



Coronavirus COVID-19

BC Centre for Disease Control | BC Ministry of Health



Guidance for Food and Liquor Serving Premises

Based on the Provincial Health Officer's *Food and Liquor Serving Premises Order* of February 7, 2022

Note that this guidance does not apply to food and liquor serving premises that are under orders by medical health officers. Check the [Medical Health Officer Orders](#) section of the Provincial Health Officer "Orders and notices" website for these orders. The Provincial Health Officer (PHO) or medical health officers (MHOs) may announce specific Orders from time to time to protect public health.

All food service establishments must comply with relevant PHO and other Provincial Orders, including the [Food and Liquor Serving Premises Order](#) (the Order) and, where pertinent, the order on [Gatherings and Events](#), in addition to relevant food safety legislation.

Note that effective 12:01 AM on December 31, 2021 most food and liquor serving premises operators were required to scan the QR code on a vaccine card, using only the BC Vaccine Card Verifier APP, to determine if a participant is vaccinated. Proof of vaccination is **not** be required for patrons under 12 years of age. 12-year-olds only need to provide proof of one dose of COVID-19 vaccine, which would display as "Partially Vaccinated" on the BC Vaccine Card. Those 13 and older need to be fully vaccinated with two doses. Proof of vaccination checking is not required for any patrons of take-out/quick food service establishments without table service that do NOT sell liquor for consumption on the premises.

This guidance is intended for owners, operators and patrons of food and liquor primary establishments with table service including restaurants, coffee shops, cafes, cafeterias, pubs, bars, lounges and nightclubs as well as liquor manufacturing facilities that have tasting rooms and private clubs. This guidance is based on known evidence as of February 7, 2022. **Note that under Part A of the Order all premises which are licensed to serve liquor, and which do not offer full meal service, such as most bars, lounges and nightclubs, must be closed until further notice, unless they choose to change their business model and provide full meal service.**

Licensed premises which do not offer full meal service may choose to change their business model to offer full meal service by designating a food truck, catering company, or other food-serving premises such as a restaurant, pub, or quick-service restaurant as a "catering partner". Licensed premises may designate more than one catering partner,



provided they have a Catering Partnership Agreement with each catering partner to ensure that a multiple variety of food items is available. Full meal service means offering a wide variety of food items, which may include appetizers, main courses and desserts, **but not** just appetizers, tapas or desserts or snacks such as popcorn, nuts or chips .

If a catering partner is used, the licensed premises and catering partner must sign a Catering Partnership Agreement to offer full meal service to patrons on the licensed premises. The Catering Partnership Agreement must be readily available for inspection by an Environmental Health Officer and include:

- details of full meal service being offered (including menu and hours of service)
- the protocol for taking and delivering orders to patrons
- the payment protocol

It must be clear to customers that full meal service is available to them and while establishments are required to offer full meal service, patrons are not required to order food to be served drinks.

Conditions of operation are:

- The provision of menus to patrons on the premises.
- The taking of meal orders from patrons on the premises.
- The service of meals to patrons on the premises.
- The receiving of payment for meals from patrons on the premises. Payment could be provided to the catering partner at the premises or provided to the premises operator.
- Maintain records of sales of meals to patrons and make those records available to enforcement officers on request. If the operator is not making the sales directly, they should be provided with records of sales from the catering partner to demonstrate that meals are being served.

Premises are not required to offer full meal service during the entire time that the premises is open for business to patrons. Premises may stop food service 3 hours prior to ending liquor service, as is common industry practice.

For clarity the Order is not directed at hospitals, licensed care facilities, assisted living residences, independent living facilities, correctional facilities, industrial camps, school and workplace cafeterias, cafeterias for residents attending educational institutions or other cafeterias that serve food or liquor to residents rather than to the general public.

The COVID-19 pandemic continues and while vaccinations are being provided, it is still critical that we reduce the risk of transmission by ensuring that essential hygienic practices and cleaning processes are followed, and that food service establishments have COVID-19 Safety Plans as required by the PHO [Workplace Safety Order](#) and [Communicable Disease Plans](#) in place.

All [BC Food Premises Regulation](#) requirements remain unchanged and in place. Continue to maintain food safety practices: [Clean, Separate, Cook, Chill](#).



