

All American Axe Throwing Akron ~ Canton
COVID-19 Safety Plan

Purpose: To establish safety guidelines for reducing COVID-19 exposure for employees and customer. This safety plan follows the guidelines set forth by Governor Mike DeWine and CDC recommendations.

Responsibilities of Management & Supervisors

All managers and supervisors must be familiar with this plan and be ready to answer questions from employees and customers. Managers and supervisors must set a good example by following this plan at all times. This involves practicing good personal hygiene and safety practices to prevent the spread of the virus. Managers and supervisors must encourage this same behavior from all employees.

Responsibilities of Employees

AAAT is asking every one of our employees to help with our prevention efforts while at work. In order to minimize the spread of COVID-19 at our facility, everyone must play their part. As set forth below, AAAT has instituted various housekeeping, social distancing, and other best practices at our axe throwing locations. All employees must follow these. In addition, employees are expected to report if they are experiencing signs or symptoms of COVID-19, as described below

COVID-19 Signs and Symptoms

Employees must familiarize themselves with the symptoms of COVID-19, which include the following:

- Fever
- Dry Cough
- Shortness of breath
- Also, can have chills, body aches, sore throat, headache, runny nose, diarrhea and nausea

Set Up:

A table will be set up at the employee and customer entrances to include:

- Thermometer
- Hand Sanitizer – pump
- Employees/Customer Evaluation forms
- Clorox wipes for cleaning table, thermometer, pens, etc.

General Safety:

1. Social distancing of 6 feet should be maintained at all times for employees and customers.
2. Axe lanes and tables are separated by 6+ feet.
3. Avoid touching face, nose and mouth.
4. Practice good respiratory etiquette, including covering coughs and sneezes.
5. Safety and cleaning procedure signage will be placed throughout the facilities.
6. All employees must complete the COVID-19 safety training.
7. All customer groups will be given a safety briefing on arrival.

Employee Arrival

1. All AAAT employees shall enter the designated door.
2. Employees will be required to wear a mask.
3. Employees will clean hands using hand sanitizer and/or wash hands upon arrival for their shift.
4. Employees will take temperature and complete the COVID-19 assessment form

5. If an employee has a fever greater than 99° F or multiple symptoms listed on the form, they will not be permitted to work.
6. Any employee with a fever above 99° F will not be able to return to unless they are symptom free without medication for 72 hours.
7. Any employee who tests positive for COVID-19 or lives in the same house with a person who has tested positive for COVID-19 will not be permitted to work for 14 days and must have two negative COVID-19 test before being permitted to return to work.

Customer Arrival

1. All customers shall enter the designated entry only.
2. Customers will not be required to wear a mask, but it is recommended.
3. Customers must wash their hands with hand sanitizer.
4. Customers will take a temperature at the discretion of the Manager or Supervisor - Any customer with a fever of 99° F will not be permitted to participate and must leave the facility.
5. Customer evaluation form will be completed.
6. Customers must remain in assigned axe throw lanes except to use restroom, visit the bar, or play the extra games. All of where they must abide by the 6 feet social distancing rules.
7. Groups waiting for their booking time to start must stay in the designated waiting area.
8. Hand sanitizer will be set up at each throwing lane, customers must sanitize hands between turns.

Booking Procedures

1. The maximum occupancy customers and employees shall not exceed 75 persons.
2. Only 10 people will be permitted per throwing lane.
3. Groups must arrive at the booking time. If they arrive ahead of time, they must remain in vehicles until their time arrives, or stand 6-feet away from any other groups in the waiting area.
4. During booking, customers will be asked if anyone in their party has been COVID positive or has the symptoms.
5. If anyone in their group has a fever or any symptoms, they will not be permitted to attend the axe throwing.

Axe Lane Cleaning

1. All employees must wear gloves and a mask during axe area cleaning.
2. All tables/chairs and any area where the customers have touched will be cleaned following the Disinfectant Cleaning Process.
3. Clean customer entrance door inside and out.

Bar Area Cleaning

To be disinfected between every customer sitting, OR every two hours between booking appointments:

1. Counter
2. Chairs

Restroom Cleaning

To be cleaned & disinfected every two hours between booking appointments:

1. Door handles
2. Sink & Faucet
 - a. Including soap & paper towel dispensers
3. Toilets
4. Stall doors

5. Air

Axe Cleaning

1. A designated axe cleaning area is set up outside of the axe throwing area.
 - a. Both locations
 - i. In slop sink room
2. For axe cleaning, the employee(s) must wear a mask and gloves.
3. After each booking, customers will place dirty axes in the “Dirty Axe” bins.
4. The “Dirty Axe” bin will be taken to the axe cleaning area.
5. The axes will be cleaned using the Disinfectant Cleaning Procedure below.
6. After axes have been cleaned, they will be placed inside the “Clean Axe” bins. The “Clean Axe” bin is not permitted to be stored in the axe cleaning area.

Disinfectant Cleaning Procedure

1. A disinfectant that is EPA registered and is bactericidal, virucidal, and fungicidal will be used on all surfaces and items, food grade disinfectant will be used in the bar area.
2. All employees must wear gloves and masks during any cleaning.
3. The disinfectant will be sprayed on the surface or item and allowed to sit for the time recommended on the bottle.
4. After that sit time the surface or items can be wiped off, then the area must be sprayed again with an aerosol disinfectant.
5. Once each table is disinfected properly, employee will place a placard on the table illustrating that the table has been disinfected and listing the disinfection processes taken.
6. As soon as a new party is seated at a table, an employee will remove this placard, disinfect it, and take back to the designated storage area.

Towel Washing Procedure

1. Towels should only be used for a single task, then discarded into the dirty towel bin.
2. At the end of the weekend, dirty towels must be washed & disinfected in a clothes washer.
 - a. Akron ~ Use washer/dryer in office
 - b. Canton ~ Purchase washer/dryer or Manager/Supervisor take home

Hand Washing Procedure

1. Proper handwashing is key to stopping the spread of the virus, hand washing will be completed using the following process:
 - a. Soap & Water
 - i. Wet hands under running water
 - ii. Apply enough soap to cover wet hands
 - iii. Scrub all surfaces of the hands including back of hands, between fingers and under nails for 20 seconds
 - iv. Rinse thoroughly with water and dry with paper towels
 - v. DO NOT grab door handle with bare clean hands. Use towel or similar to open door.
 - b. Hand Sanitizer - 60% alcohol or higher
 - i. Apply enough sanitizer to cover hands
 - ii. Scrub all surfaces of hands including back of hands, between fingers, and under nails for 30 seconds
 - iii. Scrub into hands until dry.
2. Hands will be washed multiple times during the session including, but not limited to;
 - a. Start of shift
 - b. Cleaning axes, axe lanes, restrooms and bar

- c. Using the restroom
 - d. Blowing nose, coughing or sneezing
 - e. Touching surfaces of the bar and axe lane areas
 - f. Touching money or credit card
 - g. Before and after eating
 - h. Before, during and after food and drink preparation
3. Hand washing signs will be placed at employee entrance, customer entrance, axe lanes, bar area, and restrooms.