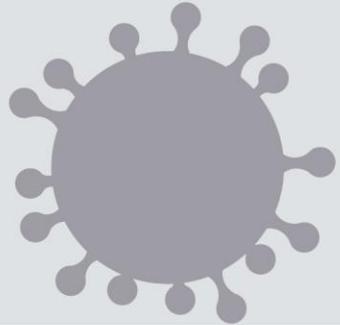


Coronavirus (COVID-19)



June 8, 2020

Public Health Guidelines Regarding Reopening Dining Rooms and Other Restaurant Industry Spaces

In the context of the COVID-19 pandemic, protective measures must be put in place to protect the health of the population when they are visiting food and beverage outlets.

Physical distancing

- Physical distancing of two metres must be maintained both outdoors (in dining areas such as patio seating, picnic tables, etc.) and indoors.
- The number of customers indoors and outdoors must be limited to allow the required physical distancing. This may mean reducing capacity, depending on table spacing.
- Customers who do not live together must be seated at least two metres from one another. Tables must be far enough apart to ensure physical distancing between customers. Screens may be used between tables. Banquettes may also serve as physical barriers between customers. They should be higher than a seated customer's head.
- No more than ten people may sit at the same table and they must come from the same household. If the people in a group come from more than one household (maximum three), clear dividers may be set up between groups.
- Two-metre physical distancing must be maintained in waiting lines at the door, for carryout orders, at registers, and anywhere a bottleneck might form.
- Avoid offering self-service buffets where customers must wait in line near food and utensils. However, a worker can serve from a buffet.

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- In summer, use outdoor dining areas as much as possible.

Hand hygiene and respiratory etiquette

- Promote hand hygiene by providing the necessary materials at the entrance of the restaurant (e.g., running water, soap, alcohol-based hand rub, touchless trash cans, and disposable paper or napkins).
- Promote good respiratory etiquette:
 - Cover your mouth and nose when coughing or sneezing with a tissue or your elbow, then wash your hands.
 - Use only single-use tissues.
 - Throw used tissues in the trash immediately.
 - Use touchless trash cans.
 - Wash your hands often.
 - Avoid touching your mouth or eyes with your hands.
 - Wear a face covering when distancing is not possible.

Isolation requirements

Check with customers if they have symptoms of COVID-19 or have been in close contact with an infected person.

- People with COVID-19 symptoms or a positive test result must self-isolate for 14 days and not leave their home. They must not be admitted to the restaurant.
- People considered close contacts of a COVID-19 case must also self-isolate for 14 days and must not be admitted to the restaurant.

Items and equipment

- Since it is difficult for people to avoid touching their face or mouth, especially during a meal, we recommend disinfecting any shared items or equipment such as tables, chairs, and menus between customers. A disinfection period must be planned between each seating.

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- Use menus that do not need to be handled (such as on a blackboard, an outdoor sign, or online) and contactless payment methods if possible. Self-service food and drink areas (e.g., buffets, salad bars, and drink fountains) are prohibited.
- Seasonings (such as salt, sugar, oil, spices) must be removed from tables. Other items used by more than one customer must also be removed (newspapers, games). Used dishes and utensils must be washed and sanitized according to the routine methods recommended by MAPAQ (Ministère de l'Agriculture, des Pêcheries et de l'Alimentation).
- Surfaces touched frequently by workers or customers (counters, doorknobs, etc.) must be cleaned several times a day. Washrooms must be cleaned and disinfected more frequently and in accordance with traffic.