

TRAVELBAR COVID SAFETY PLAN & SANITATION PLAN

INTRODUCTION:

The mobile and confined nature of TravelBar allows for an easily implemented COVID safety protocol. TravelBar is equipped with all of the necessary Food Safe handling materials, tools, cleaning utensils, and easy-to-clean surfaces while still only functioning as a liquor service unit. While hosting its own events, being hired for others events, or conducting business in private or public location for the purpose of selling liquor, TravelBar will be following the guidelines detailed below. If TravelBar is being contracted out or hired by a pub, restaurant or any hospitality business to serve their goods for promotional purposes, company events, or otherwise, TravelBar will still use our guidelines below, but will also adopt any additional guidelines or procedures put in place by the business that hires us.

SIGNAGE

- 1) Adequate signage will be placed at all key points of the lineup and around/on TravelBar that reminds people of the importance of social distancing and our specific rules.

LINEUPS:

- 1) Lineups will have guidelines in place such as cones or roped poles to indicate and maintain a 2-metre distance between all patrons lining up
- 2) There will be adequate signage throughout the lineup que so as to remind patrons to remain 2 metres apart.
- 3) No groups shall be permitted to line up together while waiting for service. Only 1 patron at a time.

SERVICE AND THE SERVICE WINDOWS

- 1) At any event or service location, one patron per service window will only be permitted.
- 2) Only one patron will be served at a time in each service window.
- 3) Patrons at the service windows will not be permitted to socialize.
- 4) Once a patron has been served, each service window will have a one-way exit that takes the patron away from the bar and the lineup. Each service area exit will face an opposite direction so patrons do not run into each other when exiting.
- 5) Hand sanitizer will be provided at each service window.
- 6) Plexiglass will be installed at high traffic service window areas.

BARTENDERS/STAFF

- 1) There will only be two bartenders or staff members inside TravelBar at any given time.
- 2) Staff will be required to wear face-masks or shields if requested by the event venue.
- 3) Staff will be required to wear face-masks or shields if TravelBar is hosting its own event.

- 4) Staff will be required to have a SIR certificate.
- 5) Staff will be required to wash hands frequently.
- 6) At least one staff member on shift must have a valid FoodSafe certificate.
- 7) Staff will remain inside TravelBar at all times while on shift – unless to grab materials or to go on breaks.
- 8) Staff will not socialize with patrons.

GENERAL RULES

- 1) At no time are there patrons permitted inside TravelBar.
- 2) Hand sanitizer will always be provided for staff while working.
- 3) Masks and face shields will be provided by TravelBar.
- 4) Ice will always be acquired from a safe and clean source such as an ice machine or bagged ice.
- 5) Sanitizing spray will be made available at all times.

CLEANING

- 1) All surfaces of TravelBar will be wiped down constantly.
- 2) At no point should there be any debris or stickiness on the surfaces, bartop, or counters.
- 3) The ice-well will be cleaned before and after every event.
- 4) Ice will be disposed of after every event.
- 5) The ice well must always remain at least half full.
- 6) The fresh and waste water tanks, and the piping will be cleaned and flushed after every event. There is a flush attachment on the rear of TravelBar specifically for this purpose. This will always be done by one of the owners of TravelBar.
- 7) All glassware will be cleaned and sanitized after every use.
- 8) All bar tools will be cleaned and sanitized after every use.
- 9) All surfaces will be disinfected/sanitized after being touched by a patron.
- 10) Floors, light fixtures, and door handles will be cleaned after every event.
- 11) Ice and beverage storage coolers will be emptied and cleaned after every event.
- 12) Fridges will be inspected daily and will be cleaned frequently.
- 13) All countertops will be kept dry as much as possible.
- 14) Liquor bottles will be kept clean and free of dust or debris.
- 15) All liquor pour spouts will be cleaned before and after every use.
- 16) Liquor bottles that are not in use will be stored appropriately and caps covered.
- 17) Handwashing stations will be adequately equipped with soap, paper towel, and sanitizer at all times.
- 18) All staff of TravelBar are responsible for cleaning TravelBar and maintaining sanitation and COVID safety plans.