

Guidance for Food Premises: Outdoor Dining During COVID-19

Patios, Curbside, Parking Lots, and Adjacent Premises

Effective Friday, June 12, 2020 at 12:01 a.m., 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 re-opening framework. This document will provide you with information to support the development of your re-opening plan for outdoor dining areas after being closed or limited to take-out and delivery only.

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 may also be 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. Emerging evidence suggests that COVID-19 can survive on plastic and stainless steel surfaces for up to 7 days. Exposure to UV radiation (i.e. sunlight) outdoors may help to inactivate the virus more quickly.

Pre-Opening Checklist

There is no requirement for restaurants to be inspected by HPPH before reopening. However, if you have a new food premise, you must contact us via email at inspections@hpph.ca or phone 1-888-221-2133 ext 3670 or 2670 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. Ministry guidance supplements, but does not replace, food safety guidance from HPPH 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 Huron-Perth, 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.
- ✓ 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 establishment.
- ✓ 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 factsheet](#) for re-opening buildings for more information.
- ✓ 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.
- ✓ Ensure staff are properly trained on how best to serve food, maintain safe physical distancing and avoid unnecessary handling (e.g. serve to front of table and let customers distribute, avoid handling coffee cups when refilling, let customer fill/pack leftovers in containers).
- ✓ Consider servers wear [non-medical masks](#) during their shift.

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, note: 1 customer for every 43 square feet.
- ✓ When determining seating areas and space for patrons follow provincial requirements and public health direction for group size.
- ✓ Remove seating in your waiting area.
- ✓ Place floor markers for any area where line ups or crowding may occur.

- ✓ Provide direction to customers on expectations related to physical distancing and COVID-19 prevention:
 - Install directional arrows (i.e. at entrance/exit) if possible,
 - Place signage throughout your establishment on physical distancing, passive screening for COVID-19, and any other policies that may affect customers.

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
- ✓ Increase cleaning and disinfection of all food contact and frequently touched surfaces such as door handles, switches, table tops, chairs, sneeze guards, restrooms, taps, utensils and dispensers, credit card machines.
- ✓ 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.
- ✓ Screen staff for signs and symptoms of COVID-19 prior to commencement of their shift. This is critical to reduce the risk of COVID-19 spread. Staff are to stay home when they are sick or are experiencing any [COVID-19 symptoms](#). Completing a [self-assessment](#) is also recommended.
- ✓ Wash hands. Glove use does not replace hand washing. Ensure hands are washed before and after handling food, using bathroom, handling cash etc. Gloves are to be replaced/changed at this time as well.
- ✓ Use menus that are single-use paper, online for customers' mobile devices, menu-boards, chalkboards, or if regular menus used – they need to be cleaned between uses.

For Customers:

- ✓ Maintain physical distancing - ensure two meters/six feet between all persons.
- ✓ 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 aware that they cannot enter the establishment if they are ill or experiencing symptoms of COVID-19.
- ✓ Ensure all customers must be seated, no standing or congregating in groups.

- ✓ Develop customer specific policies:
 - Reservations preferred/only;
 - Cashless payment;
 - Single use menus or large “no touch” menu boards

Your Establishment:

- ✓ Tables:
 - Do not pre-set tables; utensils should be rolled or packaged.
 - Replace regular condiments with single-serve versions, or sanitize between uses, consider disposable napkins, etc.
- ✓ Consider prohibiting loud or live music. Loud music causes diners to lean towards each other and raise their voices or shout, thus increasing the risk of transmitting the virus. If you provide music, turn down the volume.
- ✓ Where possible your patio must be open to the air; no tents/structures/canopies. Umbrellas are allowed for sun shade. Consideration may be given to three sided structures to permit airflow.
- ✓ 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.