

Clansey's Restaurant & Bar COVID-19 Re-opening Plan

Goals:

- To provide top quality Food and Beverage Service while complying with new Provincial and Federal Health Regulations for safe re-opening and operation.
- To ensure the safety of staff and guests during daily operation.
- To help slow and/or inhibit the spread of COVID-19 locally.

Risk Identifications:

- Person to Person Contact
- Surface to Person Contact

Preventative Measures:

1. Elimination – Sanitation, reducing contact, spacing
2. Engineering – Creating boundaries, altering structures
3. Administrative Control – Policies, procedures, sigs, instructions
4. Personal Protective Equipment – Masks, gloves, utensils

General Operation:

- It is required that all foodservice establishments post a copy of their re-opening plan on site for staff.
- Guests and Staff will be screened upon arrival for COVID-19 symptoms and staff fever will be checked and signed by a manager as completed **BEFORE** beginning their shift. Anyone experiencing, having experienced, or been in contact with anyone who has been experiencing

any symptoms of COVID-19 in the past 14 days will be denied entry.

- All guest are to maintain socially distanced from other guests and staff are to guide guests as such through verbal instruction, signage, and markings (floors, walls, doors).
- All staff and guests are to maintain socially distanced a minimum of 2 metres at all times. Where as this can not be done, staff are to wear PPE in the form of masks.
- All Tables and Barstools are to be spaced a minimum of 2 metres apart.
- Where tables or booths cannot be appropriately spaced, Plexiglass barriers will be installed.
- Groups are to be limited to a maximum of 6 guests.
- Seating Capacity will be 50% of normal operation
- Clansey's has acquired a special patio license to now allow guests outdoor seating options.

General Sanitation:

- Hand Sanitizer will be made available to guests and staff in key locations such as within/exterior to the restrooms, entrance, and kitchen areas.
- Frequently contacted surfaces and facilities (i.e. washrooms, door handles) will be sanitized routinely throughout operation.
- Frequently utilized surfaces/products by staff will be routinely sanitized throughout operation.

Service Staff Operation:

- All Service Staff are to follow social distancing with both guests and fellow staff. Where this cannot be achieved, PPE must be worn.
- Upon guest arrival Service Staff are to screen guests for COVID-19 symptoms, and outline restaurant guidelines such as safe walking directions, where to find hand sanitizer, etc.
- Water will be placed on the table, allowing guest self service, to minimize contact.
- PPE is not mandatory when Service Staff and guests are appropriately distanced and should be adjusted at times of conversion to allow an immersive and safe personal experience with the guests.
- When delivering food PPE in the form of masks **MUST** be worn and clean sanitized hands are to be used.
- PPE in the form of gloves are to be worn to remove **ANY** items from a guest's table including menus, glassware, plateware, garbage, etc.
- Upon removal dinnerware is to be bussed directly into sanitizer, any waste disposed, PPE is to be removed, and hands sanitized.
- Upon removal glassware is to be bussed directly into the glass washer, PPE is to be removed, and hands sanitized.

- Upon removal menus is to be sanitized, PPE is to be removed, and hands sanitized
- Service Staff will routinely clean washrooms and sanitize frequently contacted surfaces in the guest services areas.
- Bar Staff will sanitize bottles, food product, and other frequently contacted items/surfaces at the change or end of each shift.
- Guest checks will be given without a check fold to limit contact
- Guests will be encouraged to use electronic tender and machines will be sanitized after each use
- Cash will be handled with PPE in the form of gloves at all times
- Upon guest departure all surfaces in the Guest Contact Zone are to be sanitized and tables re-set with new, sanitary, dinnerware, menus, ect.

Kitchen Staff Operation:

- All Kitchen Staff are to follow social distancing with both guests and fellow staff. Where this cannot be achieved, PPE **MUST** be worn.
- Kitchen area access will be restricted to the 1-3 kitchen staff on duty only
- Fridges will be labelled with 1 door for access of Kitchen Staff and the other for Service Staff, to minimize cross contact
- The Kitchen Staff will be responsible for setting up and testing of Food Safe Sanitizer and are required to have it on station at all times.
- The Kitchen Staff are to wear PPE in the form of gloves **ONLY** when working with harmful products such

as cleaners or sensitive product like aspic. Between tasks, when handling food with hands is required (i.e. cutting vegetables), Kitchen Staff will thoroughly wash and sanitize hands to prevent cross contamination.

- If required to handle guest contacted surfaces or items, Kitchen Staff **MUST** use PPE in the form of gloves, remove gloves after task, wash and sanitize hands.
- Kitchen Staff will sanitize any surfaces, common tools, or appliances after each use.
- The Opening Cook will be responsible for sanitizing all frequently contacted surfaces in the kitchen such as fridge/freezer door handles, office spaces, and beer keg equipment at the end of each shift.
- The Afternoon Cook will be responsible for sanitizing all frequently contacted surfaces in the kitchen such as fridge/freezer door handles and production food containers at the end of each shift.
- The Closing Cook will be responsible for sanitizing all frequently contacted surfaces on the main kitchen line such as counters, oven and fridge door handles at the end of each shift.

Dishwashing and Sanitizing Operation:

- The Dishwasher will be responsible for setting up bus bins of sanitizer for cutlery and dinnerware to be bussed back directly to prior to the initiation of washing procedures.

This is in order to prevent unsanitized surface debris from atomizing during the spraying process.

- The Dishwasher **MUST** wear PPE in the form of gloves if they are required to handle unsanitized dinnerware or cutlery that has been in the Guest Contact Zone.
- The Dishwasher will clean and sanitize hands between handling “Dirty” and “Clean” dishes even if using dish gloves to handle “Dirty” dishes and removing them for “Clean” dishes.
- The Dishwasher will be responsible for cleaning and sanitizing the entire dish area and common surfaces of contact such as cutlery trays, dishwasher operational handle, chemical bottles, etc.

Contact Tracing Order:

- “On May 22, 2020, the Office of the Provincial Health Officer has ordered that if an establishment normally collects information from patrons for the purpose of seating or making reservations, employers are required by this order to retain the contact information for one member of every party of patrons for 30 days in the event that there is a need for contact tracing by the Medical Health Officer.”
- Clansey’s Restaurant and Bar will, by compliance of this order, retain reservation contact information for use in the event that there is a need for contact tracing by the Medical Health Officer.