





## BUSINESS REOPENING TOOLKIT

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### INTRODUCTION

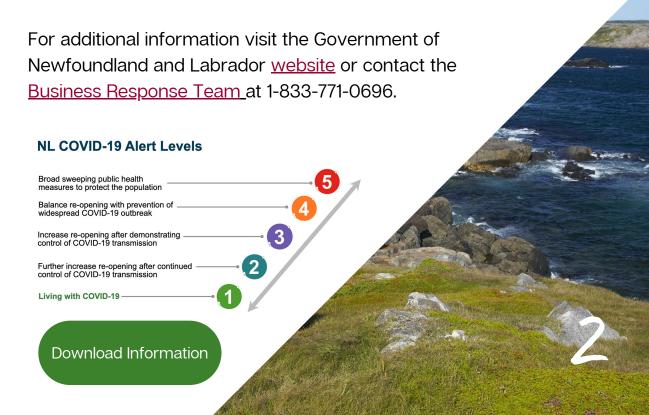
Since the beginning of COVID-19, Hospitality Newfoundland & Labrador has been supporting you and your business when you need it most. We have compiled the below resources to support your business through the next phase of COVID-19.

As this is a phased approached, business owners need to be flexible and prepared to close if cases of COVID-19 spike in the future.

COVID-19 is changing the way businesses operate. We will continue to have your back and will support you in re-opening your business keeping employees and customers safe.

### STEP 1 – GETTING STARTED

Determine if your business sector has been approved to reopen and identify any applicable restrictions and guidlines.





# STEP 2 – PREPARE YOUR WORKFORCE

**Identify** who will return to work, prepare a staff schedule, and notify employees.

**Protect** employees by installing screens or barriers in areas where physical distancing is not possible.

**Encourage** all employees to track instances of close contact during the work day, record name, place, and date/time.

**Discourage** workers from sharing phones, desks, offices, tools and equipment.

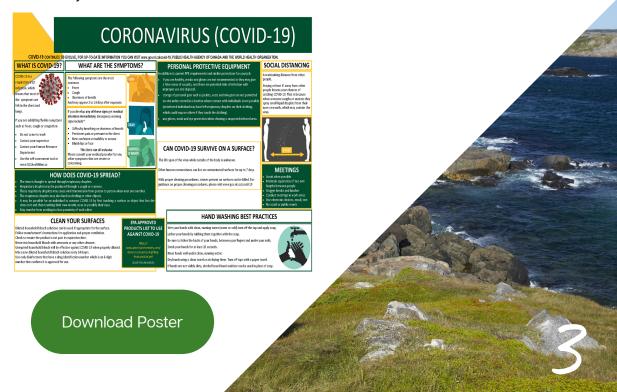
**Take** advantage of virtual options and advise employees to work from home, if possible.

**Emphasize** staying home when sick, respiratory etiquette, and hand hygiene by all employees

**Encourage** employees to complete the a pre-work screening health check at the beginning of each shift or work day which may include temperature checks.

**Advise** employees to follow-up the guidance on essential and non-essential travel during each alert level.

**Request** that employees identify whether they work at more than one job. This will support case and contact management by public health professionals if necessary.





## STEP 3 – PREPARE YOUR BUSINESS & WORKPLACE

**Set up** your business with a single point of entry.

**Follow** Alert Level guidelines on how may people may gather in common areas. Congregation of people should be actively discouraged.

**Post** the physical distance signs of two metres (six feet) at the entrance or an area of high traffic. <a href="https://www.gov.nl.ca/covid-19/files/Physical-Distancing-for-Businesses.pdf">https://www.gov.nl.ca/covid-19/files/Physical-Distancing-for-Businesses.pdf</a>

Install floor markings to promote physical distancing both for guests and employees.

**Provide** hand sanitizing stations at entrances where possible and promote good hand hygiene.

**Perform** routine environmental cleaning and clean high touch surfaces often including countertops, handles, light switches, keypads, touch screens and public areas. <a href="https://www.gov.nl.ca/covid-19/files/factsheet-covid-19-environmental-cleaning-NL.pdf">https://www.gov.nl.ca/covid-19/files/factsheet-covid-19-environmental-cleaning-NL.pdf</a>

**Learn** about cleaning and disinfection for public settings (<u>Public Health NL</u>) and guidance for <u>food premises</u>.

