



Ucluelet Brewing Company
1601 Peninsula Rd B1223
Ucluelet, BC V0R 3A0
250-726-0499

COVID-19 SAFETY PLAN

Dine in Lounge Program

Workplace Risks:

We have involved the frontline workers, supervisors and the health and safety representative in the making of this safety plan.

Only one person/employee allowed in the office at one time.

When entering the kitchen area through the saloon doors, do not enter if another team member is already there. When downstairs in production area ensure that Allan (the Brewer) knows where you are and that you maintain distance where possible.

Shared equipment has been identified and will be sanitized between different staff uses. Frequently touched surfaces will be sanitized every 30 minutes. These include but are not limited to doorknobs, bar ledge, washrooms, light, music device.

FIRST LEVEL PROTECTION (elimination):

We have established and posted an occupancy limit for our premises. Our new occupancy is 59 seats (31 seats in the Taproom, 28 seats on the Patio) and the occupancy has been posted. Tables have been arranged so there is a 2-meter physical distancing between guests of different parties. Parties will not exceed 6 persons. There will be no seating at our bar.

Where possible, employees will work with the same crew on each shift. Employees will be required to leave the establishment when their shift is over.

Guests will be required to wait to be seated. The manager on duty will be monitoring the door. Guests waiting for a table will not be permitted to wait inside.

There are signs in place to inform guests on the entrance and exit doors of the establishment.

There will be a separate Takeout Window and waiting area for beer and food to-go. Please see our **Takeout Safety Plan** for more information.

Tables have been re-arranged to be at least 2 metres apart with spacing for the server.

Only one person or family may wait to use the washrooms at any time. Notices have been posted. MOD will supervise.

Seating has been restricted to one person or one group of 6 in the same party. Notices have been posted.

Delivery drivers have been instructed to enter through the downstairs back door to limit the interaction with guests and staff. Deliveries will mostly occur during “take out only” hours, not during dine in service.

SECOND LEVEL PROTECTION (engineering):

Plexiglass barriers has been installed along the bar and kitchen ledges and take out window. Barriers will be cleaned in our cleaning protocols.

We have planter boxes on the patio to act as a partition between groups of bar stools.

We have a stand and signage at the front entrance to ensure safe distance between guests arriving and MOD/host. There is a hand sanitizer station at the front entrance for guests to use upon entry. There are hand sanitizer bottles throughout establishment for guests and staff to use.

Doors and windows will be kept open where possible to increase air flow.

THIRD LEVEL PROTECTION (administrative):

Chefs will bring and use their own knives. Kitchen surfaces will be cleaned and sanitized frequently. Only one chef will be working in the kitchen at any given time. Equipment will be sanitized in between shifts.

Front of house is limited to two employees behind the bar at any given time. No other FOH staff will be permitted behind the bar, except to use sink for handwashing and only if there is one scheduled bartender on shift.

Cutlery will be rolled in a designated area after the employee has thoroughly washed their hands. Beer taps and faucets will be sanitized before and after each shift. Servers and Bartenders will each have their own POS terminal to use and they will be sanitized between each shift change. Moneris machines will be sanitized between each guest use.

Cash outs to be completed in the Brewer's office space, only one employee at a time.

To take orders, employees will stand at the end of each table maintaining distance. Employee's will be wearing masks or face shields provided.

Table Service for Food and Drinks - Meals will be collected from the kitchen pass and placed at the end of the table for distribution by the guests. Drinks will be dispensed from the bar and placed in the space on the end of table in the same manner. Employees are not permitted to go between guests.

Table Clearing for Food and Drinks – Guests will be asked to place all dirty dishes at the end of the table. Servers will then clear the dishes; they will clear dishware and glassware separately. Dirty glassware will be put directly into the dirty glass racks. Any leftover food on dirty dishware will be carefully scraped into

the garbage and the dishware will then be immersed into hot soapy water in the sink on the righthand side. Servers will wash hands and trays (if used) after clearing. Guests will be required to pack their own leftover meals into containers provided, if desired.

Dirty flight trays will be sprayed with Savall Disinfectant, then wiped down 3-4 minutes after spraying.

Food and Beverage menus will be listed on chalkboards and Untapped TV.

No condiments will be placed on the table. Salt and pepper shakers and condiments in single serve ramekins will be provided upon request. S+P shakers will be sanitized between uses.

Servers will bring water when requested. A water bottle and glasses will be delivered to the table for the guests to pour themselves.

Payments will be taken at the table with a sanitized machine. Cash will be accepted, but not encouraged, and hand washing will take place immediately after handling any cash.

Employees will always endeavor to remain 2 metres apart.

Hand washing between table visits is required.

A new employee manual and declaration of health has been issued and all employees have signed to acknowledge that they have read and understood these conditions.

Any customer who is disrespectful of the new rules will be asked to leave. Anyone who is aggressive towards any member of staff or public will be asked to leave. All incidents will be reported to the Manager on Duty.

Guests must not move their tables/stools and must not join other parties unless approved by the MOD.

Assistant MOD and Server Supervisor have been trained and will ensure new policies and procedures are being followed. Owner, Manager and Brewer will moderate workplace and update policies and procedures accordingly.

Should an employee fall sick during their shift they will be asked to wash or sanitize their hands and to go straight home. Wearing gloves, we will clean and disinfect any surfaces that the ill worker has come into contact with, we will then dispose of those gloves immediately after. They will not be allowed to return to work for 10 days.

Workers with concerns know to contact:

Dennis Morgan (owner, H+S, First Aid)

Allan Cukier (brewer, H+S, First Aid)

Emily Sorochan (manager, H+S, First Aid)

Briana Okrainec (server supervisor, H+S)

Workers and others showing symptoms of COVID-19 are prohibited from the workplace:

1. Anyone who has had symptoms of COVID-19 in the last 10 days. Symptoms include fever, chills, new or worsening cough, shortness of breath, sore throat, and new muscle aches or headache.
2. Anyone directed by Public Health to self-isolate.
3. 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.
4. Visitors are prohibited or limited in the workplace.
5. Ensure workers have the training and strategies required to address the risk of violence that may arise as customers and members of the public adapt to restrictions or modifications to the workplace.

FOURTH LEVEL PROTECTION (additional control measures):

Due to the nature of the layout of our establishment it will be difficult for our employees to maintain a 2-meter distance. Therefore, each employee will be provided with cloth masks and/or plastic face shields for them to wear during service. Cloth masks are to be laundered between service.

CLEANING PROTOCOLS:

Handwashing locations are easily accessible for all staff. We have communicated that good hygiene practices are essential. Handwashing and cover coughs and sneezes signs have been posted.

We have implemented cleaning protocols for all common areas and surfaces. Workers have been provided with adequate training and materials to clean with.

Cleaning products to be used:

- Savall Sanitizer (disinfectant concentration, 22ml per litre of water)
- Oxonia Active (peroxyacetic acid, antimicrobial agent)

Please see our cleaning checklist and schedule attached.