

# COVID-19 Public health Directives

## Restaurants

*Date: June 24<sup>th</sup>, 2020*

Gradual reopening of restaurants is permitted as part of opening of local business in Phase 2 of [Eeyou Istchee deconfinement plan](#). The following conditions are provided to manage the risk associated with the activity in Cree communities.

### I. General preventive guidelines

#### I.1 Monitoring risk and health status of workers

- Employers must keep a **registry** of workers on site every day.
- They must **identify** workers who may be at high risk of COVID-19. To do so, before allowing a worker on a work site, employers need to ask the following questions:
  - Have you been outside the community and in a region considered at [high risk](#) in the last 2 weeks?
    - Workers answering yes must [Self-isolate](#)
  - Are you in contact with someone who has COVID-19?
    - Workers answering yes must [Self-isolate](#)
  - Do you have any of the following symptoms: cough, fever, difficulty breathing, sudden loss of sense of taste or smell?
    - Workers answering yes must call the local CMC (see [Appendix A](#) or <https://www.creehealth.org/about-us/contacts>)
- Employers must also monitor the state of **health** of each of their workers on a daily basis, by asking the following question upon arrival at the work site:
  - **Do you have any of these symptoms: cough, fever, difficulty breathing, sudden loss of sense of taste or smell?**
    - Workers answering yes to this question must call the local CMC (see <https://www.creehealth.org/about-us/contacts>)
  - *Please note: Temperature taking is not recommended because the results are unreliable, especially for people who work outdoors.*

If there is a **case of COVID-19 in the work place**, public health will have to investigate sick worker's contacts with other people. Depending on the assessment, other workers might also have to be tested and self-isolate for 14 days.

### **I.2 Promoting physical distancing measures**

- Remind all employees to avoid all physical contact (e.g., handshakes, hugs, etc.) [poster](#)
- Respect a 2-metre distance between individuals from different households:
  - If possible, arrange the work and activity schedule to control the number of persons present at the same time
  - Prefer teams that are as small and stable as possible

### **I.3 Promote hand hygiene and respiratory etiquette**

- Providing workers with all necessary supplies (running water, soap, sanitizer solutions, touchless trashcans, disposable tissues, napkins or paper towels, etc.).
- Ensure that hands are washed or that a sanitizer solution is used by everyone, upon entering the organization [poster hand washing](#).
- Encourage everyone to cough into a bent elbow, or into a tissue that is discarded immediately after use, then washing hands as soon as possible [poster respiratory etiquette](#)

### **I.4 Ensure adequate [disinfection](#):**

- Disinfect public toilets at least twice per shift, i.e.: once in the middle of the shift and once at the end of the shift.
- Employee Lunchroom cleaning should be done before breaks, before lunchtime, and at the end of the shift.
- Frequently touched surfaces (refrigerators, microwaves, tables, counters, door handles, telephones, computer accessories, sanitizer dispensers, etc.) with the usual cleaning and disinfecting products on each shift.
- Avoid sharing supplies and equipment (e.g., tablets, pens or pencils, telephones, computers, etc.)
- Remove unnecessary items from common areas (e.g., magazines, etc.).

## II. Specific prevention measures – Restaurants

*While it is still unclear whether COVID-19 is transmittable through food, respecting good hygienic practices while providing healthy food options are recommended.*

### II.1. Client reception desk, and the building entrances

- Install disinfecting gel solution dispensers at each entrance (with [poster](#)).
- At the reception, Keep a registry of clients who come in.
- Instruct clients to maintain a 2-meter distance between them and the reception clerk
  - If not possible, physical barriers (full partitions that are easy to disinfect) should be installed to separate the workers from the customers at checkout, at reception
  - Use floor marking to indicate 2 meter physical distance near the checkouts, the reception desk, etc., wherever a line or a bottleneck may form
  - Although passing by someone for a few minutes without contact (e.g., on a staircase or in a corridor) does not present a significant risk, it is advisable establish one-way traffic to prevent people from encountering each other, wherever possible
- Limit direct hand-to-hand exchanges of dollar bills, change, credit cards, etc.
  - While wearing gloves can prevent contamination when at the cash register, this may give a false sense of security hence increasing the risk of contaminating multiple surfaces due to the gloves not changing them often enough.
  - Wearing gloves does not eliminate the necessity to wash hands (hands must be washed every time gloves are removed).

### II.2 Employees in contact with food

- Must avoid anyone who shows symptoms of a respiratory illness, such as coughing or sneezing.
- Kitchen and service staff must wear a procedure mask and protective eyewear if their tasks make it necessary to be within 2 meters from another person, without a physical barrier.

- If it impossible to wear a procedure mask in the kitchen (too hot and mask is constantly wet), a visor covering the face from the forehead to the chin can be used
- Constant wearing of protective equipment is preferable than putting it on and removing it repeatedly
- Non-reusable protective equipment should be discarded in containers reserved for this purpose
- A sufficient quantity of personal equipment must be made available to the workers

### 11.3. Physical arrangement of the table service

- The number of customers in the facility should be limited to allow physical distancing between customers
  - if needed, a person at the reception of the facility is responsible for managing the queue
- Limit exchanges of objects with the customers (e.g. present the menus on boards or screens)
  - Frequently clean and disinfect the equipment used by all service staff, such as the credit card scanner, cash registers, touchscreens, etc.
- Clients' used dishes and utensils must be cleaned with dish soap and water, using normal cleaning practices. Using a dishwasher is also suitable.

### **Sources**

<https://www.inspq.qc.ca/en/publications/2930-hotel-workers-covid19>

<https://www.cnesst.gouv.qc.ca/salle-de-presse/covid-19-info-en/Pages/toolkit-restaurant.aspx>