



Red Bird Estate Winery Safety Operating Plan for COVID 19

This plan was posted on 12 of June 2020. It is considered a working document and will be updated as required. In accordance with the health order issued on the 15 of May 2020 from the BC Provincial Health Officer; Red Bird Estate Winery has assessed the risks of transmission of COVID-19 at our workplace and has taken all necessary precautions to minimize these risks to be able to safely re-open our tasting room for our staff and our guests. As part of this order our COVID-19 Safety Operation Plan for will be posted within the winery and a copy is kept should it be requested by a health officer/WorkSafeBC officer. This COVID-19 Safety Operation Plan was developed using WorkSafeBC's template.

RISK ASSESSMENT

We have obtained input from multiple sources and stakeholders including WorkSafeBC, BCWI and management at Red Bird Estate Winery. We have identified areas where people might gather (entrance way, tasting bars) and have implemented procedures to eliminate gathering. We have identified job tasks and processes where staff come close to one another and/or the public and have implemented procedures to eliminate close contact. We have identified tools, machinery, equipment and surfaces that workers and/or guests share and have implemented procedures to limit the shared use of same. This includes implementing new sanitation protocols.

POLICIES

- We will not host a tasting or permit entry to Red Bird Estate Winery to anyone exhibiting the symptoms of COVID-19 in the last 10 days. This includes both staff and guests. COVID-19 symptoms include fever, chills, new or worsening cough, shortness of breath, sore throat, and new muscles aches or headache.
- Workers or management who fall ill with symptoms of COVID-19 during their shift will be asked to isolate. We will immediately sanitize surfaces that the person has come into contact with and suspend tastings for that day.
- Doors will remain open to limit touch points and maximize air flow.
- We will wipe down POS with sanitizer after every customer.
- We will place hand sanitizer in the tasting area for use by guests and staff.
- Sanitizer and disposable cleaning cloths will be placed throughout the tasting room so that the staff on duty can easily and regularly sanitize surfaces to include (but not limited to); washrooms, POS, door knobs & light switches (if necessary), bottles that are being handled by pourers.
- Debit/credit will be the preferred method of payment but cash will still be accepted.
- Payment machines will be disinfected between each customer.



WINE TASTINGS

- Wine Tastings will be hosted one at a time with a maximum group size of 3 people.
- While we are accepting walk-ins, reservations are highly recommended and encouraged.
- Disposable tasting glasses will be used and disposed of immediately after each party.
- We will be pouring strict 1 oz pours and no longer offering communal spittoons. We can provide disposable cups for individuals wishing to spit during their tasting.
- Guests can no longer request to see/hold the tasting bottle.
- If practical, we will maintain contact information of guests for contact tracing purposes.

STAFF

- Lunch breaks will be staggered so that only one individual or group of individuals in the same bubble will be using a common staff area at a time.
- Job duties have been modified so that a 2-meter distance can be maintained between staff members.
- When sharing a common space, please be mindful that these 2 meters are maintained wherever possible.
- When using a computer station, disinfect it before and after use with provided wipes.

ENGINEERING CONTROLS

- At this time, barriers such as Plexiglas partitions will not be installed as workers duties have been modified so that they can maintain a 2-meter distance at all times from customer/visitors and other staff members.
- If an occasion arises where a barrier is deemed necessary, steps will be taken to install all necessary barriers.

COMMUNICATION PLANS AND TRAINING

- We have a training plan to ensure staff is trained in policies and procedures – this includes staying in regular communication with staff, as well as sharing any updates to Red Bird Estate Winery's COVID-19 Safety Operation Plan.
- The safety plan must be read by staff and will be easily accessible in the winery (hard copy).
- Verbal communications will be on-going.

WORKPLACE MONITORING AND SAFETY PLAN UPDATES

- As Phase 2 evolves, we will constantly reassess our protocols and policies and procedures to ensure the safety of both staff and guests. This policy will be amended to follow all orders issued by the Public Health Officer and guidelines provided by WorkSafeBC. We will update our COVID-19 Safety Operating Plan accordingly.
- Staff know to approach Red Bird Estate Winery's management with any health and safety concerns.
- We will work as a team to resolve any safety issues.