



COVID-19 MITIGATION PLAN

STAFF & VENDORS

- ❖ Staff Education
 - All staff will be provided training on COVID-19 Mitigation Plan and sign an understanding document before returning to work
- ❖ Daily Health Checks
- ❖ Staff must shower daily and wear clean clothes to work
 - Staff must enter through the F Street main entrance and immediately check in with a manager
 - Upon entering the building for a shift, staff temperatures will be taken and a health survey completed
 - No person may work within 72 hours of exhibiting fever
 - Symptomatic or ill employees may not report to work
 - Staff must wash hands when entering the building each and every time per normal hand washing protocols. Staff should always wash hands:
 - Before starting work
 - After using restroom
 - Touching raw meat, poultry and fish (wash hands before and after)
 - Touching hair, face or body
 - Sneezing, coughing or using a tissue
 - Eating, drinking or smoking
 - Handling chemicals that might affect food safety
 - Taking out garbage
 - Clearing tables or bussing dirty dishes
 - Touching clothing or aprons
 - Handling money
 - Touching anything else that might contaminate hands, such as dirty equipment, work surfaces, dirty towels

- ❖ Personal Protective Equipment (PPE)
 - All staff must wear a fabric or disposable medical mask while they are on shift inside the building that they must keep clean and sanitized
 - All staff and vendors are required to don masks before they enter the building and until after they have reached their vehicles
 - Masks must be kept in specific individual ZipLoc bag for use during smoke and bathroom breaks. Don't bring the ZipLoc bag into the restroom.
 - Gloves must be worn by all staff and they should follow normal health department glove protocols. Change gloves:
 - As soon as they become soiled or torn
 - Before beginning a different task
 - At least every 4 hours of continual use, or more often if necessary
 - After handling raw meat and before handling ready-to-eat foods
 - Protocols
 - Not more than one person may be outside on break at one time or at breakroom table
 - When possible, staff should stay 6' apart

FACILITY

- ❖ Adequate supplies of soap, disinfectant, hand sanitizer, paper towels on site
- ❖ Hourly touchpoint sanitization (workstations, equipment, POS screens, doorknobs, bathrooms, etc.). Set timers and log when work is complete.
- ❖ Weekly cleaning and disinfecting in compliance with CDC protocols. This is done daily as part of the normal course of business but we will specifically manage the process and document every Tuesday.

OPERATIONS

- ❖ Phase 1 Dine In Service
 - Tables 10' apart, edge to edge
 - Sanitize tables, chairs in between parties
 - Hand sanitizer available for guests
 - Sanitize menus between use or use disposable
 - Single use condiments by request or reusable condiment containers sanitized between use
 - Maximum 25% max capacity including staff post number in dining room
 - Reservations only – called in or verbally made with host at the door at time of arrival
 - Keep records (first and last name, phone number) for four weeks
 - Information would be used if necessary for possible contact tracing
 - Also helps manage flow into restaurant
 - Guests should call when they arrive so we can let them know when it is safe to enter the building
 - Notify guests that parties are limited from same household
 - We do not need to police this.
 - Guests requested to wear masks but not a Municipal requirement

- Provide signage:
 - Guests should maintain 6' social distancing
 - If experiencing symptoms of COVID-19, guest must not enter premises
 - Post Phase 1 capacity for First Floor and Roof
- ❖ Pickup and Curbside Delivery
 - Gloves and mask must be worn when delivering food to guests for pickup or to their cars or to third party delivery drivers (e.g. Grubhub, DoorDash, Orange Crate).
 - Guests and third party delivery drivers will be requested to wear a mask when interacting with our staff when picking food up in the building or taking out for delivery.
- ❖ BOH staff will continue to follow Anchorage Food Code requirements when foodworkers are preparing food

IN THE EVENT OF CONFIRMED COVID-19 OCCURRENCE IN BUILDING

- ❖ When an active employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting must be performed as soon after the confirmation of positive test as practical. See below.

CDC CLEANING AND DISINFECTION FOR COMMUNITY FACILITIES WITH SUSPECTED/CONFIRMED CORONAVIRUS

- ❖ Hard (Non-porous) Surfaces
 - If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection.
 - For disinfection, use an EPA-approved product for use against the virus
 - Additionally, diluted household bleach solutions (at least 1000ppm sodium hypochlorite) can be used if appropriate for the surface. Ensure contact time of at least one minute and allow for proper ventilation during and after application. Check to ensure that product is not past expiration date. Never mix household bleach with ammonia or any other cleanser.
 - Prepare a bleach solution by mixing:
 - ½ cup bleach per gallon of water OR
 - 4 teaspoon bleach per quart of water
- ❖ Soft (Porous) Surfaces
 - For soft surfaces such as carpeted floor, rugs, and drapes, remove visible contamination if present and clean with appropriate cleaners for these surfaces. After cleaning:
 - If the items can be laundered, launder items in accordance with manufacturer's instructions using hottest temperature water setting for the items and then dry items completely.
 - Otherwise use products that are EPA approved for use against the virus that causes COVID-19 and that they are suitable for porous surfaces.
- ❖ Electronics
 - For electronics such as tablets, touch screens, keyboards, remote controls, remove visible contamination if present.
 - Follow the manufacturer's instructions for cleaning and disinfection products.
 - Consider use of wipe able covers for electronics.

- If no manufacturer guidance is available, consider the use of alcohol-based wipes or sprays containing at least 70% alcohol to disinfect touch screens. Dry surfaces thoroughly to avoid pooling of liquids.
- ❖ Linens, Clothing, and Other Items That Go In the Laundry
 - In order to minimize the possibility of dispersing virus through the air, do not shake dirty laundry.
 - Wash items as appropriate in accordance with manufacturer instructions, using hottest temperature water. Dry items completely. Dirty laundry that has been in contact with an ill person can be washed with other people's items.
 - Clean and disinfect hampers for transporting laundry according to guidance above for hard or soft surfaces.
- ❖ Personal Protective Equipment and Hand Hygiene
 - The risk of exposure to cleaning staff is inherently low. Cleaning staff should wear disposable gloves and gowns (trash bag with hole cut out for head) for all tasks in the cleaning process, including handling trash.
 - Gloves and gowns should be compatible with disinfectant products being used.
 - Additional PPE might be required based on the cleaning/disinfecting products being used and whether there is a risk of splash.
 - Gloves and gowns should be removed carefully to avoid contamination of the wearer and the surrounding area. Be sure to wash hands after removing gloves.
 - If gowns are not available, coveralls, aprons, or work uniforms can be worn during cleaning and disinfecting. Reusable (washable) clothing should be laundered afterwards. Wash hands after handling dirty laundry.
 - Gloves should be removed after cleaning a room or area occupied by ill persons. Clean hands immediately after gloves are removed.
 - Cleaning staff should immediately report breaches in PPE such as a tear in gloves or any other potential exposures to their supervisor.
 - Cleaning staff and others should wash hands often, including immediately after removing gloves and after contact with an ill person, by washing hands with soap and water for 20 seconds. If soap and water are not available and if hands are not visibly dirty, an alcohol-based hand sanitizer that contains at least 60% alcohol may be used. However, if hands are visibly dirty, always wash hands with soap and water.
 - Follow normal preventive actions while at work and home, including cleaning hands and avoiding touching eyes, nose or mouth with unwashed hands.
 - Additional key times to clean hands include:
 - After blowing one's nose, coughing or sneezing
 - After using the restroom
 - Before eating or preparing food
 - After contact with animals or pets
 - Before and after providing routine care for another person who needs assistance such as a child.