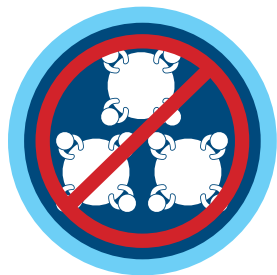


# Advice from Durham Region Health Department for Common Spaces and Food Service in Shared Residences\*



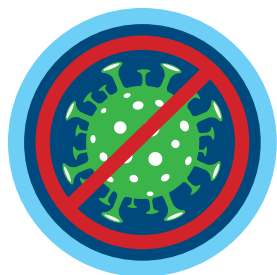
- ✓ Be aware of the most current, credible public health information/recommendations and communicate these to your staff and patrons.
- ✓ For workplace establishments refer to the [Section 22 Class Orders](#) for further details of requirements.
- ✓ A safety plan, outlining how to protect staff and the public against COVID-19 within the facility must be made available upon request. A copy of the safety plan must be posted within the facility for viewing by staff and the public. For more details visit the Durham Region Health Department [Safety Plan Template](#), [COVID-19 Workplace Safety Plan](#) and the Province's document [Develop Your COVID-19 Workplace Safety Plan](#).



It is recommended to suspend all communal seating, especially if physical distancing is not possible. If at anytime distancing is not possible, residents should eat meals in their rooms/units.



Clean and disinfect high touch surfaces/equipment on a more frequent schedule (e.g. doorknobs, counters, washrooms, etc.). Recommend cleaning and disinfecting twice per day at a minimum while in operation. Use only disinfectants that have a Drug Identification Number (DIN) approved by [Health Canada](#). Follow the manufacturer's direction for appropriate mixture and contact time. Maintain cleaning and disinfecting logs.



Screening must be implemented to ensure the health of the staff, volunteers and visitors. Active screening is required for staff and essential visitors. Screening logs must be maintained for 1 month and only disclosed when requested by the medical officer of health or an inspector under the Health Protection and Promotion Act. For detailed guidance visit the Ministry of Health's website [Ontario COVID-19 Screening](#).



Have designated roles and responsibilities for staff. Avoid having multiple staff doing the same task within a space. Stagger staff shifts and break times. Ensure facility measures are communicated to staff and enforced.



The use of masks is mandatory for all staff and visitors when in an indoor enclosed public space. Staff must wear personal protective equipment (medical mask and eye protection) indoors when they come within 2 metres of another person who is not wearing a mask and where there is no impermeable barrier in place. A face shield is not a substitute for a mask.



Ensure properly stocked, frequently cleaned and disinfected handwash and/or hand sanitizer stations are made available at the entrance and throughout the establishment for everyone to wash/sanitize their hands as required.



Remind staff and residents to wash their hands before and after eating, using the washroom or changing gloves. Post handwashing posters at the stations. Wash hands often for at least 20 seconds where possible or use hand sanitizer when hands are not visibly soiled.



Provide/install physical barriers and signage reminders (e.g. one-way directions, markings, plexiglass dividers, posting signs in high traffic areas, handwashing, physical distancing, etc.). When physical barriers are provided, staff are still required to wear a mask.

## If your facility must continue with communal seating, the following precautions should be in place:

- Post signs at all entrances of the communal dining area directing those that are sick not to enter. Residents who are ill or are in self-isolation/quarantined must eat in their rooms/units.
- Provide hand sanitizer at the entrance of the communal dining areas of the facility.
- Create a schedule for residents to use the common spaces in shifts, to maintain physical distancing (e.g. stagger meal, arrival/ departure times).
- Reconfigure common spaces so seating ensures physical distancing of 2 metres between people while dining (e.g. limiting the number of diners per table and limiting the number of attendees at a given time)
- Clean and disinfect the dining table and chairs after each use/ between seating.
- Where meals are served, place meals on the table immediately prior to seating the residents to encourage physical distancing between the service staff and residents.
- Remove all self-serve food items (e.g. pastries, coffee stations, etc.). These items can be prepackaged or may be served by a designated operator.
- Remove shared food containers and condiments in the dining room/on the table (e.g. pitchers of water, salt & pepper, salad dressings, cream & sugar etc.).

