

## Covid-19 Safety Plan for Old Country Market

1. Workers will be required to wear masks Where Physical distancing cannot be maintained.
2. Workers will be required to wash hands frequently. When frequent hand washing is not attainable Health Canada approved Hand Sanitizer will be provided.
3. All work/prep/production areas have increased and enhanced cleaning procedures in place.
4. Plexiglass barriers have been installed at each service location (cashiers, deli, bakery service counters) to maintain physical distance between customers and static employees
5. Entrance and exit have been separated to allow for organized flow of customers enhancing the protocols for physical distancing.
6. A limit of 75 customers has been enacted to allow a more physical distanced and safe, shopping experience.
7. An ambassador has been hired to assist customers at the entrance.
8. Queue up areas into market have been designated with 6ft physical distancing indicator lines.
9. Physical distancing decals have been affixed throughout the market and surrounding areas
10. Directional shopping decals have been affixed throughout the market.
11. Queue up area at Main Cash has been designated for physical distancing with decals.
12. Frequent sanitization of common touch surfaces (handles, phones, doors etc.) has been routinely scheduled.
13. All baskets and shopping carts have been separated from "dirty" and sanitized and are sanitized between each use.
14. Customer product offload areas and cash counters are sanitized between each customer visit.
15. Staff room has been limited to 3 people. And common touch areas are regularly sanitized.
16. Customer Product returns are held in quarantine area for 24hrs and are sanitized prior to return to shelf.

## Old Country Market Café - Health and Safety Procedure

To ensure the health and safety of our customers and staff, our operating procedures have been revised to fully comply with the directives issued by WorkSafe BC and the BC Provincial Health office.

We have therefore identified areas considered high risk and have taken the following steps:

- Staff will be required to wear a non-surgical mask or face shield at all times, in addition to maintaining physical distance when possible.
- Staff will be washing hands before and after each table visit, upon entering the kitchen, and/or every 15 minutes. If needed, nitrile and poly gloves are also provided.
- Staff will be routinely and constantly sanitizing all high-contact surfaces, including but not limited to, customer's chairs and tables. All surfaces are being sanitized with a 500ppm Sodium Hypochlorite Solution (5.25%) or a Quaternary Liquid Sanitizer.
- Kitchen Line staff will be routinely and constantly sanitizing and replacing all kitchen and cooking utensils.
- Dining tables will be separated by physical barriers and/or a 2 m distance.
- Hand sanitizer will be provided at 2 stations for public use.
- The capacity of the dining floor and outdoor patio will be reduced by 50%.
- Customers will be limited to 6 seating per table.
- Tables will be set upon customer's seating with a sanitized caddy to provide all necessary utensils.
- Customers will be provided with a single use menu or laminated menu, sanitized after every use.
- Side tables will be in place at each dining table end for servers to place plates, and tables will then be cleared only when customers have left whenever possible.
- All drink refills will require a clean cup.
- Customers can be directed to the public washrooms located across from the Root Cellar (Produce Market).

All staff have been informed of all guidelines for conduct to minimize the risk of transmission, with communication of these guidelines through combination of signage and training.