



COVID 19 SAFETY PLAN ROGUE KITCHEN AND WETBAR BROADWAY

This safety plan outlines the policies, guidelines, and procedures that have been put in place to reduce the risk of COVID-19 transmission as we return to safe operation, utilizing industry specific protocols as recommended by WorkSafeBC and the BCRFA.

Rogue Kitchen and Wetbar has implemented comprehensive policies and procedures to reduce the risk of person to person transmission of COVID -19 through all four levels of protection as organized by WorkSafe BC

FIRST LEVEL PROTECTION: Limit the number of people in the workplace and ensure physical distance whenever possible

- We have established and posted new occupancy limits for our restaurant, including area specific occupancies in break rooms, washrooms, and smaller spaces.
- We have reduced our floorplan to ensure all tables are at least 6Ft apart
- We have created walkways and paths for servers to ensure safe distancing through supervised flow and reduced table touches.
- We have designated entrance and exit only paths, and identified high traffic areas with signage to help facilitate proper distancing.
- We have reduced the number of people on the worksite necessary to operate and have utilized all work-from-home possibilities.
- We have organized tasks and work schedules to maximize distancing protocols

SECOND LEVEL PROTECTION: Barriers and Partitions

- We have organized the restaurant floor plan and natural partitions and barriers to minimize or eliminate areas where workers and customers cannot physically distance themselves.
- We have installed physical barriers, plexi glass and vinyl between booths and high traffic areas to maximize our seating capacity with safety.

THIRD LEVEL PROTECTION: Rules and Guidelines

- We have developed a list of rules and guidelines that everyone in the workplace must learn and follow.
- We have communicated these rules and guidelines to all staff through an orientation process and training to ensure the rules and guidelines are being followed.
- We have posted signage in multiple staff areas to ensure staff have access to and are reminded of the workplace guidelines to reduce the risk of airborne transmission.



FOURTH LEVEL PROTECTION: Using Masks

- We have made it mandatory that ALL staff wear masks on top of all other control measures that have been implemented.
- We have trained staff on the proper use of masks and have posted signage with supporting information.

REDUCING RISK THROUGH EFFECTIVE CLEANING AND HYGIENE PRACTICES

- We have posted signage with proper handwashing techniques at all our handwashing stations and made sure they are visible and accessible to all staff and guests.
- We have trained staff, posted signage, and set up schedules to ensure staff are practicing good hygiene and washing their hands frequently and properly.
- We have made hand sanitizer available to all customers and staff, at the entrances and exits, and throughout the establishment.
- We have implemented cleaning protocols for high use areas, surfaces, tools, and equipment, utilizing checklists and sign off sheets to ensure the frequency and timing of the cleaning protocols are being upkept.
- We have trained staff, posted signage, created checklists, and provided adequate materials to ensure staff are able to keep a clean and disinfected environment.

POLICY DEVELOPMENT

- We have policies in place to ensure workers and others showing symptoms of COVID-19 are prohibited from the workplace.
- Following the guidelines of the WorkSafeBC Safety Plan Template to recognize anyone who have been directed by Public Health to self isolate, who have arrived from outside of Canada or who have been in contact with a confirmed COVID-19 case and make sure they self isolate.
- We have included in our staff training a violence prevention program, policies for staying home if sick, and steps if they start to feel sick at the workplace.

Rogue Kitchen and Wetbar's management and staff will continue to monitor the workplace and will update plans and make changes to policies and procedures as necessary to ensure safe operations and minimize the risks of transmission of COVID -19 between staff and customers.