

COVID-19 PROTOCOLS FOR BARS/PUBS

Administration

- Management must ensure that they are in possession of valid public health licence to operate their restaurant/eating establishment.
- Prepare and submit to the Environmental Health Division a COVID-19 response plan to identify processes which are in place to address all areas of the operation to mitigate spread of covid-19 virus amongst patrons and staff, adapt emergency response plans so that social distancing is maintained in an emergency. In a fire, the priority will be to get out of the building but once people have safely evacuated, social distancing can be re-established
- Provide appropriate facilities (inclusive of disinfectants and instructions) for employees to maintain good hand hygiene, Environmental hygiene and PPE for staff
- Document protocols and continuously sensitize staff
- Provide adequate supply of tissues and non-touch/foot operated disposal receptacles for use by employees.
- Continuous supply of soap and water and alcohol-based hand sanitizer.
- Provide Hand sanitizer in multiple locations to encourage hand hygiene.
- Provide protective personal Equipment not limited to gloves, where necessary for staff.
- Provide cleaning equipment and PPE for cleaning staff

- Post a sign(s) at the entrance(s) and throughout the facility alerting customers that they must follow the 6ft separation rule.
- Post sign(s) for customers and employees alerting them of efforts in place regarding COVID-19.
- Set up floor markers to show people how far apart they need to be from each other when waiting to get served.
- If required have designated employee(s) regularly walk the floor to ensure that customers are following physical distancing rules and provide guidance as needed.
- Stagger the number of customers in the bar at one time to allow for increased distance between patrons. **(30 sq feet per person)**
- Place shield guards in front of the cashier/receptionist that may not have the ability to stand 6ft away from the customer.
- Provide sanitizing stations for customers entering and leaving Bar/Pubs.
- Provide adequate toilet facilities for staff/patrons equipped with potable running water, soap dispenser and hand drying facilities equipped with foot operated waste receptacles.
- Institute a cleaning and disinfecting regime to allow for periodic cleaning of high touch surfaces at least every 30 minutes.

- Ensure that adequate change rooms are provided for staff and staff do not prepare or serve food with the same clothing that they walk the street.

EMPLOYEES WELL BEING

Sick employees:

- Employees who have symptoms of acute respiratory illness should notify their supervisor and stay home.
- Sick employees should not come to work until they are free of fever (temperature of 100.4° F [37.8° C]) or greater, signs of a fever, and any other symptoms for at least 24 hours, without the use of fever-reducing or other symptom-altering medicines.

Separation of sick employees:

- Employees who appear to have developed respiratory illness symptoms (i.e. cough, shortness of breath) upon arrival to work or become sick while at work should be separated from other employees. (isolated within designated room until this potentially sick person can be removed from the worksite)
- If employees develop fever and respiratory symptoms they must notify supervisor immediately.
- If you have a positive COVID-19 diagnosis, you can return to the office only after you've fully recovered, with a doctor's note confirming your recovery.

HYGIENE REQUIREMENTS

- Employees should wash hands after using the toilet, before eating, and after cough/sneezing (follow the 20 second rule). If soap and running water are not immediately available, use alcohol-based sanitizers.
- Cough/sneeze into your sleeve, preferably into your elbow. If you use a tissue, discard it properly and clean/sanitize your hands immediately.
- Open the windows regularly to ensure open ventilation.
- Avoid touching your face, particularly eyes, nose, and mouth with your hands to prevent from getting infected.
- If you find yourself coughing/sneezing on a regular basis, avoid close physical contact with your coworkers and take extra precautionary measures (such as requesting sick leave).

PHYSICAL DISTANCING

- Staff and patrons within the bar shall maintain a 6 feet physical distance between each other.
- There shall be no overcrowding within the bar (10 persons within a designated space or a minimum of 30 square feet per individual)
- Split meal breaks to reduce the number of staff using a cafeteria, the staff room, or kitchen.
- Ensure that customers maintain six feet distance when being served or sitting (install markers)
- Arrange sitting/stools to maintain 6 feet physical distancing around the **BAR** at all times.

WORK CONDITIONS

- Maintain a physical distance of 6 feet between staff or patrons
- Maintain regular housekeeping practices, including routine cleaning and disinfecting of surfaces, equipment, and other elements of the work environment. Use approved cleaning chemicals.

- All workers shall be expected to wear face mask whilst within the work environment
- Employees who are receiving cash shall be provided with alcohol based hand sanitizer to maintain hand hygiene
- Employees must conduct routine sanitization/disinfection of equipment and work tools at the beginning and end of each work day

ENVIRONMENTAL CLEANING/JANITORIAL SERVICES

- Cleaning staff should wear the recommended personal protective equipment including, disposable gloves and face mask for all tasks in the cleaning process and handling trash.
 - Gloves should be compatible with the disinfectant products being used.
 - Additional PPE might be required based on the cleaning/disinfectant products being used and whether there is a risk of splash.
 - Gloves should be removed carefully to avoid contamination of the wearer and the surrounding area. Be sure to clean hands after removing gloves.
 - Cleaning staff should immediately report breaches in PPE (e.g., tear in gloves) or any potential exposures to their supervisor or proprietor.
 - Cleaning staff and others should clean hands often, including immediately after removing gloves.
- Cleaning staff should clean and disinfect all areas (e.g., offices, bathrooms, and common areas), focusing especially on frequently touched surfaces.

How to Clean and Disinfect

Surfaces

- If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection.
- For disinfection, diluted household bleach solutions, alcohol solutions with at least 70% alcohol, and most common EPA-registered household disinfectants should be effective.
- Diluted household bleach solutions can be used if appropriate for the surface. Follow manufacturer's instructions for application and proper ventilation. Check to ensure the product is not past its expiration date. Never mix household bleach with ammonia or any other cleanser. Unexpired household bleach will be effective against coronaviruses when properly diluted.

GENERAL

- Good personal hygiene frequent hand washing should be heightened.
- More frequent disinfection/ sanitizing of food and non-food contact surfaces should be heightened.
- Food handlers must clean bottles, wipe down the tap handles and nozzles after every use.
- Food equipment and utensils must be frequently washed rinsed and sanitized using appropriate sanitizers.
- Adequate measures must be in place to ensure physical distancing. Ensure 6ft minimum physical distance at the bar and to the back of chairs when guests are seated at tables.

- Bar snacks should be served by staff and not placed in communal location for patrons.
 - Preferably served in original/individual packages
- Limit the number of food handlers/ employees in the bar, at any one point, be minded that this may lead to slower processing at the establishment.
- Consider organising staff in smaller teams and in such a manner to minimise staff interactions during work and shift change.