

COVID-19 SAFETY PLAN SUMMARY

CHEZ CHRISTOPHE WHITE ROCK – AS OF JUNE 24, 2020

First level protection (elimination): Limit the number of people at the workplace and ensure physical distance whenever possible

Changes to work schedules

- a reduction of Front of House and Kitchen staff.
- certain staff members are working a separate days to reduce amount of people in the kitchen

Occupancy limits for workers

- Kitchen has a maximum of six workers at one time working in the pastry kitchen
- Front of House has a maximum of four workers at one time

Limiting or prohibiting visitors

- Restricted access into the food preparation area by delivery agents and members of the public. No supplier, vendor or courier can enter the building. A sign is posted at our back-loading bay so all of our suppliers are aware. Suppliers ring a doorbell when they arrive, and we accept the delivery outside and bring it inside our facility ourselves.

Reducing the number of customers

- 5 dine in tables allowed in the cafe at one time. This is self-managed, when one group leaves another can enter the premises.

General Protocols

- Floor signs stating the separation of customers to stand while waiting
- Single use dishware only
- Following of the Social Distancing rule (6ft or 2m apart) for our dine in tables and dine in customers
- Created an enter and exit path for customers to follow
- Separate the dine in area with the takeout area

Second level protection (engineering): Barriers and partitions

- Installation of Plexiglass at payment station in the Front of House area.- POS is covered with plastic and sanitized after every transaction

Third level protection (administrative): Rules and guidelines

- Removal of self-serve area for lids, straws, and other self-service needs.
- POS is covered with plastic and sanitized after every transaction
- No cash transactions - only contactless credit/debit card transactions

Fourth level protection: Using masks (optional measure in addition to other control measures)

Masks are available for all staff members and have been offered a mask for PPE at their choice.

Workers have been shown how to wear the mask properly and responsibly - a copy of "How to Wear A Mask" document provided by WorkSafeBC in Health and Safety binder.

Cleaning Protocols

FRONT OF HOUSE	KITCHEN
<ul style="list-style-type: none">- Hand Sanitizer provided for customers at front door/till- Contactless payment only and machine is sanitized after each use (no cash)- Posted signs on hand washing/sanitizing procedures at sink areas- Sanitizing tables and chairs after each use- Washrooms are temporarily closed- Staff sanitizing serving utensils and high touch contact spots in service area between uses- Hourly cleaning and disinfecting practices for high-contact areas such as surfaces in public serving zones- All staff are responsible for end-of-shift cleaning and disinfection for all shared spaces and floors<ul style="list-style-type: none">- workers are provided with appropriate supplies, such as soap, hand sanitizer, and disinfectant wipes.	<ul style="list-style-type: none">- Hand Sanitizer provided for employees in the kitchen- High Temperature Dishwasher water is changed every two hours. A signature need.- Machinery is sanitized after the staff member is done- Hourly cleaning and disinfecting practices for high-contact areas such as refrigerator and freezer doors, shelving and tables, oven doors, and knobs.- Hand washing and sanitizing procedures posted- Staff do not share used tools or utensils. After use, they are washed in a high temperature dishwasher- Staff only use clean tools; they are not shared between staff members. Staff are responsible for washing their dishes.- Floors and surfaces are cleaned with disinfectant at the end of every shift by the entire staff

--	--