

COVID-19 PUBLIC HEALTH GUIDANCE FOR FOOD PREMISES – PROVINCEWIDE SHUTDOWN

Last revised: December 21, 2020

As for December 26, 2020 at 12:01a.m. January 23, 2020 11:59 p.m. Simcoe Muskoka District Health Unit has been placed under the Provincewide Shutdown. This document provides guidance and clarity for areas in lockdown, by following [O.Reg 82/20 Rules for Areas in Stage 1](#). This guidance applies to food premises.

HOW TO PREVENT THE SPREAD OF COVID-19 DURING FOOD SERVICE OPERATION WHILE IN PROVINCEWIDE- SHUTDOWN

PROTOCOLS AND POLICIES

The owner/operator, or assigned staff, should be present and checking to ensure adherence to the following protocols:

- **NEW:** All in person dining (indoor/outdoor) is no longer permitted
 - Restaurants, bars, food trucks, concession stands and other food or drink establishments may only open for the purpose of providing take-out, drive-through or delivery service. This includes nightclubs and strip clubs that solely open as a food/drink establishment with only take-out, drive-through or delivery services.
- **NEW:** Grocery stores, convenience stores that primarily sell food can open for in person retail provided the following:
 - Members of the public being able to maintain two metres physical distance from every other person in the business or facility.
 - The number of persons occupying any room that is open to the public does not exceed 50% capacity.
 - Curbside pickup and delivery is permitted
- Implement a [safety plan](#) that outlines all public health measures and is posted in a conspicuous place where it is most likely to come to the attention of individuals working in or attending the location.
- Staff are required to wear a face shield or approved eye protection in addition to a mask or face covering when within 2 metres (6 feet) of someone without a mask.
- Have staff wear masks if kitchen cannot be rearranged and/or processes in the kitchen cannot be altered to reduce interaction and crossover between cooking and clearing areas.
- Limit volume of music to no more than 'conversation level'.
- Develop policies for customers, for example: reservations preferred/only; payment by card preferred/only.
- Customers who exhibit [symptoms](#) of COVID-19 should be refused entry.
- Post signage to promote wearing face coverings, self-screening and maintaining physical distancing. Sample signage can be found [here](#).

FACE COVERINGS

- Every person indoors shall wear a mask or [face covering](#) unless exemptions apply as per O. Reg 82/20.
- Masks can only be removed:
 - to eat and drink, while seated
 - health and safety reasons

PHYSICAL DISTANCING MEASURES

- Remove waiting area seating or ensure a minimum of 2 metres (6 feet) between seats. Install floor markers for any area where a line-up may occur in order to maintain physical distancing. Provide direction to customers. Install directional arrows (i.e. at entrance/exit) if possible.
- Limit public access to any indoor area, ensuring they only have access to food pickup, payment, washroom access or access that is otherwise required for the purpose of health and safety
- Washroom capacity may need to be adjusted to allow for physical distancing. You may consider limiting washrooms to one guest at a time.

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INFECTION PREVENTION AND CONTROL

- Where possible, use of technology may minimize staff and customer contact: mobile ordering, menu tablets, text on arrival for pick-up or contactless payment option.
- Recommend hand sanitizer with minimum 60% alcohol content be readily available at the entry of the food premise.
- Consider opening doors and/or windows to increase ventilation.

CLEANING AND DISINFECTION

- Increase cleaning and disinfection of all food contact surfaces, and surfaces frequently touched (i.e. hand contact areas, door handles, switches, table tops, chairs, sneeze guards, restrooms, taps, utensils and dispensers, credit card machines).
- Maintain logs of cleaning and disinfecting.

STAFF SCREENING

- It is critical that all staff actively self-screen for signs and symptoms of COVID-19 before beginning their shift in a food premises. Staff are to stay home when they are sick.
- Have workers store their personal items in separate lockers or in sealed bins/bags. Do not share personal belongings.

HAND AND RESPIRATORY HYGIENE

- Wash hands. Glove use does not replace handwashing. Ensure hands are washed before and after handling food, after handling dirty utensils, using bathroom, handling cash, etc. Gloves are to be replaced/changed at this time as well.
- Cough and sneeze into your elbow or use single-use tissues followed by hand hygiene.

SIGNAGE

Post signs promoting wearing face coverings, handwashing, physical distancing, and make them visible to staff and customers. Sample signage can be found [here](#).

LIQUOR SALES

Liquor is sold or served only between 9 a.m. and 9 p.m. and no consumption of liquor is permitted in the business or place between the hours of 10p.m and 9 a.m.

Licensees who wish to temporarily extend the physical size of their existing licensed patio, or temporarily add a new licensed patio within the approved period should consult with the local municipality and the Alcohol and Gaming Commission of Ontario.

SMOKE-FREE ONTARIO ACT (SFOA), 2017 COMPLIANCE AND PATIOS

Patios/Outdoor Food Service Areas

Smoking of tobacco and cannabis and vaping of any substance is prohibited on patios and within 9 metres of a patio where food and drink is served including outdoor areas where seating tables are provided for customers to consume their meal or beverage.

Signs

Operators are required to post SFOA dual no-smoking/no-vaping signs as required by law throughout the venue at: entrances and exits to all buildings and their washroom facilities including outdoor washrooms and smoke-free outdoor patios serving food and/or beverages. Signs are available from the health unit.

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OTHER GUIDANCE DOCUMENTS

Operators should also refer to guidance from the [Government of Ontario](#). The Government of Ontario guidance supplements, but does not replace, guidance from SMDHU about food safety, or the [Ontario Food Premises Regulations](#).

For more information on the safe operation of your food premises, please call Health Connection and speak to a public health inspector at 1-877-721-7520 ext. 8811.