

COVID-19 Preparedness Plan for Rafferty's Pizza

Rafferty's Pizza is committed to providing a safe and healthy workplace for all our employees and customers. To ensure that, we have developed the following COVID-19 Preparedness Plan in response to the COVID-19 pandemic. The Rafferty's Pizza team are all responsible for implementing this plan. Our goal is to mitigate the potential for transmission of COVID-19 in our workplaces and communities, and that requires full cooperation among our Rafferty's Pizza team and customers. Only through this cooperative effort can we establish and maintain the safety and health of our workplaces.

The Rafferty's Pizza team is responsible for implementing and complying with all aspects of this COVID-19 Preparedness Plan. Our employees are our most important assets. We are serious about safety and health and keeping our employees working at Rafferty's Pizza. Team involvement is essential in developing and implementing a successful COVID-19 Preparedness Plan. We have involved our team in this process of creating this preparedness plan. Our COVID-19 Preparedness Plan follows Centers for Disease Control and Prevention (CDC) and Minnesota Department of Health (MDH) guidelines, federal OSHA standards related to COVID-19 and Executive Order 20-48, and addresses:

- hygiene and respiratory etiquette;
- engineering and administrative controls for social distancing;
- customer controls and protections for carry out, curbside and delivery;
- housekeeping, including cleaning, disinfecting and decontamination;
- prompt identification and isolation of sick persons;
- communications and training that will be provided to employees;
- management necessary to ensure effective implementation of the plan.

Screening and policies for employees exhibiting signs and symptoms of COVID-19

The team has been informed of and encouraged to self-monitor for signs and symptoms of COVID-19. These symptoms include are not limited to fever, shortness of breath, extreme exhaustion, non-productive (dry) cough, diarrhea, vomiting, muscle pain, loss of sense of smell and/or taste.

The following policies and procedures are being implemented to assess workers' health status prior to entering the workplace and for workers to report when they are sick or experiencing symptoms. If any member of our team is experiencing symptoms they are required to call in sick for their shift. We are encouraging any employee with COVID-19 symptoms to contact their medical doctor to receive a COVID-19 test. If the COVID-19 test is positive the employee is required to self isolate for a minimum of 14 days. If the employee tests negative, they will follow our standard protocol and return to work after being symptom free for at least 24 hours without fever reducing medications. If any employee has been exposed to a close contact with a positive COVID-19 test they will need to self isolate for a minimum of 14 days. If possible, the employee should take a COVID-19 test and if the results are negative they may return to work.

Rafferty's Pizza posts signs on our door asking all customers who are experiencing any symptoms of COVID-19 or other illness to please refrain from entering our establishment for a minimum of 14 days.

Handwashing

Basic infection prevention measures are being implemented at our workplaces at all times. Workers are instructed to wash their hands for at least 20 seconds with soap and water frequently throughout the day, but especially at the beginning and end of their shift, prior to any mealtimes and after using the toilet. **Rafferty's Pizza** follows all guidelines for hand washing in restaurants required by the MN Department of Health.

Rafferty's Pizza will supply a hand sanitizer station for our customers. The sanitizer will have greater than 60% alcohol.

Respiratory etiquette: Cover your cough or sneeze

Workers and visitors are being instructed to cover their mouth and nose with their sleeve or a tissue when coughing or sneezing and to avoid touching their face, in particular their mouth, nose and eyes, with their hands. They should dispose of tissues in the trash and wash or sanitize their hands immediately afterward. Respiratory etiquette will be demonstrated on posters and supported by making tissues and trash receptacles available to all workers and visitors. **The Rafferty's Pizza team will be required to wear masks if interacting face to face with customers.**

Social distancing

Social distancing is being implemented in the workplace through the following controls: **Rafferty's** is reminding employees and customers to stay six feet apart when possible; providing signage for employees and customers; communicating any important information or concerns between employer and employees on our WhenIWork app; **Rafferty's Pizza** is providing our employees with non medical cloth face coverings, gloves and disinfectant; we have increased distance between workstations and each front of house staff has a designated POS system and phone to use during their shift; customers have separate marked entrance and exit doors for the restaurant; tables are spaced 6 feet apart.

Housekeeping

Regular housekeeping practices are being implemented, including routine cleaning and disinfecting of work surfaces, equipment, tools and machinery, delivery vehicles and areas in the work environment, including restrooms, break rooms. Frequent cleaning and disinfecting will be conducted in high-touch areas, such as phones, keyboards, touch screens, controls, door handles, elevator panels, railings, copy machines, credit card readers, delivery equipment, etc.

- Our restaurant strictly adheres to the MN Department of Health requirements for food service
- Our managers are all certified in food safety as required by the MN Department of Health
- Our employees are regularly cleaning and disinfecting all surfaces

Communications and training

This Preparedness Plan was communicated via the When I Work app to all employees on May 18 and necessary training was provided. Additional communication and training will be ongoing and provided to all employees. Instructions will be communicated to customers about how outside dining, carry out, curbside pick-up and delivery will be conducted to ensure social distancing between the customer, the worker and other customers, and about the recommendation that customers use face masks when picking up or accepting delivery. Managers and supervisors are to monitor how effective the program has been implemented. Management and workers are to work through this new program together and update the training as necessary. This COVID-19 Preparedness Plan has been certified by **Rafferty's Pizza** management and was posted in the workplace June 1. It will be updated as necessary.

Certified by:

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