

COVID-19 Safety Plan for: EAGLE'S NEST RESORT

We have involved frontline staff and supervisors in the development of this plan, have identified areas where people gather, and job tasks and processes where staff are close to one another or members of the public.

General Protocols:

- Physical distancing is maintained between workers and guests throughout the property. We have established occupancy limits for our premises, and implemented measures to keep staff and guests at least 2 metres apart wherever possible.
- Hand sanitizer dispenser is available at the lobby/restaurant reception area.
- Cleaning and disinfecting protocols are in place for cleaning common places, door handles, light switches, counters, and bathrooms.
- Staff who are cleaning have adequate training and access to appropriate products and materials. Cleaning protocols are in place for general cleaning, housekeeping procedures, waste management, and laundry.
- Rooms are properly cleaned and disinfected between uses. Many extraneous decorative items have been removed to minimize risks.
- Tables in the dining room are physically distanced. Menus have been removed, and table top items are minimized. Tables are properly cleaned between uses. All guest plates, cutlery, glasses, etc are thoroughly sterilized with an industrial high heat dishwasher between uses.
- Industry approved masks are worn by staff when interacting with guests. Staff and guests must wear masks in accordance with the most recent health directives.
- Staff have been minimized in number and are primarily in-house, from the same "bubble". Additional staff are primarily working outdoors on the grounds, or are from the local area and are carefully monitored.