



Guidance for Food Premises: Outdoor Dining During COVID-19 June 16, 2020

NOTE: Public Health is responsible for providing guidance to limit transmission and exposure to COVID 19 for Stage 2 implementation. For planning considerations including Patio modifications, please consult with the Planning Department of your municipality as well as Alcohol and Gaming Commission of Ontario requirements.

****This guidance is accurate at the time of its release and is subject to change or revision based on provincial guidance.***

Effective Friday, June 19, 2020 at 12:01 a.m., Sarnia Lambton outdoor dine-in services at restaurants, bars and other establishments, including patios, curbside, parking lots and adjacent properties; will be permitted to re-open with appropriate health and safety measures in place. This will occur in specified regions, which are identified in Stage 2 of the [Province's Stage 2 Reopening Framework](#). This document will provide you with information to support the development of your reopening plan for outdoor dining areas after being closed or limited to take-out and delivery only.

PROVINCIAL REGULATIONS - This is the text from the [Provincial Regulation #263/20](#)
Restaurants, bars etc.

1. (1) Restaurants, bars, food trucks and other food or drink establishments may open if they comply with the following conditions:

1. Patrons must be served,
 - i. through take-out, drive-through or delivery service, or
 - ii. at an outdoor dining area that is,
 - A. in or adjacent to the place of business, and
 - B. configured to ensure physical distancing of at least two metres between patrons seated at different tables.
 2. Public access to any indoor portions of the business must be limited to food pickup, payment, washroom access, access required to get to the outdoor dining area or access that is otherwise required for the purposes of health and safety.
 3. No dancing or singing may be permitted in the outdoor dining areas.
- (2) For greater certainty, a restaurant, bar, food truck or other food or drink establishment that is in compliance with the conditions set out in subsection (1) may open in any business or place that is otherwise permitted to open under this Order.

COVID-19 is spread mainly from person-to-person through close contact from respiratory droplets of someone with COVID-19. The respiratory droplets can travel up to two metres/six feet when we cough, sneeze or talk.

It is possible for a person to get COVID-19 by touching a surface or object that has the virus on it and then touching their mouth, nose, or eyes. This new coronavirus can survive on plastic and stainless steel surfaces for up to 72 hours, but it is not known if the virus remains infectious for this time.

Pre-Opening Checklist

There is no requirement for restaurants to be inspected by Lambton Public Health (LPH) before reopening. However, if you have a new food premise, you must contact us to arrange for an inspection.

In addition to the information below, operators should also refer to guidance from the [Ministry of Labour](#) and [Ministry of Health](#) related to restaurant and food service operation. This guidance does not replace food safety guidance from LPH and requirements within the [Ontario Food Premises Regulation](#).

Note: Due to our agency's response and commitment to reduce the spread of COVID-19 in Lambton County, response times and ability for staff to arrange an immediate inspection may be limited. Please be patient.

Recommended actions to be take prior to re-opening your establishment include:

- Assess all food products and discard expired or otherwise unfit products.
- Wash, rinse and sanitize all food contact surfaces.
- Ensure hand washing stations are adequate and functional.
- Clean and disinfect all non-food contact surfaces, including high touch areas such as door handles and equipment knobs. Give attention to key touch points and objects (e.g. food contact surfaces, hand contact areas, door handles, switches, table tops, chairs, restrooms, taps, utensils and dispensers).
- Check thoroughly for signs of pest activity. Consider contracting a licenced pest management company prior to opening to ensure no infestations are present.
- Clean, sanitize and ensure all hot and cold holding facilities/equipment are functional.
- Where applicable, ensure dishwashing machines are functioning adequately.
- Ensure adequate amounts of sanitizers and detergents are available for manual dishwashing.
- Ensure garbage storage areas are clean and of adequate size for your needs.
- Clean and disinfect washrooms, ensure adequate supplies are available.
- Ensure faucets are working properly and flush cold and hot water lines. Refer to the [Canadian Water and Wastewater fact sheet](#) for more information on reopening buildings.
- Rearrange equipment and/or processes in the kitchen and other areas used by staff so that a two metre/six foot distance is achievable at all times. If not feasible, staff must wear [non-medical masks](#).
- Develop new procedures/requirements for operating during the COVID-19 pandemic including updating protocols for regular and frequent cleaning/disinfecting surfaces and equipment.
 - Shared equipment such as credit card machines and cash registers.
 - Consider installing devices such as automatic doors, lights and electronic taps etc.
 - Increase frequency of washroom cleaning. It is suggested to clean every hour in busy establishments.
 - Use cleaning and disinfecting guidelines from [Public Health Ontario](#).
- Ensure staff are properly trained on:
 - [Proper hand washing, use of gloves and masks](#) and avoiding touching face.
 - How to serve food to maintain safe physical distancing and avoid unnecessary handling (e.g. serve to front of the table and let customers distribute, avoid

handling coffee cups when refilling, let customers fill/pack leftovers in containers).

