

Renfrew County and District Health Unit

COVID-19 FACT SHEET

Guidance for Food Premise Operators

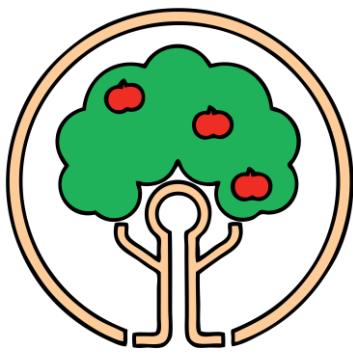
The Ontario Government has emergency orders and closures in place to reduce contact between people and stop the spread of COVID-19. Food premises such as restaurants, bakeries, bistros, bars, food trucks can now open with certain restrictions. Food premises must still comply with current regulations ([O. Reg. 493/17: FOOD PREMISES \(ontario.ca\)](#)) as well as COVID-19 restrictions ([O. Reg. 364/20 \(ontario.ca\)](#)).

What Should I Be Aware of When operating during COVID-19?

- Create a safety plan that describes at a minimum, screening, physical distancing, masks or face coverings, cleaning and disinfecting of surfaces and objects, the wearing of personal protective equipment and preventing and controlling crowding. See section 3.3 of Regulation 364/20 for complete details.
- As of September 22, 2021, dine-in patrons will have to show proof of vaccination, with some exemptions (see O. Reg. 364/20 for complete details).
- Ensure customers who enter your food premise have the capacity to physically distance from other patrons.
- Face coverings must be worn by all patrons (some exemptions apply) when entering or moving around inside facility. When seated, face coverings can be removed to accommodate eating and drinking. Face coverings are not required to be worn by patrons on outdoor patios.
- All patrons must be seated when eating or drinking at the establishment.
- Do not set tables in advance.
- Establishments must take appropriate measures to ensure physical distancing of at least 2 metres between patrons from different tables (chair to chair), unless separated by plexiglass or some other impermeable barrier.
 - Use signs, pylons, floor tape or other barriers to mark out space
 - Stagger staff work/break times to reduce the number of staff in any one area at a time
 - Stagger or space out food preparation stations to limit the number of staff working in the kitchen
- Food must always be protected from contamination. This may include ensuring guards or coverings for food and utensils.
- Patios can have tents/structures/canopies but must be open on at least 2 sides to allow for adequate air circulation. The covering should be as high as possible from the ground – minimum height of 3 metres is recommended. Existing patios that have walls (i.e. glass barriers), cannot install a roof covering. Always consult with the health unit if erecting a tent.

Visit us at www.rcdhu.com or call (613) 732-3629 or 1-800-267-1097

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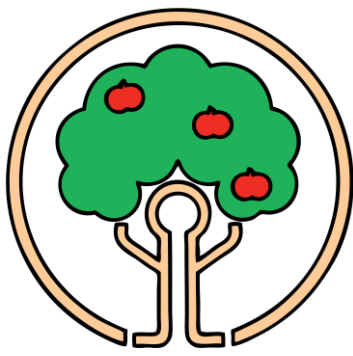
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- Contact your local municipality before extending the physical size of an existing licensed patio or adding a new licensed patio.
- The [Alcohol and Gaming Commission of Ontario](#) (AGCO) requires licensed establishments to have municipal approval and meet all other AGCO requirements. Contact AGCO toll free in Ontario: 1-800-522-2876 for guidance
- Live music performances (singing, and performing music) can occur inside or outside (on patio) of establishment if they are at least 2 metres away from patrons and there is a physical barrier put up between singers and/or wind instruments performers to separate them and the patrons.
- Regularly remind staff of good hygiene practices:
 - Handwashing for at least 20 seconds with soap and water.
 - Gloving is not a substitute for frequent handwashing. If used, gloves must be changed frequently, and hands washed between changes and when gloves are removed.
 - Frequent use of alcohol-based hand sanitizer when hands are not visible soiled.
 - Covering mouth and nose when coughing or sneezing; disposing of tissues and washing hands.
 - Where applicable, staff wear clean face coverings if working within 2 metres of another person.
- Do frequent cleanings. Use an approved sanitizing solution to disinfect work surfaces and frequently touched objects: electronics, doorknobs, faucet handles, counter tops, cash machine keypads, beverage dispenser buttons/knobs, menus, washrooms.
- Use debit/credit card sales or E-transfers to avoid handling cash. If handling cash, remember to wash or sanitize hands immediately afterwards.
- Provide handwashing facilities and/or an alcohol-based hand sanitizer be provided for customer use. Ensure all hand wash sinks are supplied with warm water, soap and paper towels.
- Post a sign in a conspicuous location visible to the public that states the capacity limit.
- Dine-in patrons must be actively screened in accordance with the advice, recommendations and instructions of the Office of the Chief Medical Officer of Health before they enter the facility.
- If patrons are dining in and pay for the food service at the end, the operator of the facility must,
 - i. record the name and contact information of every patron that enters an area of the establishment, unless the patron temporarily enters the area to place, pick up or pay for a takeout order,
 - ii. maintain the records for a period of at least one month.

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Protection and Safety of Staff

- Have staff complete the Ontario government's [self-assessment](#) tool each day before going to work to find out if they are safe to be at work and what to do.
- Staff (servers, table bussers, management) who have any interactions with patrons must wear a face covering at all times.
- Limit the time servers spend within 2 metres of customers.
- All servers who may come within 2 metres of another person who is not wearing a mask or face covering in a manner that covers that person's mouth, nose and chin while in the indoor area must wear appropriate personal protective equipment that provides protection of the person's eyes, nose and mouth. All personal protective equipment must be worn as is and not modified.
- Allow space for the safe circulation of customers and staff between tables.
- Mark direction of travel to designate entrances and exits, pick up areas and washrooms.
- An employee who has any symptoms must report the symptoms to the supervisor, self-isolate immediately and NOT return to work.

Cleaning and Disinfection

- Make a list of the steps to take to clean/sanitize surfaces and equipment.
- Give attention to key touch points and objects including food contact surfaces, hand contact areas, door handles, switches, tabletops, chairs, sneeze guards, restrooms, taps, utensils and dispensers, shared equipment such as credit card machines and cash registers.
- Supply dispensers for hand sanitizer (at least 70% alcohol) to staff and customers, including at the door.
- Use only [approved hard-surface disinfectants](#).
- Thoroughly clean the premises before opening and after closing each day, and disinfect tables/chairs between customer use.
- Minimize unnecessary contact between customers and staff (e.g. place clearly visible numbers on tables and ask customers to seat themselves. Minimize the time staff spend within 2 metres of customers).
- Review details on [cleaning and disinfection](#).

Who should I talk to if I have any more questions?

Call Renfrew County and District Health Unit to speak with a Public Health Inspector at 613-732-3629, extension 505.

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