

Bootleg Gap Golf – Covid-19 Health and Safety Plan

In accordance with Worksafe BC and the Provincial Health Officers guideline, Bootleg Gap Golf has implemented the following operational guidelines and protocols to ensure a safe environment for our employees and guests.

How Covid-19 Spreads

Human coronaviruses cause infections of the nose, throat and lungs. They are most commonly spread from an infected person through:

- respiratory droplets generated when you cough or sneeze
- close, prolonged personal contact, such as touching or shaking hands
- touching something with the virus on it, then touching your mouth, nose or eyes before washing your hands

Current evidence suggests person-to-person spread is efficient when there is close contact.

Covid-19 Symptoms

Those who are infected with COVID-19 may have little to no symptoms. You may not know you have symptoms of COVID-19 because they are similar to a cold or flu.

Symptoms have included:

- cough
- fever
- difficulty breathing
- pneumonia in both lungs

In severe cases, infection can lead to death.

Symptoms may take up to 14 days to appear after exposure to COVID-19. This is the longest known incubation period for this disease.

Recent evidence indicates that the virus can be transmitted to others from someone who is infected but not showing symptoms. This includes people who:

- have not yet developed symptoms (pre-symptomatic)
- never develop symptoms (asymptomatic)

While experts know that these kinds of transmissions are happening among those in close contact or in close physical settings, it is not known to what extent. This means it is extremely important to follow the proven [preventative measures](#).

General Policies

- Practice physical distancing while on shift. Maintain a 2 metre distance from guests and fellow employees.
- Employees must STAY HOME if any of the following apply:
 - you have been diagnosed with COVID-19, or are waiting to hear the results of a lab test for COVID-19
 - you have symptoms of COVID-19, even if mild
 - you have been in contact with a suspected, probable or confirmed case of COVID-19
 - you have been told by public health that you may have been exposed to COVID-19
 - you have returned from travel outside Canada with symptoms of COVID-19 (mandatory)
- Employees must sanitize their hands before and after each shift. Sanitizer dispensers are located at the entrance of the clubhouse, pro shop and maintenance building.
- Shifts have been scheduled to minimize overlap and maintain physical distancing.
- On course and clubhouse washrooms are to be cleaned daily and sanitized every 2 hours.
- Sanitizer dispensers are located at the entrance of the on-course and clubhouse washrooms.
- Credit card terminals if touched by a customer for pin pad entry must be cleaned after every use.

Golf Operations

- A plexiglass barrier has been installed on the Pro Shop counter to protect staff.
- All power carts, pull carts, range balls and baskets are to be sanitized after each use.
- Gloves are required when sanitizing and cleaning power carts. Gloves are recommended when cleaning pull carts and range baskets.
- Customers must sanitize their hands before they handle merchandise in the Pro Shop.
- Items that are handled by customers and not purchased, will be steamed and stored for 48 hours.
- Masks and gloves are available for all staff.
- Disinfectant bottle and towel has been placed at each workstation.
- Employees must disinfect their work station before and after their break and at the end of their shift.
- Pro Shop touch points are to be sanitized regularly. Door handles, switches, screens, key pads, radios, phones, etc.
- Black tape will be laid on the floor to remind guests and employees of the 2-metre distancing.

Food and Beverage – Front of House

- Practice physical distancing while on shift. Maintain a 2 metre distance from guests and fellow employees.
- A plexiglass barrier has been installed on the Clubhouse counter to protect staff.
- We will be asking for contact information from one member of each party for contact tracing purposes. Information will be kept for thirty days.
- All tables and chairs have been spaced at least 2 metres apart. There is a maximum of 6 guests per table grouping.
- Employees must sanitize their hands after entering the lower clubhouse entrance.
- Each server will have their own sanitizing bottle and cloth.
- Menus have been laminated and must be sanitized after each use.
- Salt and pepper shakers, ketchup bottles and tabletop menus have been removed. Single use options will be available.
- Servers will leave food and drinks at the side of the table and let guest pass them after the server has stepped away.
- Avoid touching glasses and coffee mugs when refilling.
- Masks and gloves are available for all staff.
- Credit card terminals if touched by a customer for pin pad entry must be cleaned after every use.
- Table and chairs will be sanitized after each use.
- If an employee makes contact with a customer touch point, they must immediately wash their hands for 20 seconds or use hand sanitizer.
- Clubhouse touch points are to be sanitized regularly. Door handles, switches, screens, key pads, bar area, coolers, phones, etc.
- Servers are not to enter the far side of the dish pit. Dishes can only be cleaned by an employee wearing a mask and gloves.
- Servers will be scheduled accordingly to avoid employee overlap.
- Black tape will be laid on the floor to remind guests and employees of the 2 metre distancing.

Food and Beverage – Back of House

- Practice physical distancing while on shift. Maintain a 2 metre distance from guests and fellow employees.
- Gloves and masks will be available for all staff.

- Dishes can only be cleaned by an employee wearing a mask and gloves.
- Cooks will be scheduled accordingly to avoid employee overlap and congestion on the line.
- Access into the kitchen will be restricted by delivery agents.

Maintenance

- Practice physical distancing while on shift. Maintain a 2 metre distance from guests and fellow employees.
- Employees are required to sanitize their hands after they enter into the Maintenance building.
- Employees will sanitize their equipment before and after each use if shared by other employees.
- Maximum of one person to a maintenance vehicle.
- Access into the Maintenance building will be restricted by delivery agents.
- Fueling station must be sanitized after each use.
- Employees are recommended to take their breaks outside or in their vehicles.
- Masks and gloves are available for all staff.
- Maximum of six employees allowed upstairs in the maintenance building at one time.

If you have any questions regarding the above procedures, please contact one of Bootleg Gap Golf's Covid-19 Safety Committee members below –

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