

6951 Westminster Highway, Richmond, BC  
 Mailing Address: PO Box 5350 Stn Terminal, Vancouver BC, V6B 5L5  
 Telephone 604 276-3100 Toll Free 1-888-621-7233 Fax 604 276-3247

The *Workers Compensation Act* requires that the employer must post a copy of this report in a conspicuous place at or near the workplace inspected for at least seven days, or until compliance has been achieved, whichever is the longer period. A copy of this report must also be given to the joint committee or worker health and safety representative, as applicable.

A revised version of the *Workers Compensation Act* took effect on April 6, 2020. The B.C. government's revisions aim to make the Act easier to read and understand, and to reorganize the numbering to make laws easier to find. The revisions make no changes to B.C.'s laws concerning workers' compensation, occupational health and safety, and employers' assessment premiums. Please be aware there may be a transitional period where correspondence from WorkSafeBC may include references to either the previous Act or the revised Act. For more information, visit [www.worksafebc.com/WCA2019](http://www.worksafebc.com/WCA2019) or call the Prevention Information Line at 604.276.3100, or toll free within BC at 1.888.621.7233 (SAFE).

Inspection Report #202017212069A		
Employer Name	Jobsite Inspected	Scope of Inspection
THE POINT BAR & GRILL LTD. GP OF POINT BAR AND GRILL LP (LIFT BAR GRILL VIEW)	333 Menchion Mews Vancouver BC V6G 3H2	COVID-19 - Phase 2

Date of Initiating Inspection	Date of This Inspection	Delivery Date of This Report	Delivery Method
May 21, 2020	May 21, 2020	May 28, 2020	Email

**THERE ARE ZERO (0) ORDERS OR OTHER ITEMS OUTSTANDING**

<p><b>ACTION MAY STILL BE NECESSARY TO ENSURE COMPLIANCE PLEASE READ FULL REPORT</b></p>
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## INSPECTION NOTES

On May 21, 2020, Occupational Hygiene Officer Jennifer Shum (I) contacted this employer as part of WorkSafeBC's ongoing commitment to engage with employers and workers to reduce risk and promote safe and healthy workplaces. This inspection focused on the employer's COVID-19 Safety Plan for Phase 2 - returning to safe operation.

### COVID-19

COVID-19 is an infectious disease that spreads primarily through contact with an infected person when they cough or sneeze or when a person touches a surface or object that has the virus on it and then touches their eyes, nose or mouth. Common symptoms include fever, cough, sore throat, and sneezing; these may take up to 14 days to appear after exposure to COVID-19.

Measures for COVID-19 are in flux and as such guidance from public health officials may change on a daily if not hourly basis. Employers will need to readily adopt proactive risk management strategies to minimize the potential for contracting COVID-19 in the workplace.

### Developing a COVID-19 Safety Plan

Employers are required to develop a COVID-19 Safety Plan that outlines the policies, guidelines, and procedures they have put in place to reduce the risk of COVID-19 transmission.

**WorkSafeBC has developed a tool to assist and guide you through a six-step process to help you create your plan:**  
**<https://www.worksafebc.com/en/resources/health-safety/checklist/covid-19-safety-plan?lang=en#>**

The tool is provided as a fillable PDF - you can download, edit, save and print the details of the plan for your workplace. The safety plan follows the six steps outlined below:

- 1) Assess the risks at your workplace
- 2) Implement protocols to reduce the risks
- 3) Develop policies to manage your workplace
- 4) Develop communication plans and training
- 5) Monitor your workplace and update your plans as necessary
- 6) Assess and address risks from resuming operations

Employers must involve frontline workers, joint health and safety committees (as applicable), and supervisors in identifying protocols for their workplace. You do not need a formal plan in place to begin operation, but are expected to develop it while protecting the safety of your workers.

Employers are not required to submit plans to WorkSafeBC for approval, but in accordance with the order of the Provincial Health Officer (PHO), this plan must be posted at the worksite. An excerpt of the order is as follows:

1. post a copy of your COVID-19 Safety Plan on your website, if you have one, and at your workplace so that it is readily available for review by workers, other persons who may attend at the workplace to provide services and members of the public;
2. provide a copy of your COVID-19 Safety Plan to a health officer or a WorkSafeBC officer, on request.

