

DSI RECEIPT

CITY OF SAINT PAUL

Department of Safety and Inspections 375 Jackson Street Suite 220 Saint Paul, Minnesota 55101-1806 Phone: (651) 266-8989 Fax: (651) 266-9124 www.stpaul.gov/dsi

Date: 02/12/2021

Received From: MEEFY BEAT dba: SHAMROCKS IRISH NOOK

995 7TH ST W ST PAUL MN 55102

Description:

Invoice Details Invoice Amount Paid

1104674

Noise Variance \$175.00

TOTAL AMOUNT PAID: \$175.00

Paid By:

Payment Type	Check #	Received Date	Amount
Check	20280	02/12/2021	\$175.00

DE TVAN NOON

Sound Level Variance Application

Legislative Code Chapter 293. - Noise Regulations
Application and \$175 fee should be submitted a minimum of sixty (60) days prior to the event date to allow ample time for required public notification period and scheduling of a Council public hearing. Applications submitted within sixty (60) days of the event date may not satisfy the processing timeline requirements.

Nook 2. Event Name:	St Paul St Patrick's
)ay	
, a y	
3 . Address and physico	al description of noise source location (Event, Worksite):
995 7 th Str	reet West, Saint Paul MN Zip Code?
	:Michael Runyonowner_Title:
)wner651.4	85. 1383 <u> </u>
	om
6. Date(s) variance re	quested: _March 17, 19, 20, 2021
7. Noise source - Time	e(s) of operation: _10:00 am - 1 2 :00 pm
	(s) of pre-event sound check10:00 am ted (dBA/Decibels):DB?_ No idea. 90
_	/zip code:995 7 th Street West, St Paul MN
10. Briefly describe the	noise source and equipment involved:Live Bands and D.
11. Describe the steps t going away from neigh Patrick's Day	that will be taken to minimize the noise levels:Tent sound borhood. Real doors on tent. Sound guy with a history of St
12. State reason for seetc.):Music	eking variance (example - music, announcements, construction,
	13. Maximum number of attendees: 150 or gosenurs of

15. A <u>site diagram & map</u> must be attached showing location og stages, tents, etc. (If there will be amplified sound, indicate loca	tion and direction that
all speakers will be facing). Multiple locations may require mo	
16. Submit completed application, site diagram/map, and \$175 CITY OF SAINT PAUL	. jee to:
DEPARTMENT OF SAFETY AND INSPECTIONS	
375 JACKSON STREET, SUITE 220	
SAINT PAUL, MN 55101-1806	
understand that any social gathering associated with this var	iance must be managed
in full compliance with all applicable Governor Walz COVID-19	er all feligion en helt fell til er en fellikkelende. De en helle betek i de betek i de en betek betek bled be
distancing, masks and attendance limits.	
	ala-la
Signature of responsible person:	Date: 2/25/2

This is letter is to inform you of our protocols and procedures that will be implemented for our June 1st patio opening. Please read carefully so you understand the new guidelines.

COVID-19 Preparedness for Shamrocks

Shamrocks is committed to providing a safe and healthy workplace for all our workers and customers. To ensure we have a safe and healthy workplace, we have developed the following COVID-19 Preparedness Plan in response to the COVID-19 pandemic. Managers and workers are all responsible for implementing this plan. Our goal is to mitigate the potential for transmission of COVID-19 in our workplaces and communities, and that requires full cooperation among our workers and management. Only through this cooperative effort can we establish and maintain the safety and health of all persons in our workplaces.

Management and workers are responsible for implementing and complying with all aspects of this COVID-19 Preparedness Plan. Shamrocks managers and supervisors have our full support in enforcing the provisions of this policy and we encourage our workers to ask questions, raise safety and health concerns and offer suggestions related to the plan and its implementation.

Our workers are our most important assets. We are serious about safety and health and keeping our workers working at Shamrocks. Worker involvement is essential in developing and implementing a successful COVID-19 Preparedness Plan. Our COVID-19 Preparedness Plan follows State of Minnesota Industry Guidance for our business, Centers for Disease Control and Prevention (CDC) Guidelines, federal Occupational Safety and Health Administration (OSHA) standards related to safety and health precautions required in response to COVID-19 and applicable executive orders.

