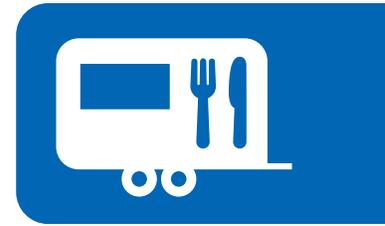


Guidelines for mobile food premises



Operator Information: Modified Stage 2 October 2020

Due to higher than average rates of transmission of COVID-19, effective Saturday, October 10, Peel Region entered into a modified Stage 2 which means:

- No indoor food and drink service in restaurants, bars and other food and drink establishments, including nightclubs and food court areas in malls.
- Restaurants, bars, food trucks, concession stands and other food and drink establishments (e.g., wineries, breweries and distilleries or food service in a banquet facility) can remain open only for take-out and outdoor dining, when public health and provincial guidance is followed.

This guidance document provides you with the information you need to safely operate your mobile food establishment. This guidance is not intended to supersede the regulations in place by the Government of Ontario.

Physical distancing of two metres between patrons from different households also continues to apply to food trucks, food courts, concession stands and tours, including tastings at wineries, breweries and distilleries.

There is no requirement for those restaurants whom were operating prior to the pandemic to be inspected by Peel Public Health before reopening. However, if you have a new restaurant, you must contact Peel Public Health before opening to arrange for an inspection.

Please note that future Provincial announcements may contain conditions which may result in amendments to this document.

As the spread of COVID-19 continues in Peel, it's recommended that you should only have close contact with your immediate household and essential supports (such as caregivers).

As we continue to see new cases in Peel, our actions will determine how fast and how well Peel recovers. To help us overcome COVID-19, please commit to the [Core Four](#) actions:

1. **Stay apart:** Maintain 2-metres distance from anyone who doesn't live with you or is not your essential caregiver.
2. **Lather up:** Wash your hands often with soap and water or use hand sanitizer.
3. **Mask up:** Wear a non-medical mask where maintaining physical distancing is difficult

and where masks are mandatory. Protect the supply of medical grade masks for health care workers.

4. **Get tested:** If you think you might have COVID-19 or have been exposed to it you should get tested. While waiting for test results, stay home, self-isolate and prevent potential spread.

For COVID-19, the risks are related to how the virus spreads.

COVID-19 can be spread at the workplace in two main ways:

- person to person, especially by people who are in close contact
- by contaminated surfaces or objects and then people touch their face with contaminated hands

It is possible for COVID-19 to be spread by people who do not appear to have any symptoms. Act as if everyone is infected when setting up public health controls in your premises.

The Occupational Health and Safety Act states that all employers must take every reasonable precaution to protect the health and safety of workers which includes protecting workers from hazards posed by infectious diseases such as COVID-19.

These premises are required to follow the requirements in the Ontario Food Premises Regulation 493/17. As COVID-19 continues to spread in the community, owners and operators of mobile food premises should adjust their operations to help prevent the spread of COVID-19.

This guidance document is not a legal document. For legal information, owners and operators are advised to seek legal advice.

To further reduce the risk of spreading COVID-19:

Outdoor dining areas

- Mobile food premises must take appropriate measures to ensure physical distancing of at least 2 metres between patrons from different households including:
 - **New:** no more than 6 people per table, provided that physical distancing can be maintained.
 - ensuring enough space between tables, including to allow for movement
 - keep any lineups away from dining areas.

Waiting Areas

- Customers waiting in line must keep at least 2 metres/6 feet away from others.
- Post screening signage near the order window of the mobile food premises for customers and employees.
- Post signage in your outdoor dining area on the Core Four actions that staff and patrons must follow.
- Ensure adequate space between other food trucks where there will be at least 2 metres (6 feet) between patrons when lining up for their food at each food truck.
- Provide physical distancing signage, markings, tape or pylons for line-ups/crowd control, to maintain 2 metres (6 feet) of separation between each customer, including up to the order window.
- Limit the number of customers around your food truck.
- Limit the number of employees within the food truck.
- Monitor and prevent overcrowding.
- After ordering from the truck window, encourage customers to wait in their vehicle or at a distance from the order/pick up area, and maintain physical distancing (2 metres/6 feet). Consider an order number system to identify orders for pick up.

Facility

- Masks must be worn in indoor public spaces.
- A face shield is not a mask. If a patron/staff member chooses to wear a face shield, they must also wear a mask.
- Visit the website of your local municipality: Brampton, Caledon, and Mississauga for information about the mandatory bylaw.
- Post signage in your outdoor dining area on the Core Four actions that staff and patrons must follow.
- Proper handwashing is the best method to help reduce the spread of COVID-19.
- Handwashing sink for mobile food premises must be supplied with the following: hot and cold water under pressure, liquid soap in a dispenser and paper towel.
- Provide alcohol-based hand sanitizer of at least 60% alcohol content for customer use at the order/pick up window.
- Non-food handlers can use alcohol-based hand sanitizer, if their hands aren't visibly soiled.
- Notify attendees of the steps being taken to prevent the risk of transmission and the importance of their roles in these measures.