**The employer has a safety plan in place.**

One part of developing your COVID-19 Safety Plan is identifying protocols that everyone at the workplace must follow to keep workers safe. **See below WorkSafeBC's industry-specific protocols as you develop the plan for your workplace:**  
**<https://www.worksafebc.com/en/about-us/covid-19-updates/covid-19-returning-safe-operation/restaurant-cafes-pubs>**

### Employer's controls re: COVID-19

The employer described some of the steps they have taken to protect workers at this worksite as it relates to maintaining worker

health and safety in response to the COVID-19 pandemic:

- Table service is provided according to their redesigned floor plan, which had been carefully put together considering the restaurant layout and new occupancy limit.
- Plexiglass barrier has been installed at the hostess stand; plexiglass barriers have also been installed between booths, as well as at the pass in the kitchen.
- The employer is keeping a daily log of staff – keeping track to make sure they are not sick.
- The employer is aware of the PHO order which requires them to take down the name and contact information of at least one person of each party.
- Masks and gloves provided to staff.
- There are clear rules and procedures for before staff comes to work, as well as those to follow while staff are at work.
- The employer has added 6 additional sanitizing stations for cleaning dirty items.
- Reservations are requested – as well as reminding guests not to come if they are sick
- All tables have a safe zone, where servers can put down dishes, after which they step back, and guests retrieve their dishes, maximizing the physical distancing.
- Masks are worn by all servers.
- The employer has banned all birthday candles and servers taking photos using customer phones.
- Frequent handwashing is promoted.
- Menus are disposable; alternatively, guests can use their phone to access their online menu.
- The employer is taking card payments where possible.
- The employer has increased their cleaning / disinfecting schedule for high touch points.
- The employer is taking temperature of staff at start of shift.
- There is no crossover of staff between front of house to back of house.
- The employer has rearranged the entrance and exit paths to allow for physical distancing.
- The employer has posted signage, stickers, and placed stantions to direct guests.
- At this point in time the employer has stopped all coat check and valet services.

Lastly, note that mental health is just as important as physical health and to take measures to support mental well-being. Workers in the workplace may also be affected by the anxiety and uncertainty created by the COVID-19 situation. See Available Resources.

Also note that the guidance on WorkSafeBC webpages may change periodically as new information emerges. For the latest guidance, please check back regularly and see the health information from the British Columbia Centre for Disease Control and the latest news from the government of British Columbia.

### **Available COVID-19 Resources:**

#### **WorkSafeBC:**

- COVID-19 information and resources: <https://www.worksafebc.com/en/about-us/covid-19-updates>
- Preventing exposure to COVID-19 in the workplace A guide for employers:

<https://www.worksafebc.com/en/resources/about-us/guides/preventing-exposure-to-covid-19-in-the-workplace?lang=en>

- Guide to reducing the risk of COVID-19:

<https://www.worksafebc.com/en/about-us/covid-19-updates/covid-19-returning-safe-operation>

- COVID-19 Safety Plan template:

<https://www.worksafebc.com/en/resources/health-safety/checklist/covid-19-safety-plan?lang=en>

#### **Government of BC:**

- BC's Restart Plan:

<https://www2.gov.bc.ca/gov/content/safety/emergency-preparedness-response-recovery/covid-19-provincial-support/bc-restart-plan>

- COVID-19 Orders, Notices & Guidance:

<https://www2.gov.bc.ca/gov/content/health/about-bc-s-health-care-system/office-of-the-provincial-health-officer/current-health-topics/covid-19-novel-coronavirus>

- Managing COVID-19 Stress, Anxiety & Depression:

<https://www2.gov.bc.ca/gov/content/health/managing-your-health/mental-health-substance-use/managing-covid-stress>

**Other:**

- BC Centre for Disease Control: <http://www.bccdc.ca/health-info/diseases-conditions/covid-19>
- HealthLink BC: <https://www.healthlinkbc.ca/>
- Canadian Mental Health Association Stay Well in Uncertain Times: <https://cmha.bc.ca/covid-19/>

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If you have any questions regarding this Inspection Report please contact:

Jennifer Shum, MSc.  
Occupational Hygiene Officer  
Prevention Field Services  
WorkSafeBC  
Office 604-231-8661  
Fax 604-231-8662

For further assistance, the employer is advised to contact the Employer's Adviser's Office (604-713-0303) who will provide employers with assistance in WorkSafeBC matters.

