

## Preventing the Spread of COVID-19 in Food Premises

*updated April 2, 2020*

As of March 17, 2020 the Premier of Ontario declared a provincial state of emergency due to the circulation of COVID-19 virus. As part of the declaration, the province has mandated the closure of restaurants and bars where seating is provided. Restaurants do have the option of converting to a takeout and delivery service only. Those restaurants that are already designed as a takeout and delivery only can continue selling food items with precautions in place. Food stores such as convenience and grocery stores will remain open to meet the everyday needs of our communities.

For places offering takeout and delivery we are requiring a policy for social distancing (2 meters or 6 feet) and posting of signage at all entrances to advise customers to maintain this distance. In addition, menus should be simplified with reduced options to help manage food waste.

### **If you choose to operate your food premises as a takeout and delivery these steps are required to help reduce the transmission of the COVID-19:**

- **Remind staff to monitor themselves for illness and to stay at home when they are sick;**
- **Cough and sneeze into your elbow** not your hand, avoid touching your mouth nose and eyes;
- Practice social distancing with your staff and customers;
- Rope or block seating areas to prevent customers from gathering
- Servers and food handlers must properly **wash hands with soap and water** at the designated hand sinks;
- Tape a line on the floor in front of your cash register to maintain a good social distance between you and your customer
- Avoid shaking hands; use an alternate method of greeting customers and trades people;
- Provide alcohol-based (60+%) hand sanitizers for customers' use by placing them at convenient/accessible locations;
- Ensure foods are being stored and prepared properly. Pay close attention to food temperatures (hot and cold) while food is waiting to be picked up or delivered. For more information on food safety please visit our website
- Check your dishwasher every morning to ensure it is sanitizing properly, check temperatures and use test strips;
- **Use sanitizing solution to sanitize commonly touched surfaces and objects** frequently throughout the day. These surfaces may include: electronics, doorknobs, faucet handles, counter tops, cash machine keypads, beverage dispenser buttons/knobs, menus, salt and pepper shakers, condiment bottles, washrooms, etc. Change the sanitizing solution at least once every two hours.

As the situation surrounding COVID-19 continues to develop, additional precautionary measures may be required. For the latest up to date local information on COVID-19 please visit our website at [www.healthunit.org](http://www.healthunit.org)