- Maintain logs for customer and staff contact information.
 - Operators will be required to keep logs of the name and contact information for customers and staff, with a check in time for at least 30 days.
 - For customers: Obtain a first name and telephone number (or email address) from one person in each party and keep this together with a record of the table number and the date and time.
 - For staff: Keep a log of when and where staff worked, with contact information.
 - If there is a case of COVID-19 who was contagious while at the restaurant, public health will use that list to notify the staff and customers.

Re-Opening Checklist for Outdoor Dining Areas:

- Rearrange and/or remove seating and tables, or mark tables as “unavailable,” to ensure the following conditions are met:
 - Minimum of two metres/six feet between each edge of every table
 - No more than 50% of the rated capacity available for use.
- Remove seating in your waiting area.
- Consider floor markers for any area where lineups or crowding may occur.

Preventing the spread of COVID-19 during food service operation:

For Staff:

- The owner/operator, or assigned staff, should be present and checking to ensure adherence to protocols.
- Maintain physical distancing - ensure two meters/six feet between all persons as much as possible
 - Practice physical distancing during breaks.
 - Assign staff to specific tasks and minimize contact between them.
- Consider the provision of hand sanitizer at each table for customers to use.
- Clean and sanitize all dining tables between sittings.
- Maintain logs of cleaning and sanitizing at your establishment.
- Ensure all staff completes a health screening questionnaire before each shift for signs and [symptoms of COVID-19](#). Refer to the [Ontario self assessment](#). This is critical to reduce the risk of COVID-19 spread.
- Stagger or adjust working hours and shifts to reduce the number of staff in your business.
- Have a flexible sick policy so staff do not come to work sick.
- Remind employees about the importance of reporting illness to their supervisor/manager.
- If an employee becomes ill with any NEW symptom for them, while at work, they should go home right away and [self-isolate](#). Refer to this list of common COVID-19 symptoms,
- Instruct staff to call Telehealth, their health care provider, Lambton Public Health or an [Assessment Centre](#) to get tested.
- Ensure staff with symptoms of COVID 19 are not permitted to work.
- There are no tests for staff to do to be cleared to return to work.
- For other illnesses, or if an employee has tested negative for COVID-19, they should not attend work until they are symptom-free for at least 24 hours.
- [Wash hands](#). Glove use does not replace hand washing. Ensure hands are washed before and after handling food, using the bathroom, handling cash etc. Gloves are to be replaced/changed at this time as well.

For Customers:

- Maintain physical distancing - ensure two meters/six feet between all persons. If customers are not able to maintain 6 feet between others, such as using the restroom, then they are encouraged to use a non-medical mask.
- Encourage hand washing prior to entering establishment and before food consumption.
- Practice proper respiratory etiquette. Cough and sneeze into your elbow.
- Ensure customers are physically distancing while waiting; have them wait outdoors when necessary, but ensure that they do not impinge on the space of diners on the patio.
- Ensure customers are aware that they cannot enter the establishment if they are ill or experiencing symptoms of COVID-19.
- All customers must be seated to ensure no standing or congregating in groups. Service to standing customers (e.g. in bar areas) is prohibited.

Your Establishment:

Tables:

- Do not pre-set tables; utensils should be rolled or packaged.
- Ensure patios are not obstructed in any way to prevent proper air flow. The use of tents/structures/canopies over the patio may be permitted if the sides are NOT enclosed and allow for adequate air flow and exchange.
- Umbrellas may also be used for sun shade.
- Limit access to indoor areas of your establishment as much as possible. Where possible, use outdoor access to enter patio/outdoor dining areas, food pickup, payment and washrooms.
- In the event of inclement weather, consider temporarily closing your outdoor dining areas and resume takeout/curbside pick-up options.
- Liquor sales 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 [AGCO](#).
- Signage: post signs referring to hand washing, physical distancing, and remaining home while ill. Make signage clearly visible to staff and customers.

Additional Resources:

- [Safe Food Delivery Practices](#)- Lambton Public Health
- [COVID-19 Tip Sheet for Restaurants and Food Services](#)- Canadian Centre for Occupational Health and Safety
- Guidance on [Health and Safety For Restaurant Servers, Cooks and Dishwashers during COVID-19](#)- Workplace Safety & Prevention Services