

COVID HEALTH & SAFETY PLAN 2020

Staff:

- All staff will be screened upon arrival with a “Fit for Work” verbal screen test
- All staff will have a temperature check upon arrival in Waterton and once everyday thereafter before their shift.
- All staff will have alternating breaks to avoid overcrowding in the breakroom
- Breakroom will be cleaned regularly with a Sanitizer that has a DIN# and a Virucidal claim.
- All staff that do not feel well will not be permitted at work. If symptoms persist a COVID 19 test must be taken before you come back to work.
- We will stagger staff arrival and departure times, lunch times and breaks to avoid congregation
- Staff must launder uniforms before every shift.

General:

- We will have “help prevent the spread” posters posted all over the property.
- Directional signage
- Social distancing floor signage
- Hand sanitizer at every door
- Plexiglass barriers at all cashier desk and front desk
- All cleaning and sanitizing will be done with a Sanitizer that has a DIN# and a Virucidal claim.
- Cleaning log kept for all public areas

Dining Areas:

- All our Restaurants, café & pub will operate at no more than 50% seating capacity. Outdoor patio seating areas will also be at 50% capacity or less.
- We will arrange tables and chairs so that a 2-metre distance is maintained between each dining party.
- Aisles will be wide enough to allow room for people to maintain physical distancing. We will try using one-way traffic flow help maintain distancing where possible.
- The maximum number of patrons sitting together at larger tables will be 6
- We will remove table condiments and other frequently touched items (for example, salt and pepper shakers, ketchup, hot sauce).
- Wipe twice method will be used to clean all surfaces. One to clean soil and once to disinfect with separate cloth.
- Patron will also be asked screening questions and any guest not feeling well will not be permitted.
- We will control access to the dining area, by asking guests to wait to be seated.
- We will ensure that customers have space to maintain physical distancing in waiting areas.
- We will encourage table reservations to prevent lineups.
- Where possible, ask guests to wait outside until their table is ready, and use technology to provide notice that a table is ready.
- We will encourage guests to wash their hands or use hand sanitizer with at least 60% alcohol content when entering and leaving. There will be hand sanitizer stations at every entrance and exit.

Facility:

- To maintain awareness, we will post COVID-19 signage throughout the facility.
- Our washroom capacity will allow for distancing between guests. For example, we will be closing alternate urinals.
- We will thoroughly sanitize each table after customers leave.
- Washroom sanitation and supervision will be enhanced.
- Staff will perform hand hygiene extra frequently.
- Extra cleaning to frequently high touch areas such as doorknobs, light switches, railing etc.

Service:

- All dining will be table service only.
- Wait staff and servers must wear a cloth or surgical mask.
- Digital payment devices check presenters and other common touch areas will be thoroughly cleaned and disinfected after use.
- We will use one-time recyclable paper menus and will be discarded after use.
- We will use rolled silverware will not pre-set tables. The person performing this task will follow hand hygiene practices.
- There will be no buffet service or self-service.
- Guests dining inside the restaurant must order food and drinks from the table.
- Continue to follow existing occupational health and safety (OHS) requirements

Back of the house:

- All housekeepers must wear masks and gloves while at work
- Face shields and masks will be provided to all kitchen staff, but it is not mandatory to wear it
- Any staff working together that cannot maintain a 2-meter social distancing must wear a mask as part of our PPE control measures.
- Extra cleaning schedules will be made and followed
- Gloves will be worn when packing all take out orders

Retail & Front Desk:

- No cash will be accepted at the Bayshore inn this summer
- Once an item is tried on it will be put away for 24 hours then steamed. After this process it will be put back on the rack for sale.
- All items are a final sale in the gift shop to avoid transmission
- Patrons will be encouraged not to touch items without gloves. Gloves will be provided
- Directional floor signage
- Only 6 people allowed in the store at a time
- No food or drink allowed in the store.
- All staff will wear a mask when working with the public.
- Staff will be trained in hygiene, sanitation, and cleaning policies
- Room Keys will be sanitized after each use.

