

Restaurant and bar COVID-19 guidelines

Issued by the Chief Medical Officer of Health of Yukon
pursuant to s.2.2 of the Public Health and Safety Act, RSY 2002 c.176
Effective as of May 25, 2021

This guideline is in addition to any applicable legislation including but not limited to regulations under the *Public Health and Safety Act* and municipal bylaws. It may be revised at any time.

This guideline applies to “*eating or drinking places*” as defined in the Eating or Drinking Places Regulations, CO 1961/001, under the *Public Health and Safety Act* RSY 2002 c.176.

Seating capacity

Effective May 25, 2021, restaurants and bars can return to 100 per cent capacity. This means increasing the number of tables and customers allowed into the premises. However, no more than 6 people can be seated at the same table.

Bar top seating and counter seating must have 2-metre (6-feet) physical distancing between customers who are not in the same social bubble.

Collecting personal information

Effective December 7, 2020, businesses must maintain a daily list of customers; and keep the information for 30 days. Learn how to [collect your customers' personal information](#).

Operational plans

A copy of your operational plan must be on site at all times. An inspector may review it.

Seated service

If you have an approved operational plan you do not need to submit a new plan to reflect these updated guidelines.

However, you must submit an operational plan to COVID19info@yukon.ca for review and approval if you are opening a new establishment, or re-opening dine-in service. A template is available [online](#).

Take-out, delivery and non-seated service

You must complete an operational plan, but you are not required to submit it for review or approval. A template is available [online](#).

Stay home when sick

- Post [signs](#) telling customers who arrive with [COVID-19 symptoms](#) to return home.
- Staff must not come to work if they are feeling sick, even if their symptoms are mild. To determine if staff should get tested they can complete the [online self-assessment](#) or phone 811.
- See [can I go to work or resume regular activities](#) for more information.
- Staff should declare they are symptom-free when signing in for their shift.
- Records of staff schedules must be kept for up to 2 months after shift date.

If a staff member gets sick

- They must immediately go home. This should be done in a private vehicle if possible.
- Clean and disinfect objects and surfaces touched by the sick staff member.

Physical distancing

- Customers must stay 2 metres (6 feet) away from anyone outside of their social bubble when waiting for a table and while seated at a bar top or counter.
- Post signs telling customers to sit with people in their social bubble.
- Seat no more than 6 people at the same table. Larger groups must occupy more than one table.
- Customers must remain seated except to use the washroom or leave.
- Make sure there is enough room between tables for staff and customers to get by with ease.
- Use floor markers to encourage one-way traffic flow.
- Consider placing tables back-to-back because there is a lower transmission risk than when tables are side-by-side.
- Consider putting as much space as possible between tables that are side-by-side, or use dividers or Plexiglas barriers.
- Encourage people to make table reservations to prevent line-ups and congestion.

Wearing a mask

- Customers must wear a mask when they are not seated at their table or at the bar.
- Post signs to remind customers to wear a mask.
- Staff must wear a mask at all times. This includes areas accessible to the public and employee-only areas such as staff break rooms and kitchens if 2-metre (6-feet) physical distancing cannot be maintained.
- See [wearing a mask in Yukon during COVID-19](#) for more information.

Hand-washing and hygiene

- Have hand sanitizer with at least 60% alcohol available upon entry and exit for customer and staff use.
- Staff must 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;
 - when hands are visibly dirty; and
 - after handling cash.
- Have warm running water, liquid soap and paper towels available.
- Have single-use hand towels or paper towels available for people to dry their hands.
- Do not have towels for people to share.
- Staff must practise proper hand hygiene and respiratory etiquette, this includes:
 - [wash your hands](#);
 - cough or sneeze into your elbow or a tissue;
 - put used tissues into a lined garbage bin and wash your hands afterwards;
 - use hand sanitizer with at least 60% alcohol content; and
 - avoid touching your face.
- Gloves are not a substitute for proper hand hygiene. If staff use gloves it is important to:
 - change gloves every hour, or more often as necessary;
 - remove gloves when changing tasks;
 - use new gloves each time gloves are removed; and
 - wash their hands before and after each change of gloves.

Cleaning and disinfecting

- Clean and disinfect tables, chairs and booths between customers.
- Quick-service restaurants or establishments with no table service must clean tables between each customer use.
- Consider labelling clean and dirty tables for both customers and staff.
- Clean and disinfect common, high-touch surfaces at least twice per day or when visibly dirty. These can include door handles, light switches, counters, faucets, telephones and washrooms.
- Clean and disinfect pin pads and card readers after each use.
- Educate staff on how to use cleaning agents and disinfectants, such as:
 - required disinfectant contact times (for example, amount of time that the product will need to remain wet on a surface to achieve disinfection);
 - safety precautions and required personal protective equipment (PPE); and
 - directions for where and how to securely store cleaning and disinfectant supplies.

- See [workplace cleaning and disinfecting guidelines](#) for more information.

Handling food and drink

- Deliver food and drinks directly to customers.
- Buffet service is not permitted.
- Customers' reusable mugs or cups can be filled. Include this in your operational plan.
- Avoid touching the mugs or cups with coffee or tea spouts.
- Food samples can be offered to customers if they are safely served by staff. Include this in your operational plan.
- Where self-serve drink stations are available:
 - have signs posted to remind customers to wash or sanitize their hands before touching self-service items;
 - frequently clean and disinfect high-touch surfaces at drink stations;
 - keep cups, straws and lids behind the counter and provide these to customers at the time of purchase;
 - provide new cups to customers for refills; and
 - avoid touching coffee or tea spouts with cups.
- Remove items that may be shared between customers in waiting areas or on counters, such as papers, magazines, menus and candy.
- Remove table items that cannot be cleaned between customers, such as napkins, condiments, salt and pepper shakers, menus and decor.
- Provide packaging for customers to pack their own unfinished food items. Do not use reusable or customer supplied containers.
- Encourage payments through contactless methods such as tap or e-transfer. Cash must also be an accepted form of payment.

Live music and entertainment

- Live music and singing is allowed. You must follow the [singing and music guidelines](#).
- Ensure background music is no louder than the volume of normal conversation.
- Do not open up recreation areas, such as dartboards, pool tables, dance floors, gaming centres or other recreational activities.

If you have questions, contact Environmental Health Services. Phone 867-667-8391 or email environmental.health@yukon.ca.



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