Further information and publications regarding the Workers Compensation Act and OHS Regulation can be found on [www.worksafebc.com](http://www.worksafebc.com).

The employer is also advised of the WorkSafeBC prevention information line (604-276-3100 or 1-888-621-SAFE) that is available to answer questions about workplace health and safety, worker and employer responsibilities, or if you are calling to report a workplace accident or incident.

## REFERENCES

In addition to any orders, or other items, and the information provided in the Inspection Notes section in this Inspection Report, the officer may discuss other health and safety issues with the employer arising out of the inspection. The information below sets out the health and safety requirements discussed with the employer, and unless otherwise noted, violations of these requirements were not observed.

Reference	Details Discussed
<b>WCA21(1)(a)</b> Every employer must ensure the health and safety of all workers working for that employer, and any other workers present at a workplace at which that employer's work is being carried out.	Reference for Employer
<b>WCA21(2)(c)</b> An employer must establish occupational health and safety policies and programs in accordance with the regulations.	Reference for Employer
<b>OHS3.5</b> Every employer must ensure that regular inspections are made of all workplaces, including buildings, structures, grounds, excavations, tools, equipment, machinery and work methods and practices, at intervals that will prevent the development of unsafe working conditions.	Reference for Employer
<b>OHS3.9</b> Unsafe or harmful conditions found in the course of an inspection must be remedied without delay.	Reference for Employer
<b>OHS3.23(1)</b> An employer must ensure that before a young or new worker begins work in a workplace, the young or new worker is given health and safety orientation and training specific to that young or new worker's workplace.	Reference for Employer

Reference	Details Discussed
<p><b>OHS5.2</b></p> <p>If a worker is or may be exposed to a chemical agent, or biological agent designated as a hazardous substance in section 5.1.1, which could cause an adverse health effect, the employer must ensure that</p> <ul style="list-style-type: none"><li>(a) the identity of the chemical agent or biological agent, its possible effects on worker health and safety and any precautions required to protect the health and safety of the worker are clearly indicated by labels, MSDSs, or other similar means,</li><li>(b) the information required by paragraph (a) is clearly communicated to the worker,</li><li>(c) written procedures are prepared and implemented to eliminate or minimize a risk of exposure to a chemical agent or biological agent by any route that could cause an adverse health effect, and to address emergency and cleanup procedures in the event of a spill or release of a chemical agent or biological agent, and</li><li>(d) the supervisor and the worker are trained in and follow the measures required in this Part and Part 6 of this Regulation for the safe handling, use, storage and disposal of the chemical agent or biological agent, including emergency and spill cleanup procedures.</li></ul>	Reference for Employer

Employer #	Mailing Address	Classification Unit #	Operating Location
715174	UNIT 105 1385 WEST 8TH AVE VANCOUVER BC V6H 3V9	761035	001

Lab Samples Taken	Direct Readings	Results Presented	Sampling Inspection(s)	Workers onsite during Inspection	Notice of Project Number
N	N	N			

Inspection Report Delivered To	Employer Representative Present During Inspection	Worker Representative Present During Inspection	Labour Organization & Local
Claire Clarke	Claire Clarke	Amie Jackson	

WorkSafeBC Officer Conducting Inspection
Jennifer Shum

*Inspection Time	*Travel Time
1.25 hrs	0.00 hrs

\*The time recorded above reflects the inspection time and travel time associated with this inspection report and includes time spent on pre and post-inspection activities. Additional time may be added for subsequent activity.

### Request a Review

**Any employer, worker, owner, supplier, union, or a member of a deceased worker's family directly affected may, within 45 calendar days of the delivery date of this report, in writing, request the Review Division of WorkSafeBC to conduct a review of an order, or the non-issuance of an order, by contacting the Review Division. Employers requiring assistance may contact the Employers' Advisers Office at 1-800-925-2233.**

**To submit a request online, visit <https://www.worksafebc.com/en/review-appeal/submit-request>**

**WorkSafeBC values your feedback. To obtain that feedback, an external market research provider may be contacting you to complete a survey.**