



RESTAURANTS – PATIO/WALK-UP SERVICES

Effective May 4, public food establishments, such as restaurants, cafeterias, cafes and similar businesses will remain closed, except for delivery, take-out and patio or walk-up food service. Patrons must maintain a distance of at least two metres, except for brief exchanges. All businesses will be required to limit occupancy to 50 per cent of normal business levels. These requirements will be enforceable under public health orders.

Businesses may continue to provide goods by delivery or pick-up that have been ordered online, by telephone or other remote means.

Guidelines:

- Staff must use the self-screening tool before coming into work.
<https://sharedhealthmb.ca/covid19/screening-tool/>
- Employees must stay home when ill and customers are not allowed entry if they are ill with COVID-19 symptoms.
- Staff are given information about physical distancing.
- Businesses must post external signs indicating COVID-19 physical distancing protocols, along with floor markings where service is provided or lines form.
- Entry into the business, including lines, are regulated to prevent congestion.
- No more than 10 people may gather in common areas or at one table.
- Hand sanitizer is available at entrances and exits for public and staff use.
- Washrooms have frequent sanitization and a regime for business sanitization is in place.
- Sitting or standing at counters is not allowed unless a two metre separation between groups can be maintained. A distance of two metres/six feet is required between tables.
- No buffet service will be allowed. Food and drinks are delivered directly to patrons.
- Surfaces such as tables, chairs and booths are cleaned between customers.
- Table items, such as condiments, menus, napkins and décor, should be removed unless they can be cleaned between customers.
- Drink refills are not allowed. Cups, straws and lids should be behind a counter and handed to customers, self-service is not permitted. Self-service condiments should be removed. Refillable or reusable containers are not allowed.
- Washrooms have frequent sanitization and a regime for business sanitization is in place.
- Cashless or no-contact payment should be used to the greatest extent possible.