



## Advice from Durham Region Health Department for Restaurants and Bars\*

- ✓ Be aware of the most current, credible public health information/recommendations, and communicate these to your staff and the public. For further details refer to [Ontario Regulation 263/20: Rules for Areas in Step 2](#).
- ✓ For food service (retail) and workplace establishments refer to the [Section 22 Class Orders](#) for further details of the requirements.
- ✓ Indoor dine-in service is closed. Outdoor dining (including patios with restrictions), take out, drive through and delivery are permitted including the sale of alcohol.
- ✓ Outdoor dine-in spaces that serve food or drinks are permitted to operate between the hours of 5 a.m. to 11 p.m., but may provide take-out, drive-through or delivery service outside of those hours.
- ✓ Outdoor seated capacity must be limited to the number that can maintain a physical distance of at least 2 metres from all other tables and seated patrons. Outdoor capacity limits must be posted in a place that is visible to the public.
- ✓ Sale of alcohol must end at 10 p.m. with the exception of delivery and takeout services, and no consumption of alcohol on-premise in businesses after 11 p.m.
- ✓ Food or drink establishment with dance facilities, including nightclubs, restoclubs and other similar establishments, are only permitted to provide outdoor dining for the purpose of providing food or drink or for take-out/delivery.
- ✓ No more than ten (10) people may be seated together at an outdoor table unless everyone seated at the table is a member of the same household, member of up to one other household who lives alone, or a caregiver to a patron.
- ✓ To increase or add patio/outdoor dining areas, speak to your local municipality for approval.
- ✓ 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 document [Safety Plan Template, COVID-19 Workplace Safety Plan](#) and the Province's document [Develop Your COVID-19 Workplace Safety Plan](#).



Post signs at all entrances directing those that are ill not to enter. Advise staff and patrons 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.



No buffet style service or self-serve items (e.g. beverage stations, etc.) may be provided. Patrons must be seated at all times in any area of the establishment in which food or drink is permitted except, while entering/exiting the premise, moving to/from the table, placing, picking up and/or paying for an order, washroom use and while lining up.



Clean and disinfect any shared items/equipment between each table seating (e.g. menus, tables, reusable condiment containers, debit machines, etc.). Items/equipment that cannot be properly cleaned and disinfected must be discarded after each use.



Clean and disinfect high touch surfaces/equipment frequently. 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.



Remind staff to wash their hands before and after eating, using the washroom or changing gloves. Post handwashing posters at the stations. Wash your hands often for at least 20 seconds where possible.



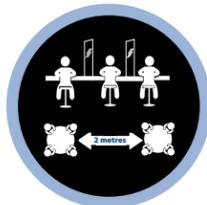
Ensure properly stocked, frequently cleaned and disinfected handwash and/or hand sanitizer stations are made available at the entrance and throughout the premises for everyone to wash/sanitize their hands as required.



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.



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



Arrange tables/chairs to allow for the movement of patrons to ensure physical distancing is maintained between patrons at different tables unless separated by an impermeable barrier. Ensure barriers are cleaned and disinfected between each seating.



Consider using a reservation system to limit the number of patrons congregating and waiting outside the premises.



Outdoor patios/enclosures (e.g. tent, canopies, etc.) must have at least 2 full sides open to the outdoor area and must not be substantially blocked by any walls or any impermeable physical barriers.



Maintain a log for at least 1 month with contact information for every member of the party/group who is seated for dining at the premises. This information will be used for contact tracing and only disclosed when requested by the medical officer of health or an inspector under the *Health Protection and Promotion Act*.



Dancing and singing amongst patrons are not permitted, this includes karaoke. Other live performances/entertainment are permitted. The performers must be distanced 2 metres from any spectators or are separated from any spectators by an impermeable barrier.



The use of masks is mandatory for all staff and visitors indoors, 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 policy must be in place for those entering enclosed public spaces including exemptions set out by the Province from wearing a mask.



Active screening must be implemented to ensure the health of the staff, essential visitors, and dine-in patrons. Screening logs must be maintained for 30 days 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](#).