Limit the number of guests allowed in the business.

Consider the use of non-medical masks and if that is obtainable for your business.

**Learn** about emerging travel health notices and travel advisories (<u>Government of Canada</u>) and be familiar with information for travelers returning to Canada (<u>Public Health Agency of Canada</u>) and Newfoundland & Labrador. (<u>Public Health NL</u>)





## STEP 4 – CREATE A PHYSICAL DISTANCING PLAN

**Encourage** physical distancing (keeping a distance of at least two metres from other people) as much as possible.

**Implement** alternative work arrangements for employees, including flexible hours, staggered start times and teleworking

**Use** telephone, video conferencing, or the internet for business and including appointments.

**Allow** flexible hours and stagger start times, breaks and lunches or days that workers are in the workplace.

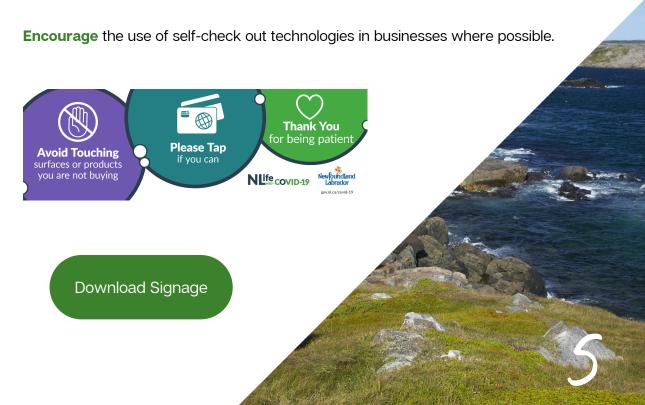
Provide physical barriers, such as plexiglass dividers.

**Ensure** appropriate signage is in clear view for all employees, visitors/guests.

**Remove** furniture or mark out a two metre distance on the floor or between seats and seating areas to ensure physical distancing in common areas such as reception areas, meeting rooms, waiting rooms, kitchenettes, elevators, offices and other work spaces.

**Admit** fewer customers and visitors at a given time. Have a sign in and sign out sheet available discarding of the pencil/pen after each entry.

**Dedicate** specific hours to high-risk populations, including those over 65 and/or with disabilities





## STEP 5 – REDUCE TOUCH POINTS & INCREASE CLEANING

#### What you should know!

**Commonly** used cleaners and disinfectants are effective against COVID-19.

**Frequently** touched surfaces are most likely to be contaminated.

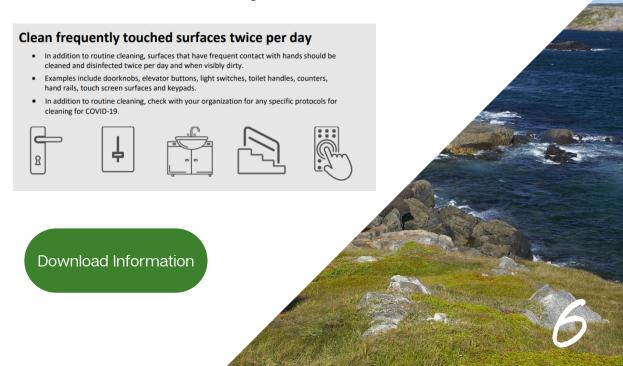
**Check** the expiry date of products you use and always follow the label.

**Clean** frequently touched surfaces more than once a day.

**In addition** to routine cleaning, surfaces that have frequent contact with hands should be cleaned and disinfected twice per day and when visibly dirty.