Policies and procedures that assist in the identification of sick workers and ensure sick workers stay home

Workers are encouraged to self-monitor for signs and symptoms of COVID-19. The following policies and procedures are being implemented to assess workers' health status prior to entering the workplace and for workers to report when they are sick or experiencing symptoms. We have non-contact thermometers on site. Before you clock in, you must check in with a member of the management staff to have your temperature taken. If your temperature is above 99 degrees, you will be sent home and asked to monitor your temperature for 24 hours before returning to work. If you are feeling ill at all, we ask that you do not come to work until you are feeling better and we encourage you to get tested for COVID. If you have symptoms of COVID we ask that you stay home until all three of these things are true: 1. you feel better. Your cough, shortness of breath or other symptoms are better 2. It has been 10 days since you first felt sick and 3. You have had no fever for the last 3 days without using medicine that lowers

fever. If you contract COVID, we need immediate notification. The MN department of health will contact you with specific instructions on how to move forward, please communicate those instructions with us and follow them completely.

Shamrocks has implemented leave policies that promote workers staying at home when they are sick, when household members are sick, or when they are required to isolate or quarantine themselves or a member of their household. We need written communication from you if you are sick or isolating for our records. Any time off needed during this time will be granted. Every employee has accrued sick pay that you will receive. Accrued sick pay is based on hours you have worked so far this year and is different for each employee. If you have an underlying medical conditions or have household members with underlying health condition and do not feel comfortable coming back to work at this time, we are compassionate to your situation. The need may arise to hire more folks to cover shifts, but we will work with you to try get you back on the schedule when you are ready.

In the event that a co-worker has a confirmed case of COVID, we will notify all employees immediately. For medical privacy purposes, we will not be sharing the name of the individual infected.

Social distancing – maintaining six feet of physical distancing

We know that maintaining 6 feet distance will be difficult in a restaurant setting. Please take all measures you can to maintain this distance. Use all computers for putting in orders so you are not all at the same computers at the same time.

Tables will be 6 feet apart and we ask that you stand behind customers while taking their order, per the request of the MN Dept. of Health.

Worker hygiene

Remember to wash hands frequently, with warm water for at least 20 seconds. All employees will be required to wear a mask. If you don't have one, one will be provided to you. We recommend having two masks so that you can wash one after each shift. All employees will be required to wear gloves as well, those will be provided for you.

Workplace cleaning and disinfection protocols

Regular housekeeping practices are being implemented, including routine sanitizing of the workplace and frequent sanitizing of high-touch areas. We ask that personal equipment and tools should not be shared and, if shared, should be disinfected between users. All high-

frequently touched areas (door handles, counters, etc.)

Appropriate and effective cleaning and disinfectant supplies have been purchased and are available for use in accordance with product labels, safety data sheets and manufacturer specifications, and are being used with required personal protective equipment for the product. We will have disinfecting wipes for wiping down surfaces. We will have several hand sanitizing unit available throughout the restaurant. We will have spray bottles for cleaning each table after use. The towel used to wipe down tables need to go into a sanitary bucket after each use.

Communications, training and supervision practices and protocols

This COVID-19 Preparedness Plan was communicated via email or in paper form to all workers 5/29/20 and necessary training was provided. Managers and supervisors are to monitor how effective the program has been. Management and workers are to work through this new program together and update the training as necessary. This COVID-19 Preparedness Plan has been certified by Shamrocks management and was posted throughout the workplace 5/29/20. It will be updated as necessary.

Additional protections and protocols for receiving and exchanging payment

We will still ask customers to sign a receipt, if they are uncomfortable doing so, they can chose not to. We will be asking you to sanitize the pen and book after each use. We want you to communicate that to the customers as well.

Additional protections and protocols for managing occupancy

We will only have 17 tables available to for customers at any given time. As per the order of

the Governor, we will have a maximum occupancy of 150 people in the tent at any given time. Groups are limited to 6 and we would like them to be seated by reservation as same housholds. We will have 'Do not seat' signs on the tables not available for use. We will not allow customers to request different tables, as we have a set up for them to be 6 feet apart and we need to conform to that plan.

We would like to reiterate that we are open to any and all suggestions on how we can improve any safety protocols. If you know of other restaurants that have great ideas, please let us know. This is uncharted territory for all of us and we have much to learn!! Again your health and safety are of the utmost importance to us, but we believe we can do this together and we do it right!!

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Certified by:

Shamrocks Owners and Management

