

Safety Considerations for Business Reopening

Restaurant and Food Services

As business owners are preparing to gradually reopen their businesses, the Province of Ontario has released a set of safety guidelines by sector. To assist with your strategy to reopen your business, there are several key safety factors to be aware of for your operational requirements and business recovery.

- ▶ **Best practices** - Everyone working in the restaurant and food services sector needs to comply with *Occupational Health and Safety Act* and with associated regulations and public health directives issued by the Chief Medical Officer of Health to stop the spread of COVID-19, including: cashiers, chefs, dishwashers, servers, and others.
- ▶ **Protecting yourself and your co-workers** - Coronaviruses are spread through close contact with others. Learn some [helpful tips](#) to help prevent the spread of germs at home or in the workplace.
- ▶ **Physical distancing** - As advised by the Chief Medical Officer and public health officials physical distancing is required to control the spread of COVID-19. Find helpful tips to ensure physical distancing between staff and customers [here](#).
- ▶ **Workplace sanitation** - Coronaviruses are spread person to person through close contact. While employers always have an obligation to maintain clean worksites, that obligation is under sharper focus due to COVID-19. [Here](#) are ways for employers to ensure the workplace is kept sanitary for employees and customers.
- ▶ **Adjust onsite employee schedules** - Lowering staff levels on job sites may be required to maintain appropriate physical distancing. Employers should look at how they can adjust their production schedules to support physical distancing, where possible. This could include staggering work schedules, consider job rotations, workstation planning, and establishing rules for any work that requires employees to be within two metres of each other.
- ▶ **Post your policies** - All employers must post and communicate COVID-19 policies to workers. These policies should cover how the workplace will operate, including, but not limited to: the sanitization of the workplace, how workers report illnesses, how to ensure physical distancing and how work will be scheduled.

To ensure the safety of your employees and customers, and to stop the spread of COVID-19, business owners are encouraged to read and implement the [Restaurant and Food Services safety guidelines](#).

Contact the Small Business Centre at 705-720-2445 or smallbusiness@barrie.ca for further information or questions.

