

Kirin Restaurant Group

Re-Opening Plan

This plan is developed as a joint effort by both management and staff representative of Kirin Restaurant to ensure the restaurant is operated in a manner which provide a safe environment both for the staff members and the customers amid the COVID-19 pandemic.

The virus that causes COVID-19 spreads in several ways. It can spread in droplets when a person coughs or sneezes. It can also spread if you touch a contaminated surface and then touch your face. The risk of person-to-person transmission increases the closer you come to other people, the more time you spend near them, and the more people you come near. The risk of surface transmission increases when many people contact the same surface and when those contacts happen over short periods of time. Using the COVID-19 Safety Plan template developed by Work Safe BC, we have implemented protocols and established policies to (1) encourage physical distancing; (2) enhance cleaning and sanitation; (3) promote health and personal hygiene; and (4) minimize touching.

Physical Distancing

- Reconfigure seating plan and reduce seating capacity from _____ to _____ with tables no closer than 6 feet from each other (poster in reception area).
- Maximum number of customers per table is set at 6 (poster in reception area).
- Educate customers & staff about Physical Distancing – 2M apart when feasible (poster in reception area).
- Staff to practise physical distancing where possible; use of face mask or face covering where impractical (memo posted on staff notice board)
- Congested area – mitigation
 - no waiting in the lobby area
 - reduce washroom capacity (cover spare urinals & sinks up and place sign)
 - space out line up in front of washroom (markings on floor)
 - stations in kitchen with markings on floor to facilitate physical distancing.
- maximize physical distancing by using markings on floor to direct traffic.

Cleaning and Sanitation

- Inform customers of our actions in this area
- Make hand sanitizer and disinfecting wipes available for staff & customers (with sign/poster)

- Use disinfecting wipes and or other approved hard-surface disinfectants that have a 8- digit number DIN to wipe down all high-touch surfaces and object (except food contact surfaces).
- Countertops in the work stations, the bar area, and the reception area should be sanitized regularly, no less frequent than once every two hours. Keep a log. (Staff notified of additional duties to perform in memo posted on the staff notice board)
- Washroom and the countertops therein should be inspected and sanitized frequently, no less than once every hour. Keep a log. (Staff notified of additional duties to perform in memo posted on the staff notice board)
- Receptionist to clean and sanitize menus after every use. (Staff notified of additional duties to perform in memo posted on the staff notice board)
- Dining room staff notified to observe additional requirements by memo posted on the staff notice board.

Health & Personal Hygiene

Promote and educate customers and staff about key elements of health & personal hygiene:

- Wash hands with soap and warm water frequently; (poster in reception area and washrooms);
- Cover nose and mouth when coughing and sneezing, practise wearing face mask or facing covering whenever feasible;
- Avoid touching face;
- Minimize touching any object or surface, especially high contact area;
- Stay home and seek immediate medical attention when become sick;

Customers

- Take body temperature of each customer entering the premises to ensure it registers below 37.5 degrees C. Keep a log of customer contact information to facilitate tracking if and when necessary.
- Visually inspect each customer entering the premises to ensure no display of symptoms of COVID-19
- Politely ask customers who display symptoms of COVID-19 or whose body temperature registers above 37.5 degrees C to leave the premises and to seek medical advice.

Staff Members

- Appoint a Health and Safety Point Person for every shift to ensure protocols are adhered to and education is provided.
- Before returning to work, each staff member has to sign a statement confirming that (1) he/she has not traveled out of the province within the last 14 days, and to the best of his/hers knowledge, he/she has not been in close contact with any person who has returned from out of the province within the last 14 days; (2) he/she has not displayed any symptoms of COVID-19, and to his/hers best knowledge, he/she has not been in close contact with anybody who displayed symptoms of COVID-19; and (3) if and when he/she becomes sick, he/she will not report to work and will immediately report that fact to the Health and Safety Point Person.
- Before starting each shift, all staff members have to go through a health check, including temperature taking, to ensure no fever and no symptoms of COVID-19. Body temperature log to be maintained for all staff members.
- No staff member that is sick should be allowed in the premises. Staff member who becomes sick should immediately return home, and/or seek immediate medical attention.
- Kitchen staff members have to wear a cap/hat and face mask at all times while on duty. Gloves should be worn to the extent possible.
- Wash hands often, at the start of the shift and no less than once every 30 minutes thereafter.
- Dining staff members are encouraged to wear non-medical mask while on duty.

Minimize Touching

Promote and educate customers and staff about the importance of minimizing touching to combat the virus that causes COVID-019:

- Minimize touching ones nose and face;
- Avoid touching high contact surfaces; if impractical, wash hands or use hand sanitizer immediate thereafter