

Advice from Durham Region Health Department for Food Take-out/Home Based/Mobile Premises*



- ✓ Be aware of the most current, credible public health information/recommendations and communicate these to your staff and patrons.
- ✓ For establishments that are permitted to operate, and for further sector specific details of the requirements refer to the [Provincial Regulation](#).
- ✓ For workplace establishments refer to the [Section 22 Class Orders](#) for further details of the 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 Checklist](#) and the Province's [Develop Your COVID-19 Workplace Safety Plan](#).



Post signs at all entrances directing those who are ill not to enter. Advise staff and the public to stay home if they are experiencing symptoms of COVID-19 or have been in **close contact** with anyone who has been sick with the virus.



Remind staff 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.



The use of masks is mandatory indoors for all staff and patrons subject to limited exemptions. Staff must wear personal protective equipment (medical mask and eye protection) when they come within 2 metres of another person who is not wearing a mask while indoors and where there is no impermeable barrier in place. A face shield is not a substitute for a mask. A mask policy must be in place for those entering enclosed public spaces including exemptions set out by the Province.



For businesses/organizations permitted to have in-person visits 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.



Keep a record of all staff and essential visitors for 1 month (including full name and phone number) who enter the establishment for contact tracing.



For businesses permitted to have in-person visits, consider the use of contactless payment systems and avoid handling money as much as possible. Use alternate methods of sale such as online ordering, delivery or curbside pick-up to reduce the need for patrons to enter the facility.



Clean and disinfect high touch surfaces/equipment frequently (e.g. door handles, counters, barriers, washrooms etc.). Recommend cleaning and disinfecting twice per day at a minimum and when visibly dirty. Use only disinfectants that have a Drug Identification Number (DIN) approved by [Health Canada](#) and follow the manufacturer's direction regarding contact time. Maintain cleaning and disinfecting logs.



Only single-service articles must be used for food takeout (i.e. take-out containers/utensils).



Patrons lining up outside the establishment, the business is responsible to ensure physical distancing of 2 metres is maintained. Patrons lining up inside the establishment, the business is responsible to ensure patrons are wearing masks and physical distancing of 2 metres is maintained.



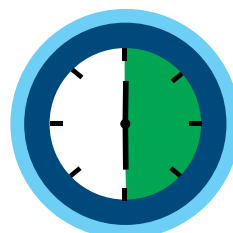
Self-service items (e.g. beverage stations, etc) are permitted, with public health measures.



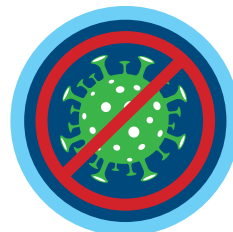
Recommend cleaning and disinfecting any shared items/equipment at least twice a day or when visibly dirty (e.g. menus, tables, reusable condiment containers, etc.). Items/equipment that cannot be properly cleaned and disinfected must be discarded after each use.



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.



Limit hours of operation to properly clean and disinfect all areas of the establishment and/or equipment.



Passive screening must be implemented to ensure the health of patrons. Active screening is required for all staff, volunteers, 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](#).



HEALTH DEPARTMENT

durham.ca/novelcoronavirus

Durham Health Connection Line | 905-668-2020 or 1-800-841-2729

If you require this information in an accessible format, contact 1-800-841-2729.

*Pursuant to the Reopening Ontario (A Flexible Response to COVID-19) Act, 2020 and its applicable Regulations, individuals who do not comply with the above noted requirements may be liable for a fine up to a maximum of \$100,000 or in the case of a corporation, not more than \$10,000,000 for each day or part of each day on which the offence occurs or continues.

