



Covid 19 Protocols for Big Bang Bagels

Here are the steps Big Bang Bagels is taking to ensure a safe environment for our staff and customers during the ongoing COVID-19 pandemic.

Reducing hours, customers and managing customer flow:

- We will be open for shorter days 10am – 3pm for now.
- Maximum 2 customers allowed in at a time for now.
 - o 1 customer being served at the register
 - o 1 customer may wait inside at least 2m away from the other customer.
 - o Orderly line with 2m social distancing outside the store, down 2nd Ave.
- Reduced seating
 - o No allocated indoor seating for now
 - o Later, limited to outdoor seating. Maximum 6 people. Each person 2m apart.
 - o Eventually, indoor seating limited to 3-4 tables of 2-4 people each 2m apart.
- Separate entrance and exits:
 - o North door on 2nd Avenue is the customer entrance.
 - o South corner door on 2nd and 5th is the customer exit.
 - o East door on 5th is the staff entrance/exit.
- Arrows and line markings will be on the floor to guide customers to the exit.
- Customers encouraged to wait outside for their orders.
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Keeping our Staff Safe:

- Plexiglass barrier at the register will separate staff and customers.
- Physical barrier will be in place to keep customers and staff at least 2m apart at all times.
- Temperatures will be taken at the start of every staff members shift.
 - o Any staff who shows flu-like symptoms in the last 10 days will be sent home to self-isolate for 14 days. Symptoms include fever, chills, new or worsening cough, shortness of breath, sore throat, new or worsening muscle aches or headaches.
- Staff that develop symptoms at work will be sent home immediately.
- Staff who are under the direction of the provincial health officer to self-isolate must follow those instructions.
- Minimal staff will be on shift together to allow for social distancing of 2m while working together.
- Staff will work at the same station as much as possible during a shift.
- Encouraged to take breaks outside.
- Staff scheduled together in a cohort to minimise contact with other people.
- Directional arrows will show the flow in the kitchen to limit staff passing each other.
- Food deliveries will be asked to drop off outside to limit exposure.

Sanitation:

- Hand sanitizing stations will be located in the store.
- Staff will not share tools. All tools will be washed immediately after use.
- Staff will frequently wash hands for 20-30 sec a time. Including when shift starts, ends, before and after break, before and after bathroom, after touching cash or card, after touching face or other part of their body, after picking things up from floor, touching garbage, after clearing dishes, basically all the time.
- Sanitization of these things will happen at least 3 times a day: Doorknobs, Counters, Debit key pad (after each use), Fridge and freezer handles, Computer keyboard, Faucets, etc.