cans have been sanitized, they are filled with beer and sealed in the Oktober machine. The full cans are then placed in the Oxonia Sanitizer again to disinfect the outside of the can and placed in the fridge for sale.

FOOD:

Orders for food takeout will be taken by the Takeout window employee. The employee will encourage customers to view the menu on the website on their phones. If the customer prefers a handheld menu, they are given laminated menus which are sanitized with Savall in between uses. The staff takes the order and payment (see below) and gives the customer a time in which the order will be ready. The customer is asked to leave the area (to maintain distancing) and return when the order is ready. To pick up food the customer must wait in line if there is one.

Take out food which is boxed and ready to go will be placed by the cook on the ledge between the kitchen and the bar. The takeout employee will then place takeout containers, cutlery (if needed) and napkins in a paper bag and deliver to customer. If customer has not returned yet the bag will be placed on the back-bar counter to the right of the beer fridge.

PAYMENTS:

Payment occurs only via a wireless device with tap enabled. In rare cases where a customer only has cash the employee will place cash in cashbox and wash their hands immediately. This cash will be sanitized with Savall at the end of the day. In cases where the customer does not have a tap function on their card the employee hands the machine to the customer so they can complete the payment. The machine is then wrapped in a disinfectant wipe and thoroughly wiped down.

A custom plexiglass barrier has been designed to place in the takeout window and to prevent direct contact between the customer and server. Physical distance is maintained between the customer and the employee when using the tap function by either setting the machine on the window ledge and stepping back while the customer taps, or holding the machine at arm's length while the customer taps (also at arm's length).