



Hoghouse Brewing Company - COVID-19 / Workplace Safety

The regulatory COVID-19 prevention measures

- *Hands to be washed frequently with soap or sanitised with 70% alcohol based sanitiser.*
- *Face masks [washable/disposable/cloth] to be worn at all times.*
- *Maintain at least 1.5 meter physical distance between people.*
- *Avoid touching eyes, nose and mouth.*
- *Cover your mouth and nose with your bent elbow or tissue when you cough or sneeze. Then dispose of the used tissue immediately in a closed bin.*
- *Avoid shaking hands.*
- *Stay home and call a doctor if you have any flu-like symptoms.*

Visual reminders of these guidelines are shown in several areas of the work place via posters and information sheets.

Sanitizers and alcohol gels are available in key areas throughout the workplace.

We have increased the frequency of sanitizing high frequency touch areas (eg. handles, taps, buttons) as well as regular sanitizing of surfaces, desks, floors.

In order to safeguard our employees and customers, we are doing everything we can to operate a safe working environment and help contain the virus.

Safeguarding Hoghouse Employees - additional measures

In order to protect our employees who work on-site, we have all legal measures in place, but additional protective measures have also been applied. Our compliance officer checks the cleaning and attendance register each work day.

- *Staff are all using their own private transport, no public transport use is approved.*
- *Staff wear masks in the kitchen and office.*
- *Kitchen Staff change into uniform on arrival at work [including footwear]*
- *Staff complete a daily temperature screening and health register*
- *Staff may not come to work if they display any symptoms*
- *Staff are asked to avoid sharing material (eg. pens).*
- *Shared equipment in the kitchen and office is sanitized with alcohol after each usage.*
- *Employees working with food are required to wear gloves to avoid bare hand contact as needed, gloves can give a false sense of hygiene so we only use them where it is actually beneficial.*
- *On-site staff are minimized to 6 and the kitchen is limited to 4.*
- *Work stations are distanced, we are lucky to have lots of space at our facility.*
- *Movements across departments are limited.*

Safeguarding Hoghouse customers, visitors and suppliers

- *We screen the temperature of all visitors who need to enter our facilities (offices or kitchen). Anyone with $\geq 37,5^{\circ}\text{C}$ or flu-like symptoms will be alerted and not be able to enter.*
- *Cloth Masks to be worn at all times, social distancing, hand sanitising to be practised.*
- *Contactless delivery of supplies, deliveries are required and stock is sanitised/unpacked/washed before being stored on the premises.*
- *Once on our premises, movements across the site are limited.*
- *If a meeting needs to take place, then a 1.5 meter physical distance between people is practised.*

