**Health and Safety Guidelines COVID-19
McCurdy Bowling Centre/Freddy’s Brewpub**

We have always had a strong focus when it comes to having a safe and clean environment for our customers, but we have taken added measures to comply with all Work Safe BC and Interior Health COVID-19 guidelines with additional recommendations from our national and provincial bowling associations.

If you are unsure or have any questions in regards to the following guidelines please feel free to contact our marketing manager at chris@mccurdybowl.com. We are all in this together and we want to ensure open communication so we can all use our facility safely.

Thank you for your continued support during these times, we are so excited to have you back.

**GUIDELINES/POLICIES FOR MCCURDY BOWLING AND FREDDY’S BREWPUB**

**Employee Policies**

* ***Health of employees:*** employees will follow all health and safety regulations as outlined by Work Safe BC and Interior Health. Employees will each sign a document stating their willingness/ability to work in our facility. Daily health checks will be conducted to ensure all employees are healthy/safe while working.
* Employees will maintain appropriate 6 ft. social distancing from customers and other employees at all times. If they need to work in closer proximity, they will be instructed to wear a mask.
* For further employee policies please see Work Safe BC documentation.

**Facility Signage**

* Capacity: regular capacity is 180 persons at one time in McCurdy Bowling Centre (90 persons during covid-19 restrictions)
* Washrooms: 1 person at a time, hand washing stations available
* Sanitizing stations: located in areas to encourage social distancing
* Temporary bar: employee only area
* Main walk-way: labeled signage 8-12 ft. in distance to promote social distancing
* Lockers: sanitized minimum twice daily
* Staff working areas: floor signage to promote social distancing and common work areas have posted maximum occupancy levels.

**Guidelines for customers**

* Entry/Exit of building: Separate entrance and exit clearly marked and separated by 10-12 feet.
* Use of walk-ways and traffic flow: all traffic is to use main walk-way for entering our building, leaving our building, and using our washroom facilities. Markers will be placed every 8-12 feet and we will have an employee monitoring walk-way to ensure social distancing.
* Front desk transaction: one person/group at a time to collect shoes and prepay for their bowling. We will not be taking individual payments at this time.
* Assigned seating for bowling or food and beverage: each group will be assigned their own bowling lane that is minimum 6 feet from other groups. Groups are to stay at their lane and not walk freely to other lanes and/or walk-way.
* Ordering of food/beverage: customers will remain at their assigned area at all times. Servers will approach their table from a 6 ft. distance to take food/beverage order. All menus will be digitally shown on our TV’s. Employees will be wearing masks when entering customer’s 6 foot space for food and beverage service.
* Use of restroom facilities: customers can use the walk-way to access washroom facilities. Washrooms are one person at a time (women’s will have one stall available men’s will have one stall and one urinal available). Washrooms are cleaned and disinfected minimum once per hour.
* Sanitizing stations: we have multiple sanitizing stations available in our facility. Each station is highlighted with signage and located in areas that allow social distancing.
* End of bowling/departing our facility: servers will take food/beverage payment in the customer’s assigned area. Customers are to leave all bowling balls and shoes at their lane and exit the facility using walk-way. Bowling balls and shoes are sprayed with disinfectant after each use so every customer receives clean disinfected bowling equipment and seating areas.

**Facility and Cleaning Guidelines**

* Staff hand cleaning: beginning of shift, after a specific task (for example clearing plates from one table or taking payment), and at the end of every shift.
* General facility: we have assigned employees to clean and disinfect all areas of our facility including door handles, emergency exits, tables located on walk-ways, garbage cans, lockers, light switches, etc. This cleaning will be done before, during, and after opening hours.
* Washrooms: Cleaned and disinfectant used every 60 minutes unless we feel it’s necessary to increase the frequency due to washroom traffic. Our “floor walker” will ensure customers follow our washroom guidelines.
* Bowling equipment: after every use we will spray with disinfectant all bowling balls, bowling shoes, ball racks, and wish bone keypads used by the customers. Bowling balls will be sprayed with disinfectant at a designated area including all finger holes. Shoes will be thoroughly sprayed with disinfectant inside and outside.
* Seating area: after every use, tables and chairs will be cleaned and sprayed with disinfectant.
* Bowling area: after every use, will be cleaned and sprayed with disinfectant.
* Kitchen/cooking area: we have documents available outlining standard cleaning procedures that align with Work Safe BC requirements/guidelines.
* Pro shop: by appointment only. Customers will not be allowed in the pro shop area due to space limitations.
* Front desk/temporary bar: employee use only. Front desk will be sprayed hourly, but may do so more often due to customer traffic. Employees must have clean/sanitized hands when using front desk or temporary bar.
* Pop machine/ATM: not available for use at this time.
* Mechanic common areas and tools: Each mechanic is required to clean and sanitize their hands before starting shift. Each mechanic has their assigned tools, in the event they must utilize shared tools they are required to disinfect after use.
* Night time cleaner will be assigned daily for general cleaning duties listed above.

**Additional information**

* Work Safe BC Health and Safety Plan (download here)
* Kitchen health and safety (available upon request)

**Type of approved disinfectants being used in our facility includes:**

* **Zep: Spirit II: Ready to use detergent disinfectant spray – Prod #0679**
* **Zep: Spirit II disinfectant towels – Prod # 6508 315A**
* **For cleaning supplies used in kitchen please refer to kitchen cleaning procedure documents**

**Type of cleaners/sanitizers being used in our facility includes:**

* **Zep Aqua San**
* **Genesis Hand Sanitizer**
* **Concept Ethanol Sanitizer**

Thank you for taking the time to learn more about our plan to keep our facility clean and up to all standards set forth by Work Safe BC, Interior Health and our governing bowling associations. Let’s remember we will keep you safe, so you can be focused on having some fun!

Sincerely,

**Management Team McCurdy Bowling Centre & Freddy’s Brewpub**