

Red Cariboo Resort

COVID-19 Safety Plan

This Plan applies equally to the Dean Venture Ltd.

1) First level protection (elimination)

- Only one party of guests is permitted in the reception area at one time.
- No-contact check-in is encouraged whenever possible.
- Due to the staff mostly living on-site, no work from home arrangement is necessary.
- There are no break rooms or meeting rooms. Morning meetings are held outside. Staff are encouraged to physically distance whenever possible and work alone or in small, non-changing teams.

2) Second level protection (engineering controls)

- In-person guest interactions are kept a minimum whenever possible. At the reception, the wide desk provides a barrier.
- Regular cleaning of the desk has been included in the cleaning protocol.

3) Third level protection (administrative)

- Information sheets regarding the COVID-19 policies and resources for further information have been distributed to the staff.
- Cleaning and disinfection protocols have been created and communicated to the staff.
- Signs regarding physical distancing, preventative measures, etc. have been put up around the Resort.
- Workers work only in small, non-changing.
- In-room cleaning will only be performed when the guests are not physically present in the room.

4) Fourth level protection (PPE)

- Rubber gloves are available to all employees who are cleaning and/or disinfecting any surface. Wearing Rubber gloves is mandatory while disinfecting surfaces with bleach.

5) Cleaning and Disinfection

- All disinfecting is done with a bleach dilution as directed by the BC CDC (1:50 dilution for bathroom and kitchen, 1:100 dilution for all other surfaces)
- A cleaning schedule is in place and posted at the apartments and in the restaurant.
- Anyone who is responsible for cleaning and/or disinfection of surfaces has been instructed about which materials and PPE to use. A cleaning protocol has been created and can be viewed by all staff in the restaurant.

6) Communication & Updates

- This plan is posted at the restaurant and has been communicated to staff. If updates become necessary, whether through staff concerns or public policy, this document will be revised and all changes will be communicated to staff.