

MOUNT ARROWSMITH BREWING CO.

COVID-19 SAFETY PLAN FOR CUSTOMERS

Capacity and Spacing:

- We have posted a 50% reduced occupancy limit for our establishment. We can have up to 40 people (not including staff) in the brewery at any given time.
- We have limited seating and appropriately spaced tables. No groups larger than 6 people per table. No sharing of tables with other groups.
- Customers are required to wait at appropriate 2m distance in all areas where cueing is required. Floors are marked with physical distancing stickers.
- Traffic through the tasting room will be one-directional to avoid congestion at the front door. Directional arrows are in place to guide traffic.
- Customers must avoid the marked space near the kitchen window to allow for 2m distance between customer and kitchen staff.
- We have installed plexiglass around the bar to minimize physical contact between customer and staff

Cleaning Procedures:

- We have increased our cleaning and sanitizing protocol. Bathrooms are cleaned at least 3 times a day.
- Doorknobs are sanitized regularly, as much as every 30 minutes.
- Staff must follow cleaning guidelines and complete cleaning schedules
- Employees are required to wash their hands upon arriving at work, before and after their breaks, between customers, and every half hour.
- The debit machine, tables, and chairs are cleaned and sanitized between each customer.
- Washrooms, high touch points such as light switches, doorknobs, etc are sanitized every 30 minutes.
- Handwashing signage is posted in all washrooms.

Growler Service

- We have set up a growler sanitizing station for used growlers.
- Each fill tube is sanitized between use.
- New growler caps are sanitized and provided.

Staffing Policies:

- Staff must stay home if they are sick or show symptoms related to COvid-19
- Maintain 2m distance between staff when possible
- Our staff are provided masks and gloves to reduce transmission risk.
- Managers are responsible for ensuring staff follow the COVID-19 safety plan

Other Policies:

- There are 3 hand sanitizer stations throughout the brewery for customers to use.
- We ask customers to return their used glassware to the bar at the designated areas to reduce the number of times our team need to make rounds on the floor.
- If you order Pizza in-house please wait for your name to be called and when it is ready you can collect your order from the Pizza kitchen window. Discard used pizza boxes in the recycle bins provided.
- You will be requested to provide the contact information for one person in your party upon ordering as per Dr. Bonnie Henry's recommendations for a customer log.
- If customers would like to wait for a table, they must wait outside.
- Signage is posted at the entrance and through tasting room to ensure that no one with Covid-19 symptoms are allowed to enter the tasting room.
- Cash sales are accepted. We do however HIGHLY recommend the use of contactless payments, credit or debit, as an alternative to cash.
- We have posted the following signs at the entrance of our business:
 - o Our current occupancy limit;
 - o Customer guidelines
 - o Our restriction from entering the premises for any customers or staff with symptoms of Covid-19

We strive to provide a safe environment for our customers and employees. We respect your opinions and we are aware that some customers may not like the new protocols we have initiated. If you have any concerns with this policy or safety at Mount Arrowsmith Brewing, please contact us at 250-248-8921 or email info@arrowsmithbrewing.com.