



# SAFETY PLAN

COVID - 19

## OUR COMMITMENT

At Brodeur's Bistro nothing is more important to us than the safety of our guests and our team. We have developed a safety plan to demonstrate this commitment with complete transparency. We are actively engaging our health and safety committee to revise and adapt protocols as necessary to exceed the requirements set out by Health Canada.



## The Four Levels of Protection

Work Safe BC has identified **four levels of Protection** to reduce the risk of person-to-person transmission. To reduce the risk of the virus spreading through droplets in the air we have implemented protocols to offer the highest level of protection possible at our establishment for guests and our team.

**1<sup>st</sup> Level:  
Elimination**

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**2<sup>nd</sup> Level:  
Engineering**

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**3<sup>rd</sup> Level:  
Administrative**

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**4<sup>th</sup> Level:  
PPE**



## **1<sup>st</sup> Level of Protection: ELIMINATION**

### ***Physical Distance***

- ✓ We are operating at 50% capacity
- ✓ We have minimal staff in specific stations to encourage physical distance during shift
- ✓ Our team has staggered start times to reduce gathering pre-shift
- ✓ We offer an online waitlist
- ✓ If we have a waitlist started – Guests are notified via text message and are encouraged to wait in their vehicle until a table is available
- ✓ To maintain a safe distance between staff we have re-purposed our bar to be a food service line
- ✓ We have measured and spaced out tables to meet the 6ft requirement
- ✓ We have decommissioned bar seating to ensure physical distance



## **2<sup>nd</sup> Level of Protection: ENGINEERING**

### ***Barriers and Partitions***

- ✓ We have installed a plexiglass shield at the host stand
- ✓ We have installed plexiglass barriers between the booths to a height of 6ft
- ✓ We have installed tissue dispensers outside the bathroom doors to use for door handles and minimize touch surfaces
- ✓ We have installed extra paper towel dispensers inside the bathrooms
- ✓ We have installed motion sensor taps for the bathroom for contactless handwashing
- ✓ We have switched to single use menus
- ✓ We have hand sanitizer available in many locations throughout the restaurant



### **3<sup>rd</sup> Level: Administrative**

#### ***Policies and Procedures***

- ✓ In collaboration with our health and safety committee we have developed schedules for disinfecting and sanitization of all touch points within the restaurant
- ✓ We have an appointed cleaning and sanitization technician on every shift that monitors all stations at 30 minute intervals
- ✓ Team members are not permitted to work if they are sick
- ✓ Guests are not permitted to enter building if they are sick
- ✓ We have trained our team in proper handwashing procedures
- ✓ Team members are expected to disinfect and sanitize their station every 30 minutes
- ✓ Debit/Credit machines are sanitized between each use
- ✓ Server terminals are dedicated to specific servers
- ✓ Our service team is not permitted in the kitchen or prep area
- ✓ Bathrooms are disinfecting and sanitized every 30 minutes
- ✓ Water jugs are served on the table to allow guests to refill their own water
- ✓ We provide take-out boxes for guests to pack up their own leftovers to bring home
- ✓ Tables and chairs/booths are disinfecting and sanitized before we seat them again



## **4<sup>th</sup> Level: PPE**

### ***Wearing Masks/Face shields***

- ✓ PPE is used in combination with the first three levels of protection
- ✓ Our team is trained in the proper way to put on and wear PPE
- ✓ We have trained our staff in physical distancing measures, we have engineered barriers and are enforcing strict disinfecting and sanitation protocols and require that our team wear PPE because the potential for team members to be unable to physical distance is still there given the nature of our industry