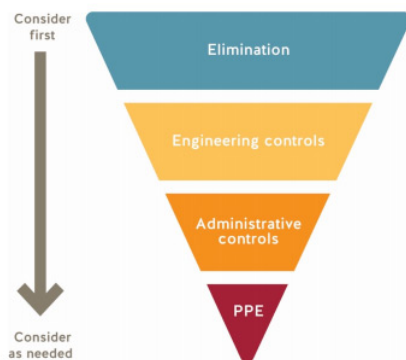


# Our Commitment to Health & Safety

The health and safety of our employees and guests is our Number #1 priority. We will continue to set the example in our community by following the guidelines set out by our local government to keep us all safe. We have assessed the risks at That Chicken Place and put into motion plans to limit these risks with our employees. To see how we have addressed these risks please see our Covid-19 Safety Plan below, formatted from WorkSafeBC. This Safety Plan which also outlines the policies, guidelines, and procedures we have put in place to reduce Covid-19 Transmission. This Covid-19 Safety Plan is implemented at That Chicken Place.



First level protection (**elimination**) — Limit the number of people in your workplace where possible by implementing work-from-home arrangements, establishing occupancy limits, rescheduling work tasks, or other means. Rearrange work spaces to ensure that workers are at least 2 m (6 ft.) from co-workers, customers, and members of the public.

Second level protection (**engineering controls**) — If you can't always maintain physical distancing, install **barriers** such as plexiglass to separate people.

Third level protection (**administrative controls**) — Establish rules and guidelines, such as posted **occupancy limits** for shared spaces, designated delivery areas, cleaning practices, and one-way doors and walkways to keep people physically separated.

Fourth level protection (**PPE**) — If the first three levels of protection aren't enough to control the risk, consider the use of masks. Ensure masks are **selected and cared for appropriately** and that workers are **using masks correctly**.

## First Level Protection-Elimination

### Limiting the number of people in a workplace and ensuring social distancing:

- We are operating at reduced capacity in accordance with provincial occupancy guidelines and recommended social distancing protocols
- Hand sanitizer is required upon entry and available throughout the restaurant.
- Guests are seated 6ft apart. Booths are spaced out accordingly to ensure sufficient distance for seating.

- All take-out pick up is processed away from the main entrance to avoid congestion. Flow of traffic when picking up is laid out with proper markings and directions.
- Staff are encouraged to distance themselves from both guests and each other when completing tasks and prolonged conversations have been discouraged
- We allow 6 people maximum to a table
- Group larger than 6 will be sat separately and must remain in their own seats for the duration of their visit, they will be asked not to mingle with their group that is seated at a separate table

## **Second Level Protection-Engineering**

### **Barriers and Partitions:**

- We allow staff a distanced space to safely take orders and clear plates without leaning over guests or tables
- Marked floors and arrows indicate guest flow and encourage distancing
- Masks are mandatory for both guests and staff to provide a barrier to respiratory droplets
- All high touch surfaces are sanitized and disinfected on a frequent schedule and the cleaning is recorded when complete to ensure accountability

## **Third Level Protection-Administrative**

### **Rules and Guidelines:**

- COVID-19 protocols are posted for all staff to review
- All staff are required to sign in to work claiming they have not been in contact with anyone who has tested positive for Covid-19, are free of any Covid-19 symptoms and are following all social distancing guidelines set out by the government.
- High contact areas have been identified and outlined on 30-minute recorded disinfection schedule
- Washroom disinfection completed and recorded on a 30-minute disinfection schedule
- Sanitizer concentration ppm is monitored and recorded periodically
- Signage for both guests and employees has been clearly posted and discussed outlining things like handwashing, COVID-19 symptoms, distancing expectations, sanitizing expectations
- Opening and closing procedural checklists have been implemented and updated to reflect COVID-19 guidelines

## **Forth Level Protection-Physical Protection**

### **Using Masks & Personal Protective Equipment:**

- All staff wear masks, and/or other PPE and follow strict hygiene standards while in the restaurant
- All guests must wear mask upon entry of our restaurant and any time they leave their table
- All take-out is processed away from the main entrance to avoid congestion and limit entry into the building
- Our menu is provided through contactless access online via a QR code
- Single used masks/gloves/ etc. used and safely disposed
- Laminated menus are sanitized after use
- Bathrooms and high contact areas are sanitized every 30 minutes, with a record of disinfection to ensure accountability and thorough completion
- Contactless payment via QR code is available
- All guest tables and chairs will be sanitized thoroughly between guests
- Separate places to put reusable items (menu QR codes, Salt & Pepper Shakers, etc.) that need to be sanitized have been established
- Water is poured for the guests at the bar and jugs of water are brought to the table for them to refill themselves

\*See Below for our cleaning scheduled for Front of House and Back of House for That Chicken Place

**Front of House High Touch Surface Cleaning Schedule**  
**Cleaning of the following high touch surface areas to be done every**  
**half hour during hours of operation.**

	4:30 pm	5:00 pm	5:30 pm	6:00 pm	6:30 pm
All Entrance and Exit Door Handles					
All Counter Surfaces					
Small White Fridge Door					
Table Tops and Chairs in The Pool Room					
Water Cooler Tap Handle					
Hand Railing down the Exit Stairs					
Kitchen Doors					
Ice Cream Machine Handle					
Red Fridge Handle					
Debit Machine Terminals					
POS Terminal Screens					

	<b>7:00 pm</b>	<b>7:30 pm</b>	<b>8:00 pm</b>
<b>All Entrance and Exit Door Handles</b>			
<b>All Counter Surfaces</b>			
<b>Small White Fridge Door</b>			
<b>Table Tops and Chairs in The Pool Room</b>			
<b>Water Cooler Tap Handle</b>			
<b>Hand Railing down the Exit Stairs</b>			
<b>Kitchen Doors</b>			
<b>Ice Cream Machine Handle</b>			
<b>Red Fridge Handle</b>			
<b>Debit Machine Terminals</b>			
<b>POS Terminal Screens</b>			

## Kitchen High Touch Surface Cleaning Schedule

Cleaning of the following high touch surface areas to be done every half hour during hours of operation.

	4:30 pm	5:00 pm	5:30 pm	6:00 pm	6:30 pm
Front Fridge Door Handles					
Sandwich Cooler Handles					
Small White Fridge Door					
Holding Cabinet Handles					
Small White Freezer Handle					
Penny Handle					
Open Fryer Handles					
Freezer in Prep Room Handles					
Fridge in the Prep Room Handles					
Expo Table					
All Counter Tops					

	<b>7:00 pm</b>	<b>7:30 pm</b>	<b>8:00 pm</b>
<b>Front Fridge Door Handles</b>			
<b>Sandwich Cooler Handles</b>			
<b>Small White Fridge Door</b>			
<b>Holding Cabinet Handles</b>			
<b>Small White Freezer Handle</b>			
<b>Penny Handle</b>			
<b>Open Fryer Handles</b>			
<b>Freezer in Prep Room Handles</b>			
<b>Fridge in the Prep Room Handles</b>			
<b>Expo Table</b>			
<b>All Counter Tops</b>			