



Communicable Disease Prevention Plan - BNA Brewing Co.

This document will be provided to all staff, who will be required to read it prior to returning to or beginning work. It will also be made available for consultation on our website and on site at BNA Brewing Co.

Temporary Occupancy Limits, Spacing, etc.

As of now, this is not applicable, but if directed to do so by a public health office or other relevant authority, tables will be appropriately spaced, with protective screens used as necessary. If applicable, occupancy limits will be adjusted.

Handwashing Protocol

All workers must wash their hands, according to the appropriate handwashing procedure:

- Upon arriving at work
- After using the restroom
- After handling cash, using the squirrel terminals, or using a moneris machine
- Before and after using masks or other PPE
- Before and after taking a break (using the staff room, eating, etc.)

Staff Room

- Please disinfect table after use
- Please disinfect iPad after punch-in
- Please wash/sanitise your hands before and after opening or closing the fridge, and/or disinfect fridge handle after use
- Please wear a face mask if not able to distance from other staff

Regular Cleaning & Disinfection

- During a period of elevated risk (per relevant health authorities), all identified "hot spots" should be disinfected at the end of shift each day, and at regular intervals throughout service (every 3 hours)
- Disinfecting requires the use of the approved 2-step process (first clean, then disinfect)
- Servers and other staff will be assigned a section for which they are responsible
- EcoLab "SmartPower" Sanitizer will be used to disinfect surfaces, etc. (DIN# 6102046)

Hot Spots include:

- All handles (door handles, faucet handles, bathroom stall locks, cooler/fridge doors, beer tap handles) and handrails (on staircases, in restrooms)
- All buttons (squirrel screens, moneris machines, soda gun, bowling control pads)
- Chair backs and armrests (do not need to be disinfected while guests are seated)
- Arcade game controllers, buttons, and coin slots
- Bowling balls

Thorough cleaning happens each night after closing. This is completed by Lance & Maggie Cotton. This service includes cleaning of all floors, sanitization of all high-traffic touch points, cleaning & sanitization of all restrooms.

Games

Guests wanting to play arcade games, darts, skee-ball, etc. should wash hands or use sanitizer before and after use. Staff will also be responsible for regularly disinfecting equipment where possible.

Bowling equipment should be disinfected by the bowling attendant between uses. This includes balls, shoes, player control panel, and assistance ramp.

Staff & Illness

Coughs and sneezes should be covered appropriately. Cough or sneeze into your sleeve, not touching your hands. Avoid touching your face with your hands. Alternatively, while coughing or sneezing, cover your mouth and nose with a tissue and put your used tissue into a wastebasket.

If workers begin to feel ill while on shift, they should notify the manager on duty. If the worker feels safe to travel home on their own, and is able to do so in isolation, they may leave but must notify the manager on duty upon returning home. Any surfaces with which the worker has come into contact will be immediately disinfected.

If workers begin to feel ill while outside of work, they must notify the manager on duty, who will work with them to arrange alternate coverage.

Any workers who fall into the following categories will be prohibited from entering BNA:

- Anyone who has had symptoms of a communicable disease, including COVID-19, within the previous 10 days
- Anyone directed by Public Health to self-isolate

Other general guidelines, etc.

Per the current Provincial Health Order, in the Eatery, only table service is allowed. No walk-up bar service. Guests must remain in their assigned seat unless they need to use the restroom, and except when they are leaving. In the Tasting Room, bar service is permitted (Manufacturer's License Exemption), however guests must return to their seat immediately after having retrieved their drink and/or food.

Per the current Provincial Health order, Staff must employ the use of masks that cover the nose and mouth. Guests must do the same, unless seated at their table (during entrance/exit or while using the restroom).

Additional sanitisation stations will be made available where handwashing is not possible (no sinks), or in addition to handwashing facilities. There will be a sanitisation station at each entrance required to be used by guests upon entry.

Regular maintenance should be performed to ensure ventilation systems continue to function properly. Triumph Heating and Air Conditioning maintains the general HVAC systems. Active HVAC Services maintains the kitchen hood ventilation.

Signage communicating any relevant measures, policies, and practices will be posted in appropriate places. For example, signs reminding guests to remain seated, or those reminding staff of handwashing protocol.

Any guests showing symptoms of a communicable disease or disobeying policies may be asked to leave. Workers will involve a manager in removing the individual(s) from the premises.

Workers have the right to refuse work if they believe it presents an undue hazard.

Heightened anxiety may be a result of the uncertainty surrounding a pandemic and any new policies. Should they indicate interest, staff may be given access to resources aimed at protecting their mental health.

As a situation evolves, policies and procedures may be altered. Management will monitor plans and adjust accordingly.