



COVID-19 CONTROL PLAN

BUSINESS INFORMATION

Business Name: The Barker Tavern

Address: 21 Barker Road, Scituate, MA 02066

Contact Information - Owners: Becky Smith, George Jordan (781-545-6533)

Managers: Michael Reid, Carol Zaremba (781-545-6533)

Number of workers on-site: 13 to 20

SOCIAL DISTANCING

- ✓ Ensured that all persons, including employees, customers, and vendors remain at least six feet apart to the greatest extent possible, both inside and outside the workplaces
- ✓ Established protocols to ensure that employees can practice adequate social distancing
- ✓ Posted signage for safe social distancing
- ✓ Required face coverings or masks for all employees
- ✓ Implemented additional procedures: recommend reservations for main dining room and Eli's Pub, added a new social distancing floor plan with tables now 6 feet apart, trained employees on new COVID-19 guidelines/protocols in regards to hygiene/social distancing/disinfecting

HYGIENE PROTOCOLS

- ✓ Provided hand washing capabilities throughout the work place as well as hand sanitizing stations throughout the restaurant
- ✓ Ensured frequent hand washing by employees and provided adequate supplies to do so
- ✓ Provided regular sanitization of high touch areas, such as work stations, equipment, screens, door handles and restrooms throughout The Barker Tavern
- ✓ Implemented additional procedures: added a restroom cleaning/sanitizing/stocking checklist, added sanitizing stations throughout the restaurant for all guests and employees

STAFFING AND OPERATIONS

- ✓ Provided training for employees regarding social distancing and hygiene protocols
- ✓ Ensured employees who are displaying COVID-19-like symptoms do not report to work
- ✓ Established a plan for employees getting ill from COVID-19 at work and a return-to-work plan
- ✓ Implemented additional procedures: all employees will have their temperatures taken before every shift, any employee who shows a fever above 100.4 will not be allowed to work, if COVID-19 positive that employee cannot return to work for minimum of 14 days and the Board of Health will be contacted

Cleaning and Disinfecting

- ✓ Established and maintained cleaning protocols specific to the business
- ✓ Ensured that when an active employee is diagnosed with COVID-19, cleaning and disinfecting is performed, The Barker Tavern will close for 24 hours to have the entire restaurant disinfected and sanitized.
- ✓ Prepared to disinfect all common surfaces at intervals appropriate to The Barker Tavern
- ✓ Implemented additional procedures: replaced all air-filters in the air conditioning units, had the carpets and chairs professionally cleaned by Kennedy Carpet Cleaners, all tray stands/trays/check presenters will be disinfected after every use