

## COVID-19: Guidance for Take Out Restaurants, Food Trucks, and Ice Cream Shops

---

### QUESTIONS AND ANSWERS

#### **Are take out restaurants, food trucks and ice cream shops allowed to operate?**

Yes, take out restaurants, food trucks and ice cream shops can operate and should always respect social distancing of 6 feet/2 metres for staff and clients.

#### **I haven't renewed my food premises licence for this licencing season, is my licence still valid?**

Food operators who had a valid food premises licence from April 1, 2019 to March 31, 2020, may continue to operate under that licence until May 31, 2020. Licensees are responsible to ensure they have a valid licence by June 1, 2020. Contact your local Public Health Inspector for instructions.

#### **What to do if my staff cannot respect the social distancing due to the limited space?**

Where it is determined that staff must work in close proximity:

1. Employees entering a workplace must be screened for symptoms of COVID-19. This can include temperature checks, provided non-contact thermometer (i.e. infrared) is available.
2. Workers who have any symptoms of COVID-19 (fever, cough, difficulty breathing, sore throat, runny nose) must not participate in work activities and should self-isolate at home and call 811 for advice.
3. Determine changes to work procedures to complete tasks to maintain social distancing (6 feet/ 2 metres).
4. Install temporary dividers between workstations to act as a barrier to prevent potential contamination. Plexiglas or possibly even heavy plastic sheeting between workstations.
5. Consider if there are aspects of the work that can be done by one person, that person moves away and then the second person completes their task with environmental cleaning and hand hygiene occurring between staff.
6. For short periods of time when physical distancing is not possible, wearing a non-medical mask is one way to protect those around you. Wearing a non-medical mask (e.g., homemade cloth mask) in the community has not been proven to protect the person wearing it. However, the use of a non-medical mask or facial covering can be an additional measure you can take to protect others around you.
7. Change a cloth mask as soon as it gets damp or soiled. Put it directly into the washing machine or a bag that can be emptied into the washing machine and then disposed of.
8. Cloth masks can be laundered with other items using a hot cycle, and then dried thoroughly.
9. Non-medical masks that cannot be washed should be discarded and replaced as soon as they get damp, soiled or crumpled
10. Wash hands thoroughly before putting the mask on and after taking it off. It is important to avoid touching your face while wearing the mask.

### **General Reminders:**

- Food operators must comply with the Food Premises Regulation.
- On-premises dining is prohibited.
- Use physical line control measures to accommodate line-ups and to discourage cohorts of people waiting. Place markers such as tape or cones to provide a visual reference of 2 meters or 6 feet for customers to follow.
- Food vendors must discontinue all food sampling activities and the use of shared condiment's (eg. ketchup, relish, sauces etc).
- Encourage the use of tap or credit card payments as opposed to cash. Limit the handling of credit cards whenever possible by allowing customers to scan. Where cash must be used, employees should wash their hands frequently and/or use gloves that should be replaced frequently.
- A physical barrier, such as plexiglass or a rigid plastic is recommended between cashiers and customers, especially where 2 meters or 6 feet is not feasible.
- Wash your hands with soap and water for at least 20 seconds or use an alcohol- based hand sanitizer (minimum content of 60% alcohol is important) at the beginning of the shift, often throughout the shift including before you eat and at the end of the workday.
- If gloves are being used by staff, proper handwashing is required before and after use. Do not touch your face with gloves.
- Food vendors must implement enhanced frequency of cleaning and disinfection of high touch surfaces, such as pay stations between each customer. Check the COVID-19 cleaning and disinfection information at <https://www2.gnb.ca/content/dam/gnb/Departments/h-s/pdf/CDCOVIDE.pdf>
- When unable to maintain the 6ft/ 2m social distancing or need to work in close proximity, additional safety precautions are recommended such as adding physical barrier or wearing a non-medical mask.
- Don't share food, drinks, cigarettes, personal hands tools, even pens.
- Don't touch your face, eyes, nose, mouth. Wash hands before and after eating, after handling raw meat, after using the washroom, after coughing or sneezing, etc.
- Follow good respiratory etiquette by covering your mouth and nose with a disposable tissue or use the crease of your elbow when you sneeze or cough.
- Workers who have any symptoms of COVID-19 (fever, cough, difficulty breathing, sore throat, runny nose) or been in close contact with someone who has COVID-19 (a Public Health professional will determine who close contacts are), must not participate in work activities and should self-isolate at home and call 811 for advice.