

## Checklist for Food Premises Operating Patios

*Updated June 19, 2020*

The Leeds, Grenville & Lanark District Health Unit would like to provide guidance to support owners/operators in their plans to open patios included in stage 2 of the Reopening Ontario Plan. While we have worked hard to flatten the curve, and our risk is lower, COVID-19 remains a public health threat and therefore public health measures must remain in place as we open up local businesses and services. It is important to be adequately prepared to open in a manner that reduces the risk of contracting COVID-19 for your staff and your customers.

### **Patio Design:**

- Patio areas must be open air to encourage air flow (no more than 1 wall i.e. against building)
  - Tables and chairs arranged so that a 2m/6ft distance is maintained between each dining party
  - Patio capacity may need to be reduced to maintain physical distancing
  - Physical barriers must be installed between the patio and the pedestrian walk ways if 2m/6ft cannot be achieved
  - Aisles provide enough space to allow room for people to maintain physical distancing
  - Physical barriers are provided where tables cannot be adequately separated
  - Dividers are used between booths or tables if physical distance can't be maintained
  - Extra chairs are removed
  - Frequently touched items are removed from tables i.e. condiments, menus, cutlery
  - Customers have space to maintain physical distancing in waiting areas
  - Reservations are recommended to prevent lineups
  - A system is in place to notify customers that their table is ready
  - Washroom capacity allows for distancing between guests
  - Ordering and consuming of food and beverages at a bar is prohibited
  - Line-ups are directed away from the patio
  - Wait staff and servers try to maintain 2m/6ft of distance from customers
  - Servers wear a cloth or procedure mask when 2m/6ft physical distancing is not possible
  - Reusable menus are thoroughly cleaned and sanitized between customers
  - Paper menus are discarded after use
  - Tables are not pre-set with cutlery. Cutlery is rolled in napkin
  - Buffet service or self-service is prohibited
  - Customers do not have direct access to condiments, utensils, napkins, cups, straws and lids
  - Self-serve beverage dispensers are not in service
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## Dancing and Singing

- No dancing or singing may be permitted in the outdoor dining area (patio).
- Instrumental music is allowed in the dining area as long as the musician is at least 2m/6ft away from another person, and people other than the musician do not play the instrument.
- For singing musicians, they must be 12 ft away from the dining area or behind plexi-glass, and no other people can be in the same area as the musician.

## Signage:

- Signage that encourages guests to wash their hands or use hand sanitizer is posted
- Floors are marked to facilitate physical distancing in areas where line-ups occur
- Signage is posted to provide guidance regarding ordering and order pickup
- Markings or signage are clearly visible indicating 2m/6ft physical distancing for customer waiting to enter the premises.
- Signage is posted to remind customers that if they are sick not to enter the premises.

## Cleaning and Disinfecting

- Tables and chairs are sanitized after customers leave
- Enhanced washroom sanitation and supervision are in place
- Commonly touch items including electronic devices are cleaned and disinfected i.e. digital ordering devices, mobile ordering screens, debit/credit machines
- Staff perform hand hygiene frequently