

Memorandum

To: Food Service Premises Owners/Operators
From: CK Public Health
Date: February 12, 2021
Re: Red Zone - Information for Food Premises

Dear Food Service Premises Operator:

Chatham-Kent will be moving into the RED ZONE – CONTROL on February 16, 2021 at 12:01 a.m. **Food or drink establishments** permitted to open under the *Reopening Ontario (A Flexible Response to COVID-19) Act, 2020*, are required under [O. Reg. 263/20: RULES FOR AREAS IN STAGE 2](#) to implement the following **new stringent measures**:

- Maximum number of patrons permitted to be seated indoors is **10** where physical distancing can be maintained
- Indoor and outdoor dining services must stop at 10 p.m. and may not resume before 5 a.m.
- Outdoor dining areas must comply with [O. Reg. 263/20](#)
- No buffet style service
- Temporarily entering the establishment for food take-out, or providing drive-through or delivery services is still permitted during all hours
- Line-ups and patrons congregating outside venues managed by venue; 2 metres distance and face covering required
- Screening of patrons is required, in accordance with [instructions issued by the Office of the Chief Medical Officer of Health](#)
- Require patrons to be seated; 2 metres minimum or impermeable barrier required between tables
- Limit of **4** people may be seated together
- Require contact information for all seated patrons
- Face coverings required except when eating or drinking only
- Personal protective equipment, including eye protection required when a worker must come within 2 metres of another person who is not wearing a face covering
- Liquor sold or served only between 9 a.m. to 9 p.m.
- No consumption of liquor permitted between 10 p.m. to 9 a.m.
- Dancing, singing and the live performance of music is prohibited
- Limit volume of music to be low enough that a normal conversation is possible
- Night clubs and strip clubs only permitted to operate as restaurant or bar
- A safety plan must be prepared and available upon request. Please see attached COVID-19 safety plan template and click [here](#) for more information.

Establishments are required to record the name and contact information of **EVERY PATRON** seated for dining. To help you achieve this requirement, please complete the attached 'COVID-19 Yellow/Orange/Red Zone Patron Log'.

Staff/servers who come within 2 metres/6 feet of unmasked patrons (i.e. patrons who are seated and eating/drinking) are required to wear full facial PPE to ensure they are adequately protected from exposure. Please refer to the attached graphic for clarification on PPE options.

Dine-in patrons must have an assigned seat and must remain seated while in the establishment. Patrons are permitted to leave their seat only to access washroom facilities, pay, or leave the establishment. **Ordering of food and beverages must be completed tableside. Patrons are NOT permitted to walk up to the bar to order additional food and/or beverages.** This measure is in place to prevent unnecessary movement around the establishment and to keep staff and patrons safe.

Fast food and take-out establishments are not required to offer tableside service, but we do wish to remind everyone to continue practicing physical distancing in all settings.

Establishments are required to implement the following additional measures to prevent the spread of COVID-19:

- Booths must be separated by impermeable barrier (i.e. plexiglass), or backrest that extends a minimum of 5 feet from the floor of the booth. Alternatively, booth bench occupancy may be staggered to allow adequate physical distancing
- Customers in booths should be encouraged to sit at least 1 foot inside the booth.
- Seating must be cleaned & disinfected between uses
- Reconfigure break rooms/areas and eating areas for staff to physically distance
- Adjust internal practices appropriately:
 - Menus – acceptable practices include:
 - Single-use paper
 - Customer mobile device
 - Menu boards
 - Chalkboards
 - Laminated menus cleaned and disinfected between uses
 - Tables
 - Do not pre-set
 - Roll or package utensils
 - Replace multi-use condiments with single-serve packages
 - Sanitize between uses
 - Consider disposable napkins
 - Staffing – consider:
 - Staggering shifts
 - Staggering breaks
 - Updating absence policies and establishing new protocols for back-filling absences

To keep your staff and patrons safe, continue to implement the following measures:

- Maintain 2 metres/6 feet separation between both staff and patrons. Staff must wear face masks or coverings, unless behind a suitable barrier
- Personal protective equipment, including eye protection required when a worker must come within 2 metres of another person who is not wearing a face covering
- Increase [cleaning and disinfection](#) of high-touch surfaces (menus, handles, doorknobs, tables, chairs, counters, touch screen surfaces and keypads)
- Take reservations to ensure adequate physical distancing of patrons
- Ensure patrons from different parties are seated at least 2 metres/6 feet apart
- Ensure tables are appropriately spaced for movement of wait staff and patrons
- Ensure washrooms are available and increase frequency of [cleaning and disinfection](#) to prevent COVID-19 transmission

Screen staff for signs and symptoms of COVID-19:

- Ensure screening of each employee occurs before each shift
- Do not allow staff members who are sick to come to work
- If staff are sick they should go home and stay at home
- They should be advised to complete the [COVID-19 self-assessment tool](#) and contact their primary health care provider or CK Public Health to seek advice on getting tested
- Post a COVID-19 screening sign on entry for [passive screening](#) of patrons
- Post signs throughout the establishment to encourage [physical distancing](#)

If you are planning to expand an existing patio or create a new patio, please contact the Chief Building Official at the Municipality of Chatham-Kent at 519.360.1998.

If you have any further questions, please contact CK Public Health COVID-19 intake line at 519.355.1071 x 1900.

EMPLOYER COVID-19 SCREENING GUIDE

[What to do if an employee is showing symptoms of COVID-19](#)

[If you are showing signs of COVID-19 at work](#)

RESOURCES:

Poster for Workplaces:

[Workplace Poster](#)

Physical Distancing Poster:

[Physical Distancing](#)

Passive Screening Poster:

[COVID-19 Screening for public places](#)

Cleaning and Disinfecting Resource:

[Cleaning and Disinfection](#)