

Checklist for Food Premises Operating Patios

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
 - Number of customers per table is limited to those living in the same home
 - 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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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