Legal disclaimer:

The purpose of this guidance is to provide practical public health advice to reduce the transmission of COVID-19 in British Columbia. This guidance does not have legal authority; however, not following the guidance in this document may leave individuals or organizations open to legal action. This guidance does not supersede Orders or direction under the *Public Health Act* or any other provincial or federal legislation. This guidance is subject to changes.

Purpose of the guidance

This guidance provides information on ways to comply with the Order, which applies to food and liquor primary establishments with table service including restaurants, coffee shops, cafes, cafeterias, pubs, bars, lounges and nightclubs as well as liquor manufacturing facilities that have tasting rooms and private clubs.

As an owner or operator, this guidance will support you when preparing or amending your COVID-19 Safety Plans and [Communicable Disease Plan](#). This guidance will enable patrons to understand their responsibilities under the Order and ways to comply with the premises' Communicable Disease Plan.

This guidance is based upon current knowledge, and it should be understood that it is subject to change as new data become available and developments arise.

The Public Health Agency of Canada considers that COVID-19 is spread from infected people to others by coughing, sneezing, singing, shouting or talking (<https://www.canada.ca/en/public-health/services/diseases/2019-novel-coronavirus-infection/health-professionals/main-modes-transmission.html>). These activities can spread respiratory droplets and aerosols containing the virus that can come into contact with the mucous membranes of another person's eyes, nose, or mouth. Poor ventilation can allow aerosols to remain in the air, increasing the risk of transmission. This information may help guide your COVID-19 risk reduction efforts.

Good sanitation is important to reducing foodborne illness and risk of communicable disease in any food or liquor serving premises. The resources presented here may help you maintain good sanitation practices.

Resource:

- [Guideline: BCCDC Guideline for Cleaning and Disinfecting](#)

Overview of this document

These guidelines are organized into the following series of tip sheets:

- Employee Sickness
- Personal Hygiene
- Make Space Between People
- Personal Protective Equipment
- Modify the Environment
- Sanitation
- Managing Information



Goal: To prevent sick employees from spreading the virus by ensuring employees stay home if they are ill.



- Tell your employees if they are sick with any symptoms consistent with a communicable disease such as a gastrointestinal illness or COVID-19, they must remain at home, and contact their family physician/primary care provider or Health Link BC at 8-1-1 for further assistance.
- Thoughtfully plan your sick leave policy to create an environment where employees feel supported in staying home when they are sick and communicate this policy to all staff.
- Have operational contingency plans in place for when employees must remain home when sick (e.g., modifying systems to operate with fewer employees).
- Have employees declare they are symptom-free when signing in for the day.
- Sick employees should use the BC COVID-19 self-assessment tool.
- If while at work, an employee starts experiencing symptoms of respiratory illness consistent with COVID-19, even if symptoms are mild, ask the employee to don a mask, to leave work immediately, go straight home, and contact their family physician/primary care provider or Health Link BC at 8-1-1 for further guidance.
- Ensure that objects and surfaces touched by sick employees who have left the premises are cleaned and disinfected before being used by others.
- Testing is not recommended for people who do not have symptoms and is prioritize for people for whom testing is clinically indicated and people who live or work in settings with others who are at high-risk of severe illness (see <http://www.bccdc.ca/health-info/diseases-conditions/covid-19/testing/when-to-get-a-covid-19-test>).

Resources:

- Tool: [BC COVID-19 Self-Assessment Tool](#)



Tip sheet – Personal Hygiene

Goal: To limit the spread of the virus by promoting good personal hygiene including hand washing, hand sanitizing, and cough/sneeze etiquette.



- Replace physical greetings such as handshakes and hugs with non-contact greetings.
- Consider providing alcohol-based hand sanitizer at entrances with posters reminding of the importance of handwashing/sanitizing following contact with common touch surfaces.
- Hand washing facilities or alcohol-based sanitizers must be within easy reach of any self-service food or drink stations on the premises.
- Washrooms and dedicated hand washing sinks should have liquid soap, paper towels and warm running water at all times.
- Consider providing designated uniforms laundered by a service or encourage workers to wear clothes that can be washed frequently.
- Employees should wash their hands with soap and water at the start and end of their shift, after using the bathroom, before eating, after returning from a break, and when hands are visibly soiled.
- Employees should avoid the use of hand sanitizer when handling food.
- Employees should practice good hygiene throughout their shift including proper hand hygiene and cough/sneeze etiquette.
- Employees should avoid touching their face without washing hands first and should wash their hands after touching their face.
- There should be no sharing of cigarettes, vaping equipment, utensils, cups, plates and other equipment.
- Employees should be educated about communicable diseases, such as gastrointestinal illness or COVID-19, so they know how to minimize their spread.
- Consider providing electronic COVID-19 resources to all employees.

