

Red Cariboo Resort Ltd.

COVID-19 Safety Plan

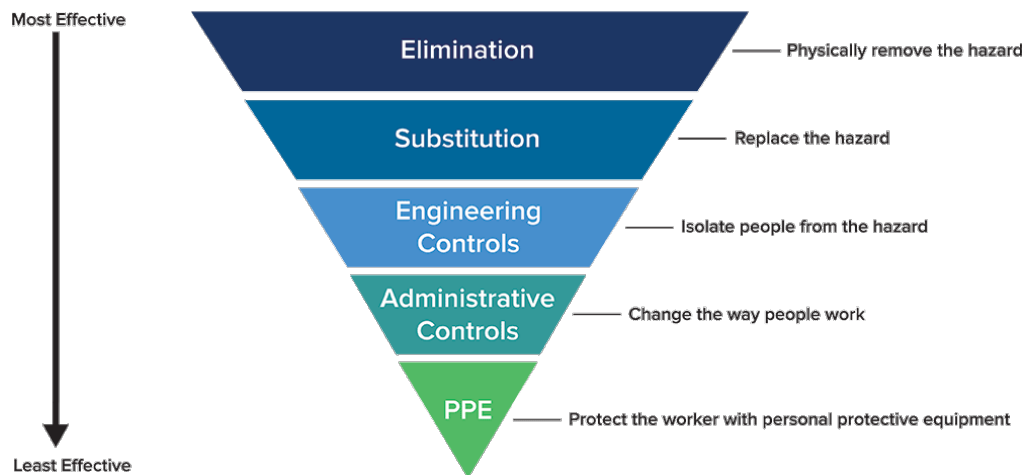
This Plan applies equally to Dean Venture Ltd.



Purpose of COVID-19 Safety Plan

This COVID-19 safety plan has been created by Red Cariboo Resort Ltd. to outline the policies and procedures that have been put in place to protect Red Cariboo Resort Ltd. employees, guests, and others entering the business from the potential transmission of COVID-19.

Types of risk controls



1) First level protection (elimination or substitution)

- 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 (2 metres) whenever possible and work alone or in small, non-changing teams.
- Face coverings are required in all public indoor settings for all people born in 2016 or earlier, regardless of vaccination status. (A face covering includes a medical or non-medical mask or a tightly woven mask, such as a cotton mask. Clear plastic face shields do not meet the criteria of a face covering).
- A Proof of Vaccination for entering the business is required.

2) Second level protection (engineering controls)

- In-person guest interactions have 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 controls)

- 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 teams.
- Hand sanitizer has been provided at the restaurant
- In-room cleaning will only be performed when the guests are not physically present in the room.

4) Fourth level protection (Personal Protective Equipment - 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.
- Due to the currently PHO order face coverings are required and must be worn by all individuals 5 years and older within indoor public spaces (our reception, restaurant, lounge area, Community kitchen).
- Face coverings are required for all workers when working in staff common areas within buildings and when riding in company vehicles with others.

5) Cleaning, Disinfection and Hygiene Practices

- 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 products, 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.