

COVID-19 Safety Plan for Pandemic Recovery for Artisan SakeMaker at Granville Island by order of the Provincial Health Officer

The plan is posted electronically and at the workplace, and a copy will be provided to a health officer or WorkSafeBC officer on request.

Artisan SakeMaker Inc. is committed to providing a safe and healthy workplace. This Safety Plan describes the guidelines, policies, and procedures we have in place to reduce the risk of transmission in six key areas.

LAST UPDATED: January 2022

To reinforce physical distancing,

- 1) The tasting program is not offered until further making it possible to limit the number of people inside up to 3 people at a time.
- 2) Barriers between the staff and customers are rebumped by adding objects.

However, bottles and other merchandise and take-out foods are available.

UPDATES AS OF NOVEMBER 2021

- 1) CHECKING PROOF OF VACCINATION FOR THOSE 12 YEARS AND OLDER (BORN 2009 OR EARLIER) and photo ID
Masks: wearing a mask is required for those age 5 and up (born in 2016 or earlier) regardless of vaccination status.
When customers refuse to wear masks, either provide masks at the entrance or ask customers to shop online.
- 2) IDENTIFYING HIGH-RISK AREAS AND ROUTINE CLEANING PROCESSES High risk areas are identified at our workplace and Routine cleaning processes are in place to maintain a clean environment. High Risk Areas:
 - The machinery and equipment that the staff share while working including computer, cash register, kitchen utensil, refrigerators and freezers.
 - Job tasks and processes where the staff can be close to one another or the customers
 - Surfaces that people touch often i.e. doorknobs light switches and common area.
 - ~~Patio where the staff and guests are close to one another or members of the public~~ N/A
- 3) ENGINEERING CONTROLS • In order to keep 2-M physical distancing, a small barrier (glass top tables) around the counter is installed.
 - Disinfecting, sanitizing tools and cleaning paper towels are in place throughout the store to maximize our cleaning protocols. Alcohol-based hand sanitizers containing at least 70% alcohol are in place for staff and guests. No touch Garbage bins with no lids are in place for guests.

- The front door remains open to limit the need to touch doorknobs as much as possible If the weather permits and for ventilation to be maintained. Wipe down any touch surface after every customer where possible.
 - Staff is requested to wash hands always when they are visibly soiled and after removing any Personal Protective Equipment.
 - No cash is accepted in principle.
- 4) ~~TASTING SERVICE • No tasting is offered at the counter. Only at tables. • Disposable cups are used instead of wine glasses.~~ **Discontinued as of Jan 2022**
- 5) PERSONAL PROTECTIVE EQUIPMENT
- Appropriate use of non-medical masks and gloves is encouraged to protect selves from respiratory droplets.
- 6) POLICIES:
- Anyone who has had symptoms of Covid-19 in the last 10 days are expected to stay home for two weeks.
 - For the guests: Post a notice to say (if you are showing any Covid-19 symptoms, please come back at another time, Use sanitizer before entering the store
 - Security force is paying extra attention to Railspur Alley. Contact Security in the event of violence of any kind, call 24 hour security at 604-315-3003.
 - Staff is encouraged to self-monitor on health conditions.
 - Winery tour is not hosted.
 - Communications to be continued by text, email, skype, zoom and telephone as we have been.
 - Staff to approach the management with any health and safety concern.
 - If staff becomes sick, contact Yukiko or Masa