Resources:

- Poster: [BCCDC Handwashing](#)
- Video: [Hand Washing](#)
- Video: [Cough and Sneeze Etiquette](#)
- Link: [BCCDC Vaping, Smoking and COVID-19](#)



Tip sheet – Make Space between People

Goal: To increase space between people and avoid unnecessary contact to eliminate transmission of the virus through respiratory droplets.

- Limit areas where patrons are likely to congregate. Where this is not practical, use signage reminding people to physically distance.
- Empty floor space could be increased by removing unnecessary materials, equipment, and displays, especially in outdoor patios, foyers, high traffic areas, and other small spaces.
- Dance floors must be closed with physical barriers or occupied with tables. Patrons must not dance on the premises.
- Consider using signage to remind patrons that they must remain seated at their assigned or chosen seat, unless it is necessary to get up (i.e., to use washroom facilities, when leaving the premises, to pay at a pay station, etc.).
- Consider using signage to remind patrons to wear a mask when not seated at their table.
- Spread out seating – there must be a minimum of two metres between the backs of seats of patrons seated at adjacent tables or booths (unless appropriate physical barriers are used).
- Ensure there are no more than 6 patrons seated at a table (unless the party consists of a parent and their minor children). Check with local government for outdoor patio requirements.
- Delivery or take-out services could be offered as an alternative to dining in. “Drop at the door service” for delivery could be used to avoid close contact with individuals who may be in isolation or who are symptomatic.
- A policy for receiving deliveries and supplies could be developed to reduce contact between people.

Resources:

- Poster: [Fraser Health Physical Distancing](#)



Tip sheet – Personal Protective Equipment

Goal: To understand the purpose and limitations of personal protective equipment and to ensure that PPE is selected and used appropriately.



- Operators and employees must wear a mask when serving customers and when working in an area of the premises to which customers have access, such as customer washrooms.
- Masks and other PPE can reduce transmission but should never be relied upon as a sole protective measure to prevent transmission.
- In situations where the other controls cannot be maintained, service employees and food handlers may choose to wear non-medical masks plus face shields (note that a face shield is not a substitute for a non-medical mask).
- Employees should be aware of the following:
 - Masks can become contaminated on the outside when touched by hands so employees should avoid touching or adjusting them often.
 - Masks that become wet, soiled or damaged are less effective and should be replaced immediately.
 - Masks should be put on and taken off correctly, including not touching the front of the mask, and washing hands.
 - Cloth masks should be washed every day using the warmest water setting and stored in a clean dry place to prevent contamination.
 - Never share masks with others.
 - If a non-cloth mask is used (e.g., medical mask), employees should be reminded that these items are for single use only.
 - In addition to following hygienic mask handling procedures (e.g., washing hands after removing a mask), masks should not be cleaned for reuse.
- Gloves for service employees and front-of-house staff are not recommended for routine work.
- If food handlers wear gloves for cleaning, if they have a cut, or for any other reason, the gloves should be taken off correctly (see video below), they must be changed between tasks, and hands must be washed between glove changes.
- Glove use is not a substitute for hand hygiene.

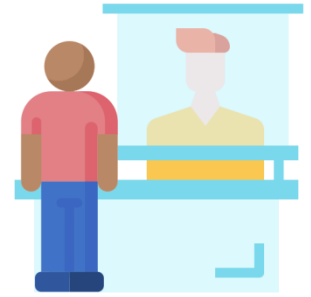
Resources:

- Video: [How to remove disposable gloves](#)
- WorkSafe BC: [Selecting and Using Masks](#)
- Face coverings: [PHO Order on Face Coverings \(COVID-19\) - December 3, 2021](#)
- WorkSafe BC: [How to Use a Mask](#)
- BCCDC: [Guideline on Types of Masks](#)



Tip sheet – Modify the Environment

Goal: Change the environment to reduce common touch points and make interacting with others safer.



