

SOMA Craft Cidery Covid-19 Response Plan

Since we first began responding and adapting to COVID-19 in January we have sought to let the health and safety of our staff and customers drive our decision making.

Initially, that meant that we closed our facility to the public and implemented protocols for our staff to respond to what we knew of how the Covid-19 virus is spread. Staff were encouraged to work from home wherever possible, to not come into work if they are showing any symptoms of illness and to maintain cleanliness and social distancing protocols while at work. In credit to our staff team, these measures were adopted quickly and have been maintained throughout the course of the events.

As the BC Ministry of Health has announced that facilities such as ours can now reopen if a Covid-19 plan is suitably in place, we have taken the following measures in response.

While we have sought out whatever information is available and assessed our facility thoroughly to consider what measures we can take to respond to these challenges, opening Soma at this time in no way means that we won't take the preventative step of closing it again should local conditions warrant.

Regarding the specific measures we have taken:

1. We will be limiting the number of people on site and have adjusted the physical layout and traffic flows to ensure physical distancing whenever possible.
 - removed tables and seating from our picnic area and tasting room to insure adequate space
 - limited capacity and have signage requiring guests to wait for seating in the tasting room before entering
 - adjusted traffic flows to reduce congestion and entrances and exits
2. We have introduced changes to the physical layout of the facility to increase protection
 - installed a plexiglass barrier in our tasting room and created space at our bar so that tastings can proceed at an appropriate distance
 - Included barrier cleaning in our cleaning protocols
 - Configured the layout of the tasting room so that the surrounding doors can be opened to increase fresh airflow
 - Installed hand sanitizing stations at entrances and key locations in the facility
 - Added Covid-19 related signage outlining protocols and safety procedures for staff and guests
3. We have revised staff procedures to increase protection
 - All touch surfaces sanitize before opening and between each guest visit

- All guests encouraged to use hand sanitizer before entering the facility
- Staff to use PPE when preparing and serving food and drink
- Increased cleaning protocols for all common areas
- Removed unnecessary equipment to simplify the cleaning process

Soma Craft Cidery will be reviewing our procedures to assess effectiveness and to address new Covid-19 related information as it comes available and will be revising these procedures as needed towards making Soma a safe place to visit and a safe place to work.