

COVID-19

Food Premise Outdoor Patio Use

Outdoor Patio Use Guidance for Food Premises

July 8, 2020

As of 12:01 am on Friday June 12, 2020, food premises may provide dine-in **for outdoor patio space only**. The guidelines for social distancing, safe food service, cleaning and disinfection and increased sanitation during COVID-19 apply and must be followed. Patios must also comply with all municipal requirements. You must consult with the municipality where your premise is located regarding requirements should you wish to extend your patio space.

Please note that an opening inspection is not required if you are an existing food premises. If you are looking to open a new food premises you must submit a notification form to the health unit, which can be found on our website at <https://www.swpublichealth.ca/your-environment/environmental-health/food-safety/opening-food-premises>

Requirements for setting up your patio space are as follows:

- Only open patios are approved for operation – i.e. no indoor spaces, tents, walled-structures, etc.
- Distance between the tables must be at least two metres and allow sufficient space for safe circulation of customers and staff.
 - Temporary table dividers may be installed to make physical distancing easier for restaurants with communal seating or larger tables.
 - Groups must be seated two metres apart. Co-mingling of groups should be avoided.
- Where physical distancing is not possible (i.e. while serving food to customers), the use of **non-medical masks** is recommended.
- Mark any areas where a line-up may occur with floor markings/cones two metres apart.
 - Ensure that lines of waiting customers do not come within two metres of patio customers.
 - Consider a reservation system to avoid lines of waiting customers.
- Create one directional travel where possible. Mark the direction of customer travel to designated entrances and exits, pick up areas and washrooms.
- Post signage promoting **physical distancing** and **exclusion criteria** at the entrance of the premises.

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- Provide hand sanitizer stations in patio area with [signs](#) for [how to use hand sanitizer](#).
- [Clean and Disinfect](#) high touch surfaces at least twice daily and keep a [log](#).
- Where possible provide more than one exit.
- Collect a name and phone number of one person in each party to assist SWPH with contact tracing. Keep this together with a record of the table number and the date and time of the visit for at least 30 days. This information may be requested by SWPH to assist with tracing contacts of someone who ate at your restaurant and subsequently developed COVID-19.

It is important that all staff are [screened](#) prior to commencing work, and that proper dishwashing, sanitizing, and [cleaning and disinfecting](#) procedures are practiced. Clean and disinfect high-touch surfaces at least twice daily, or more often to maintain the space in a sanitary manner. Consider using a cleaning/sanitizing [log sheet](#).

For more information, please contact the health unit to speak with a public health inspector from the environmental health team.

Additional Resources:

[Best Practices for COVID-19 in Restaurants](#)

[COVID-19 and Restaurant Operation Tip Sheet](#)

[Ministry of Ontario Website outlining what services are available during phase 2](#)