- Encourage patrons to order take-out food in advance to reduce line ups on site.
- If full meal service is offered on or beside the premises via food truck, consider using signage to prevent people from congregating as well as setting up hand sanitizer stations close by for patrons.
- Use signage to remind patrons to have their vaccine card and photo identification ready for verification (via BC Vaccine Card Verifier App) before they enter the premises.
- If a table is not immediately available, instead of having patrons wait in the lobby, consider sending them off-site and using electronic notification when their table is ready (e.g., use text messages rather than common touch pagers).
- Eliminate communal storage areas for employees' personal belongings and consider providing separate sealable bins or lockers instead.
- If possible, increase the amount of outdoor air being brought in and/or natural ventilation. Open windows but be cautious about not allowing pests to gain entrance (install screens if possible).
- Dining area tables could be kept clear of utensils, menu boards and shared condiment containers. Instead, these items could be provided to patrons on request.
- Consider using single-use condiments and replacing re-usable menus with single-use menus or touchless menu options (e.g., online menus and sandwich board displays).
- Consider allowing children to keep colouring crayons rather than re-using the crayons.
- Encourage the use of touch-free payment options.
- When cash is the only payment option, staff must avoid touching their eyes, mouth or nose before washing their hands.



Tip sheet – Sanitation

Goal: To clean and disinfect common high touch points.

- Consider keeping separate cleaning supplies for front of house and back of house areas.
- Multiple plastic lined waste containers should be available to dispose of used tissues, wipes, gloves, and other cleaning materials.
- In addition to following your regular [sanitation plan](#), consider creating a checklist of high-touch surfaces that must be cleaned and disinfected more frequently throughout the day. Examples include: door handles, light switches, debit machines, counters, coat racks, break room appliances, railings, trollies, faucets, menus, and condiments, etc.
- The daily disinfection schedule could be posted in a high-visibility area.
- Employees could be assigned to specific disinfection responsibilities, with sign-off.
- It is recommended that any person required to clean has received the appropriate training, including use of appropriate PPE.
- Employees responsible for cleaning should be equipped with any required personal protective equipment depending on chemicals used (e.g., gloves, goggles, aprons and masks).



SELECTION and USE of DISINFECTANTS for NON-FOOD CONTACT SURFACES:

- Most disinfectants approved for use in restaurants are sufficient to kill SARS-CoV-2 (COVID-19 virus) as long as manufacturer's instructions are followed; special products are not necessary.
- Disinfectants will have a DIN (drug identification number) and clear set of instructions.
- Make sure the appropriate contact time is met (i.e., surfaces must remain wet with disinfectant for the correct length of time in order to destroy any contamination).
- Surfaces that are dirty should be cleaned with soap and water first before disinfecting.

Resources:

- Approved Disinfectants: [Health Canada approved disinfectants for COVID-19](#)
- Guideline: [BCCDC Guideline for Cleaning and Disinfecting](#)



Tip sheet – Managing Information

Goal: To stay informed, follow public health Orders and guidance, keep records, and make sure information you share is clear, accurate and easy to find.



- The [Face Coverings Order](#) requires you to post signage at the entrance to all indoor areas covered by this order notifying that face coverings are required to be worn in accordance with the order.
- Consider using signage as follows:
 - On front doors to tell anyone not to enter if they are feeling ill or have any symptoms.
 - In common areas where patrons are more likely to congregate, remind patrons to physically distance.
 - Above or beside all bathroom and kitchen sinks to explain proper hand washing.
- Employees or a manager should keep daily records of the people who worked together and retain these records for at least 30 days.
- Consider maintaining up-to-date and consistent messaging on websites, social media, emails, press releases, and when speaking with patrons so details are aligned, timely and accurate.
- Employees should be encouraged to provide regular feedback on any issues with COVID-19 prevention measures. Consider providing a means for employees to do this anonymously.
- Consider reassessing and updating your Communicable Disease Plan as needed.

TIPS for EFFECTIVE SIGNAGE:

- Communicate information in multiple languages and use diagrams or pictures.
- The font size on signage should be large enough for everyone to read from a distance.
- In wet areas or outside, posters could be placed in plastic sleeves to protect them from water damage.
- Consider placing important signage in conspicuous areas and away from other posted information so it is clearly visible (i.e., avoid posting signs next to product advertisements and coupon boards).

Resources:

- Link: [Translated training materials and signage](#)
- Poster: [BCCDC Do Not Enter if Sick](#)

