



## **BNA Brewing Co. COVID-19 Safety Plan**

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.

### Temporary Occupancy Limits, Spacing, etc.

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The 50% capacity limit has been removed, provided appropriate distancing is able to be maintained. Guests must at all times, particularly when seated, be two metres apart from those not in their party, unless they are separated by a physical barrier. The two metre measurement must be taken from chair back to chair back, not table to table. Staff, although masked, should make a reasonable effort to distance from guests when able.

Based on current seating availability that abides by the above regulations, the occupancy limits are as follows:

Eatery (Main Floor) - 63

Eatery (Upper Level) - 86

Eatery (Patio) - 24

Kitchen - 10 (including dish area, prep station, and take-away counter)

Entryway/Foyer - 1 (or 1 household unit)

Tasting Room (Inside) - 50

Tasting Room (Patio) - 30

Bowling Lanes - 18 (6 per lane, every other lane empty, barriers in place)

Arcade Area - 16

Staff Room - 2

Per the updated Provincial Health Order, no indoor dining service will be allowed. Guests may dine on site with their household (up to 6 people), or choose from our take-away options.

The recent update also prohibits indoor group fitness/activities. This includes our bowling lanes and bocce court.

## Handwashing Protocol

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All workers must use wash their hands:

- Upon arriving at BNA
- After using the restroom
- Before delivering food or drink to guests
- After clearing plates, glasses, or other items from a table or bar
- After 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

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- Temporary occupancy limit must be observed (Maximum 2 people)
- Please sanitise table after use
- Please sanitise iPad after punch-in
- Please wash/sanitise your hands before and after opening or closing the fridge, and/or sanitise after use
- Please wear a face mask if not able to distance from other staff

## Regular Cleaning & Disinfection

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- All identified "hot spots" must 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 sanitised while guests are seated)
- Arcade game controllers, buttons, and coin slots (Not currently relevant, as no indoor activity is allowed)

- Bowling balls (Not currently relevant, as no indoor activity is allowed)

## Games (This piece is not currently relevant, as no indoor activity is allowed)

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

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

## Barriers & Partitions

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Where physical distance cannot be maintained between tables, barriers will be temporarily installed (For example, between booths). These barriers must be regularly disinfected with other identified hot spots.

## Staff & Illness

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- All workers must complete a daily health check prior to beginning their shift. The completion and passing of this health check must be confirmed by the manager on duty

- 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 sanitised.

- 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 COVID-19 within the previous 10 days

- 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 (this person must self-isolate for 14 days)

## Table Service

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- Servers will present guests with a full water bottle and glasses. Guests are to distribute glasses amongst themselves and pour their own water. When this bottle is empty, it will be cleared by a member of the support staff team and put through the dishwasher. Servers may place a fresh full bottle as desired.

- Servers will maintain an appropriate distance when interacting with guests. It is understood that 2 metres will not often be reasonable, but refraining from crouching at tables, etc. should be practiced.
- Servers will take orders, deliver drinks, and deliver food. Support staff will clear empty glasses and plates.
- When delivering food, servers will place the dishes at one end of the table, and ask guests to distribute the plates appropriately.
- After clearing anything from tables, staff will wash their hands according to handwashing guidelines (min. 20 seconds, etc.) and then disinfect using hand sanitiser.
- After guests have vacated their table, the table surface, chair backs & armrests will be first wiped down and then disinfected (2-step process).
- Servers may offer coffee and tea to guests, but it must be prepared away from the table. In lieu of refilling a coffee mug, a fresh one will be provided. No tea pots may be refilled with hot water.
- 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.

#### Other general guidelines, etc.

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A physical distance of 2 metres should be maintained whenever possible.

Staff must employ the use of masks that cover the nose and mouth.

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.

Any coughs or sneezes must be covered by the individual's elbow.

Any guests showing symptoms 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 the pandemic and these new policies. Should they indicate interest, staff may be given access to resources aimed at protecting their mental health.

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