



**COVID-19 Safety Plan**  
Updated Nov 20, 2020

Rossland Beer Company's COVID-19 Safety Plan has been developed using the guidelines from the following sources:

WorkSafeBC: [COVID-19 Safety Plan](#)

[Order Of The Provincial Health Officer - Food Service Establishments & Liquor Services](#)

We are committed to continually review and reassess risks and make changes as necessary. The safety and health of our staff and patrons remain our highest priority.

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## **1. Workplace Risk Assessment**

We have involved frontline workers, supervisors, managers, and have identified areas of risk.

### **Close Physical Proximity**

- Wait line
- Tap Room
- Deck
- Bar Service area
- Service Line
- Smoker's area

### **Shared Surfaces & Tools, High-Touch Surfaces (Staff)**

- Bar Service Area
- Keg Room
- Forklift/dollies
- Kegs/Taps/Handles
- Glassware, Growlers, Bottles, Hoses
- Cash
- POS
- Cleaning cloths/bottles
- Pens/Markers
- Dishwasher
- Fridges
- Sinks
- Light switches
- Merchandise

### **General High-Touch Surfaces**

- Bar Service Area
- Doors/Doorknobs
- Handrails
- Chair rails
- Coat Hooks
- Stools
- Washroom

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## **2. Implemented Protocols**

- Workplace policies ensuring that staff/patrons who exhibit symptoms of COVID-19 are prohibited from entering premises.
- Reduced Occupancy
- Physical distancing guides for entering and at queue
- Signage for updated protocol
- Hand washing signage for staff/patrons
- Mandatory PPE for all staff and patrons alike

### **First Level Protection (elimination)**

- Limited capacity currently at 55% (38 people) .
- No groups larger than 6 people
- Reduced seating to maintain social distancing of 2m/6ft between staff & patrons
- Guide markers at entrance/queue to maintain 2m/6ft between patrons
- Change of work schedules & reduced staffing
- Change of how tasks are completed
- No skin to skin contact

### **Second Level Protection (engineering)**

- Plexiglass barrier installed at bar service area and at tables to protect staff & patrons
- Updated cleaning protocols to include barrier cleaning
- Sanitization stations installed at main entrance & bar service area
- Implemented “dirty glassware” collection station

## **Third Level Protection (administrative)**

We have identified rules and guidelines for how workers should conduct themselves, and have clearly communicated these rules and guidelines through a combination of training and signage.

- Detailed signage of new policies and restrictions at entrance for patrons
- Detailed signage of restrictions for staff/patrons who exhibit symptoms of COVID-19
- Signage requiring staff/patrons to maintain physical distance of 2m/6ft
- Daily sign-in log- collecting relevant information from patrons and retained for 30 days. It will be made clear to patrons that this information will not be used by Rossland Beer Company, and will be only be made available to the Public Health Authority when requested

All policies and protocol are subject to change. We are committed to constantly monitor risks. We are in close communications with staff for suggestions and improvements, and will make changes to policies and protocol as necessary.

## **Fourth Level Protection (using masks)**

We have reviewed the information on selecting and using masks and instructions on how to use the mask. We understand the limitations of masks and other PPE. We understand that PPE should only be used in combination of other control measures.

PPE will be used by all staff for the duration of their shift. Patrons are to wear PPE upon entry, and when visiting the bar or washrooms. Patrons may remove PPE while seated.

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## **3. Cleaning Protocols**

We have reviewed the information on cleaning and disinfecting surfaces. Cleaning and conduct protocols have been communicated with staff through training and signage, and staff are required to follow updated tasks for increased cleaning before, during, and after shifts.

- Staff are to wash hands for a minimum of 20 seconds immediately after direct or indirect contact of patrons, including constant sanitization of the bar service area. Hand washing stations are available with posted signage as a reminder to wash frequently, as well as sanitization stations at entrance and bar service area.
- Staff have access to adequate cleaning materials and will be cleaning high risk areas frequently.

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## **4. Develop Policies**

All updated and increased cleaning and conduct policies have been clearly communicated with staff.

Our workplace policies ensure that workers and patrons exhibiting symptoms of COVID-19 are prohibited from the workplace, including:

- 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

Staff who may begin to feel ill while at work have been instructed to wash hands immediately, will be provided with a mask, sent home, and instructed to consult the [BC COVID-19 Self Assessment tool](#), or call 811 for further guidance.

Surfaces and tools that the ill staff member has come in contact with will be cleaned and disinfected immediately.

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## **5. Develop Communication Plans & Training**

- We have clearly communicated with all staff, through training and signage, how to keep themselves safe in the workplace.
- All workers understand our policies for staying home when sick
- We have posted signage including occupancy limits and effective hygiene practices
- We have all relevant signage posted at main entrance for patrons

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## **6. Monitoring Workplace**

- Management understands the importance of monitoring staff and the workplace to ensure policies and protocol are being followed
- We have a plan in place and will continually review and reassess risks and make changes as necessary

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## **7. Assess & Address Risks For Resuming Operations**

- All staff will be trained on new policies, protocol, and procedures before resuming operations through clear communications and signage