

Skinny Duke's

GLORIOUS EMPORIUM

Communicable Disease Prevention Plan – Skinny Duke's

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 Skinny Duke's.

Temporary Occupancy Limits

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 barriers used as necessary. If applicable, occupancy limits will be adjusted.

Handwashing Protocol

All workers must use wash their hands:

- Upon arriving to work
- After using the restroom
- 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 (eating, drinking, etc.)

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
- “Microban” will be used to sanitise surfaces, etc. (DIN# 02492628)

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)
- Chair backs and armrests (do not need to be sanitised while guests are seated)

Thorough cleaning happens each night after closing. This is completed by Lance & Maggie Cotton during the week, and Romer Neri on the weekends. This service includes cleaning of all floors, sanitization of all high-traffic touch points, cleaning & sanitization of all restrooms.

Staff & Illness

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

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 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 Docs:

- 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, 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.

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.

Please disinfect the iPad after punching in.

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 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.