

Vancouver Coastal Health

Food Service Establishment 1 Inspection Report

Inspected by: Ryan Hammel

Site Address: 654 Nelson St Vancouver BC V6B 6K4	Inspection #: INS188021 Inspection Date: 06-Jul-2020 Facility Type: Food Service Establishment 1
Facility Inspected: The Living Room Bar Facility Number: FA05857	Inspection Type: Request Delivery Method: Email
Primary Owner/Licensee: 654 Nelson St (Doolin's) Limited Partnership	
Primary Operator/Manager: Thomas Wilkie	

Opening Comments and Observations:
A COVID-19 specific assessment was conducted alongside Environmental Health Officer, B. Moore. The results of the inspection were discussed with the Director of Food and Beverage, Thomas, and two Managers, Don and Jazmine.

The premises was not open to the public at the time of the inspection. When open for business, currently only the main bar and kitchen and the basement bar are open to the public. Management noted that the smaller, more private seating areas upstairs have not been opened to the public at this time.

IC = In Compliance NIC = Not in Compliance N/A = Not Applicable N = No Y = Yes

Food Service Establishment 1

Food Service Establishment 1 - EH - Communicable Disease Assessment

Employee Sickness

1. Operator correctly demonstrates knowledge of how to address employees who become ill at work Y
2. Employee illness policy in place and correct procedures described Y
3. Employees declare they are symptom free at shift start Y

Observation: Staff declare they are symptom free at the start of each shift when signing in.

4. Operator demonstrates knowledge of resources available for sick employees Y

Personal Hygiene and PPE

5. Appropriate glove use correctly described and observed Y
6. Appropriate mask use correctly described and observed Y

Observation: The premises policy is that all staff are to wear masks while in the premises.

7. Alcohol based sanitizers are available as needed and correctly used Y

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| 8. Washroom entry is monitored or regulated | Y |
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Make Space between People

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| 9. Maximum number of patrons that can be accommodated on the premises has been determined | Y |
| 10. Maximum number of patrons that can be accommodated on the premises is appropriate for the space | Y |
| 11. Maximum number of patrons and staff on premises is monitored at all times | Y |
| 12. No events over 50 people on premises | Y |

Observation: The managers noted that the basement bar and lounge is sometimes used to host an event. The event is capped at 50 patrons maximum.

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| 13. 2m separation maintained between patrons of different parties, except when partition in place | Y |
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Observation:

- Partitions were not installed. Seating has been arranged to allow for seated patrons to maintain 2 meters from one another.
- Management explained that during the busiest hours, three managers and several security staff regularly monitor the premises for any distancing issues between patrons of different parties and that these issues are addressed immediately.

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| 14. 2m separation maintained between patrons and staff, except when partition in place | Y |
| 15. Maximum of 6 patrons per table | Y |
| 16. Empty floor space is maximized – Furniture, displays, and other unnecessary items removed | Y |
| 17. Physical distancing markers are used as appropriate | Y |
| 18. Delivery and pick up options are available | Y |

Modify the Environment

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| 19. Physical devices or markers are used to assist patrons in maintaining physical distance | N |
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Observation:

- Distancing markers and barriers are used in the premises but not outside, where a large line-up forms during busy evenings. The managers noted that markers had been placed outside but do not remain adhered to the ground for long before falling off.
- The managers did note that security staff regularly monitor the line-up for distancing issues between patrons of different parties and address any issues immediately.

Response:

- Place markers or physical devices outside to encourage patrons to line-up 2 meters from one another.

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| 20. Self-service areas equipped with hand washing or alcohol-based sanitizer in easy reach | N/A |
| 21. Self-service areas equipped with appropriate signage | N/A |
| 22. Outdoor seating is prioritized | N/A |
| 23. Operator is using an electronic notification system to manage queues | N |

Response: It is recommended to employ an electronic notification system to prevent patrons from congregating or lining up outside while they are waiting for an available seat.

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| 24. Point of sale environment has been modified | Y |
| 25. Reservations are used whenever possible | Y |

Sanitation

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| 26. Self-serve station surfaces and utensils are frequently cleaned and sanitized | N/A |
| 27. Staff sharing of kitchen and serving equipment is limited wherever possible | Y |
| 28. Enhanced sanitation plan developed and implemented | Y |
| 29. High touch surfaces are regularly cleaned and sanitized | Y |

Observation:

- Management noted that commonly touched surfaces are cleaned and disinfected every 30 minutes. Tables, chairs, and the credit/debit machines are cleaned and disinfected after each use.
- A general purpose cleaner and Quat disinfectant are primarily used for cleaning and disinfection purposes.

Managing Information

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| 30. COVID-19 Safety Plan developed and in use | Y |
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Observation: A copy of the COVID-19 safety plan was forwarded to the district health inspector during the site visit. The managers noted that the plan is also available on the premises website for public viewership.

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| 31. COVID-19 Safety Plan contains the maximum number of patrons that can be accommodated | Y |
| 32. Reservation contact information is kept for 30 days: First name, last name, and phone number or email of at least one member of every party | Y |

Observation: Management noted that contact information is collected for every patron who enters the premises.

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| 33. Signage and prompts available at entrance and throughout facility as appropriate | Y |
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Observation: All of WorkSafeBCs available COVID-19 signage has been posted throughout the premises.

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| 34. A system for employees to bring concerns forward is in place | Y |
| 35. Operator demonstrates adequate knowledge of current guidelines and recommendations | Y |

Staff Scheduling and Meetings

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| 36. Essential staff members only on-site | Y |
| 37. Cohort staffing is implemented | N |

Observation: Managers noted that certain staff only work together on specific days. Though overall, management noted that cohort staffing is not practical with the number of staff and differences in staff schedules.

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| 38. Break times are staggered | Y |
| 39. Record of staff schedules is available for 2 months after shift date | Y |

Action(s) Taken

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Actions Taken

Directed to Comply

Information Exchanged

Received By:

Inspector:

Ryan Hammel