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| Facility | <ul style="list-style-type: none"> • COVID-19 signage should be posted in highly visible locations. • Cleaning and disinfecting: update protocols for cleaning/disinfecting surfaces and equipment: <ul style="list-style-type: none"> • Give attention to key touch points and objects (e.g. food contact surfaces, hand contact areas, door handles, switches) • Consider installing devices such as lights, electronic taps, etc. • Common touch devices, including digital ordering devices, bill presenters, touch-screen mobile ordering kiosks, must be regularly cleaned and disinfected. |
| Service | <ul style="list-style-type: none"> • Remove customer self-serve stations (e.g. condiments, napkins, etc.). As an alternative, single-use packets (e.g. ketchup, mustard, relish) or toppings should be offered when ordering and provided with their orders. • Food samples are not to be provided to patrons. • Only single-service items must be used to provide food to patrons (i.e. containers/ plastic utensils). • Leave the order on the counter or set up a side table and have the customer pick up order. • Avoid cash payment, payment should be made with debit/credit card. • At least one certified food handler must be onsite during every hour of mobile food premises operation. |
| Employee Wellness | <ul style="list-style-type: none"> • Owner/Operator or mobile food premises employees must not work if they are ill or have travelled outside of Canada in the past 14 days. Peel Public Health recommends all workplaces to conduct Screening. • Review the Core Four actions with all staff. • Post COVID-19 screening signage at the entrance to the food premises for employees. • COVID-19 signage should be posted in staff rooms and locations. • Ensure that all handwashing stations and staff washrooms are all adequately supplied with liquid soap in a dispenser and paper towels. Encourage staff to wash hands frequently throughout the shift using proper handwashing steps. • If glove use is chosen, proper glove use must be practiced. It is important to change them every hour or more often as necessary and hands are to be washed and/or sanitized between changes. Remember to remove gloves when changing tasks (i.e. handling raw food vs. ready to eat/cooked foods or moving from cash register to food handling, gloves must be changed to prevent cross contamination and foodborne illness). When gloves are removed, new gloves must be used each time. • Avoid touching your eyes, nose, and mouth. • Avoid close contact with people: keep physical distance of 2 metres between people. The use of masks is required to reduce the risk. • Staff must practice proper mask use procedures. • Masks/face coverings are mandatory for staff in any areas whenever they cannot maintain physical distancing of 2 m/6 ft from other people. |

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| Employee Wellness | <ul style="list-style-type: none"> • A face shield is not a mask. If a patron/staff member chooses to wear a face shield, they must also wear a mask/face covering. • Stay home when you are ill. • Cover your cough or sneeze with a tissue, then immediately throw the tissue in the garbage and wash your hands. • If you don't have a tissue, sneeze or cough into your sleeve or arm. |
| Cleaning and Disinfecting | <ul style="list-style-type: none"> • Clean and disinfect the debit machines after each customer. • Have one employee responsible for payment transactions and clean and sanitize all surfaces or use disinfectant wipes, followed by washing their hands with soap and water. • Clean and disinfect high touch surfaces and equipment frequently (e.g. door handles, counters, handles on freezer/cooler doors, touch screen surfaces, etc.). • Limit operating hours to properly clean and disinfect all areas of the mobile food premises. • Only use disinfectants with a Drug Identification Number (DIN) and labelled as a broad-spectrum viricide. Check expiry dates and always follow the manufacturer's instructions for use. Particular attention should be paid to contact time, dilution, material compatibility, shelf-life, storage, first aid, and use of personal protective equipment. Health Canada has developed the following list of hard <u>surface disinfectants</u> for use against COVID-19. |

Please contact the appropriate municipality in which you are operating for proper permits and licensing requirements.

Resources

Visit our [website](#) for up to date COVID-19 information.

We've created COVID-19 related documents, posters and other resources that you can share with your employees or staff. [Access our resources](#).

We also have [translated resources](#) in different languages.

If you have any additional questions about these recommendations and what is required of you, please contact the Region of Peel – Public Health at: 905-799-7700 or by email at: peelhealth@peelregion.ca

For more information, please refer to the following resources:

- [Indoor Mask Use in Peel](#)
- [Mask By-laws Brampton, Caledon, and Mississauga for information about the mandatory bylaw.](#)
- [Core Four](#)
- [Regulation 263/20: Rules for areas in Stage 2](#)
- [Restaurant and food service sector webpage](#)
- [Restaurant and Food Service Tip Sheet](#)
- [COVID-19 Guidance for Food Premises Best Practices Summary Sheet](#)
- [Ontario Ministry of Health – Cleaning and Disinfection for Public Settings](#)
- [Ministry of Health COVID-19 Guidance: Essential Workplaces](#)
- [Province of Ontario Guidance to Prevent COVID-19 in the Workplace](#)
- [A Framework for Reopening our Province](#)
- [Ministry of Labour, Training and Skills Development: List of COVID-19 Guidance for Sectors: Restaurant and Food Services.](#)

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For more information visit peelregion.ca/coronavirus

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