**Items** such as doorknobs, elevator buttons, light switches, railings should be cleaned frequently.

**In addition** to routine cleaning, check with your organization for any specific protocols for cleaning for COVID-19.





## STEP 6 – PREPARE YOUR SUPPLY CHAIN

**Coordinate** delivery schedules to reduce the number of possible interactions between suppliers and staff.

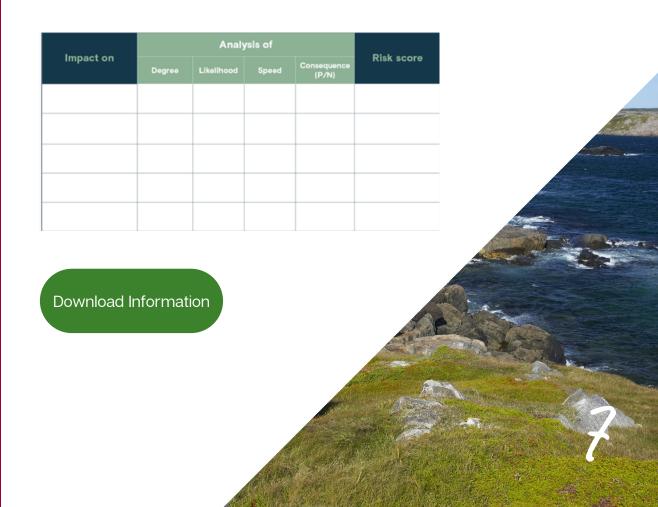
**Conduct** supply chain risk assessments and prioritize critical focus areas.

**Ensure** your business is currently stocked with all necessary supplies for regular day to day functions.

**Confirm** your business has a contact list for all your suppliers and alternate suppliers.

**Ensure** your business has access to available inventory (computer equipment, printers, phones etc).

**Coordinate** who has the authority for ordering repair/replacement equipment and who is that person's back up.





## STEP 7 – COMMUNICATE WITH CONFIDENCE

**Stay** informed and access up-to-date information the <u>Government</u> <u>of Newfoundland and Labrador and Public Health NL</u> and the following Regional Health Authorities websites.

- Eastern Regional Health Authority
- Central Regional Health Authority
- Western Regional Health Authority
- Labrador-Grenfell Regional Health Authority

**Maintain** up-to-date contact information for all employees, suppliers, service providers and lenders.

**Inform** your employees about any changes you are making to your business.

**Keep** your guests/customers informed that your business is still open, when it will re-open, or if your business hours have changed.

**Communicate** to your customers and clients through email, website, social media or by mail.

Be sure to keep any business up to date on any third-party websites.





### **DOCUMENTS**

Template - <u>COVID-19 Operator Operational Plan</u>

Template - COVID-19 Critical Business Response Plan

### **RESOURCES**

Tourism and Hospitality Support Program Application <a href="https://apps.gov.nl.ca/tourism\_emerg\_grants/Form/Form/Edit/?template\_id=3146550">https://apps.gov.nl.ca/tourism\_emerg\_grants/Form/Form/Edit/?template\_id=3146550</a>

Government of NL: COVID-19 Business Response Team <a href="https://www.gov.nl.ca/covid-19/business-response-team/">https://www.gov.nl.ca/covid-19/business-response-team/</a>





### OTHER SIGNAGE & SUPPLIERS

PPE, Printing and Cleaning Suppliers -

https://hnl.ca/wp-content/uploads/2020/03/Suppliers-

<u>List-Final-June-15.pdf</u>

Fact Sheet - Guidance on Cloth and non-Medical Masks

Fact Sheet - Know the Facts of COVID-19

Poster – How to Handwash

Poster – Washroom Door

Poster - Cleaning and Disinfection for Public Settings

Poster - Ways to Prevent COVID-19

### SOURCES

Government of Newfoundland & Labrador & Public Health NL <a href="https://www.gov.nl.ca/covid-19/">https://www.gov.nl.ca/covid-19/</a>

Public Health Agency of Canada <a href="http://www.canada.ca/en/public-health/services/publications/diseases-conditions/cleaning-disinfecting-public-spaces.html">http://www.canada.ca/en/public-health/services/publications/diseases-conditions/cleaning-disinfecting-public-spaces.html</a>.

Destination Northern Ontario Re-Opening ToolKit <a href="https://destinationnorthernontario.ca/">https://destinationnorthernontario.ca/</a>

