



COVID SAFETY PLAN

The Pub has assessed the risks and hazards of the workplace and is actively working to reduce the risks for both our patrons and our staff. As per Work Safe BC we have developed a COVID-19 safety plan. These practices, policies and new procedures have been advised by our local governments, Work Safe BC, Center for Controlled Diseases, Ministry of Health and we will be consistently updating our safety precautions as the situation develops.

Regular Occupancy - 198

Revised Occupancy- 70

CHANGES IN RESTAURANT SET UP:

- Plexiglass has been installed around the bar
- Half of our tables and chairs have been removed
- Directional arrows on the ground.
- Exits are now via the Pub side doors only
- Hand sanitizer at the front entrance, at the exit of the washrooms and at every table
- A service table with no chairs, has been placed next to every table where staff will set anything the customers need
- No condiment boxes on table. All are available by request
- Only paper food/ drinks menus will be issued
- Coasters to be discarded if requested by guest
- No table talkers on table
- Only disposable salt & pepper sachets available

CUSTOMER PROTOCOL TO MITIGATE RISKS:

- All customers must wear a mask in the pub unless physically unable to or if seated at your table
- No parties larger than 6 allowed
- Please wait to be seated, policy in effect. Ground markings outside to encourage safe distancing in line up
- Respect staff and other customers by always distancing yourself 2 meters of 6 feet apart
- Washroom is limited to 1 person at all times. Please use swing arm provided
- The server will place all items on a 'service table' for you to distribute
- We encourage one tab per table and tap payment
- Do not come in if you have any signs or symptoms of COVID-19
- Avoid going up to the bar for service
- Follow directional arrows on ground, exit outside doors
- Water jugs will be provided but guest must decant

STAFF PROTOCOLS TO MITIGATE RISKS:

- Staff must wear a mask at all times
- Staff must take a name, phone number and /or email from one customer at each table for contact tracing purposes
- Mirrors in staff hallways to avoid close interactions
- Staff should perform regular hand washing with soap and water for at least 20 seconds. It is suggested that hand washing be done:
 - Before starting your shift
 - Before and after breaks
 - Before pouring, opening bottles/ cans
 - After touching or cleaning tables or an surfaces that may be contaminated
 - After sneezing, coughing, or blowing your nose
 - After touching your face or hair
 - After touching personal phones
 - After using shared equipment such as computers, POS systems and debit terminals between users
 - After scanning customers lotto tickets

ENHANCED CLEANING DUTIES

High Risk Surfaces:

- Door handles (entrance/ exit doors)
- Tables, chairs & bar surfaces
- POS machines, Debit Machines & ATM
- Printers, bills & cash
- Wooden railing to raised sections
- Billiard tables
- Handles on coolers, drawers handles on draft beer taps

Hourly Cleaning Tasks Include:

- ATM & pull tab unit
- Gambling machine & ticket scanner
- Door handles inside & out: Front Entry, Lobby entrance to Pub, patio door, pool table door
- Bathrooms: sterilize sink handle, bathroom locks, the swing arm on entrance of washrooms
- POS screens & printers
- Wooden rail up to raised seating sections
- Cooler handles
- Cleaning checklists are initialed and recorded

Bar Cleaning & Drink Service:

- All bottles/ cans will be opened using a bottle opener
- Product is fresh and has all been inspected for expiry dates
- No storing or placing anything in the ice well
- Keep 2 meter distance whilst serving bar seats/patrons

Events & billiards:

- Billiards are operational and must be reserved in advance
- Trivia night is every Thursday and tables must be reserved in advance via our online eventbrite page

Must be cleaned after every use:

- Tables, chairs & service table
- Debit machines
- Laminated menus (paper menus provided when possible)
- Bar Surfaces
- Server trays

Cleaning Products & Protocol:

- Eliminator 42 virucide disinfectant used for all cleaning duties
- Any cleaning water must be hot water

THANK YOU FOR YOUR CONTINUED SUPPORT OF THE PUB! The health and safety of our Pub Family is our #1 priority. We have adjusted our operations, but the Pub remains the Pub! If you have any questions regarding our COVID safety plan, please send us an email at pub@parkplaceldoge.com. Again, thanks for your support, we truly appreciate it!

25-Nov-20