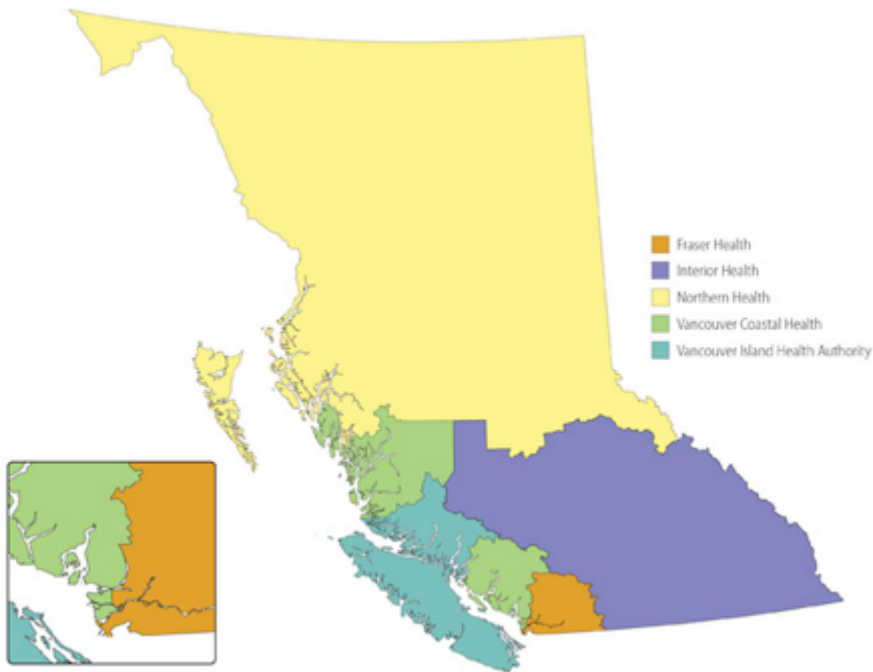




# COVID-19 Reopening: Physical Distancing & Patios

# BC Restart Framework:



- **Public Health Order:**  
Provincial Health Officer, Dr. Bonnie Henry
- **WorkSafe BC Guidelines**
- Business Safety Plan including physical distancing and enhanced cleaning and sanitation protocols.
- BCRFA Guides for achieving PHO and WorkSafe directives.

# BC Priority of Operational Changes

## **First level protection (elimination):**

Use policies and procedures to keep people at a safe physical distance from one another. Limit the number of people in your workplace at any one time, and implement protocols to keep workers at least 2 metres from other workers, customers, and members of the public.

## **Second level protection**

**(engineering controls):** If you can't always maintain physical distancing, install barriers such as plexiglass to separate people.

## **Third level protection**

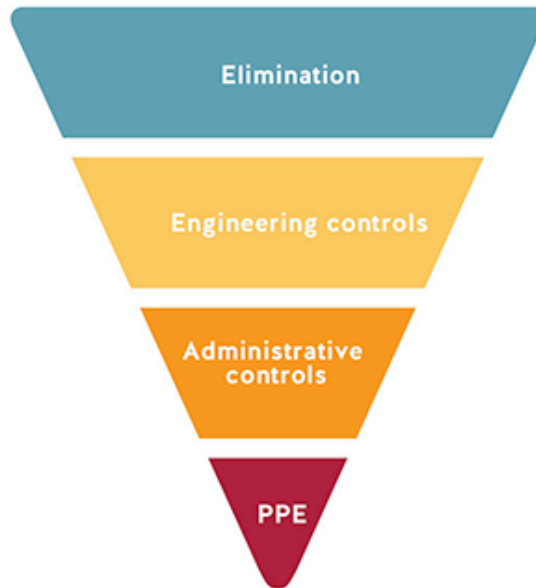
**(administrative controls):** Establish rules and guidelines, such as cleaning protocols, telling workers to not share tools, or implementing one-way doors or walkways.

**Fourth level protection (PPE):** If the first three levels of protection aren't enough to control the risk, consider the use of [non-medical masks](#). Be aware of the limitation of non-medical masks to protect the wearer from respiratory droplets. Ensure workers are [using masks appropriately](#).

Consider  
first



Consider  
as needed







# **Lesson 1: Make Physical Distancing Regulations a Priority**



# Use 2-metre distance to set Your Capacity

You may provide food or drink services, including standing or seated service, subject to the conditions which follow.

1. You must determine the maximum number of patrons and staff that your premises can accommodate if they are standing or sitting two metres apart and must document this maximum number in your safety plan.
2. You must monitor the number of patrons and staff present on your premises and ensure that the number present does not exceed the maximum number in your safety plan.



# Mandated 2-metre distance For lines and congestion

3. You must assess your premises for places where patrons may congregate and stand in line, and in those places, you must use physical devices, install markers or use other methods to guide and assist patrons in maintaining a distance of two metres from one another.

4. You must monitor places where patrons congregate or stand in line and remind patrons to maintain a distance of two metres from one another, unless they are in the same party.



# Physical Distancing

6. If there are tables and chairs on your premises, patrons must be seated in such a way that

- a. there are **two metres** between the patrons seated at the same table, unless they are in the same party, and
- b. there are **two metres** between the patrons seated at one table and the patrons seated at another table, unless:
  - i. they are in the same party, or
  - ii. the tables are separated by a washable, rigid, impermeable partition





# Bar & Counter Service

**9. Patrons seated** at a counter must be seated so that they can maintain a distance of 2 metres from other patrons, unless

**10. Patrons standing** at a counter or table must be able to maintain a distance of 2 metres from other patrons, unless

- a. they are in the same party, or
- b. they are separated by a washable, rigid, impermeable partition



A smiling waiter in a modern restaurant serving a salad to a group of happy customers. The waiter is a Black man with glasses, wearing a grey shirt and an orange apron. He is holding a white bowl of salad. The customers are a blonde woman in a pink shirt, a woman with curly hair in a floral shirt, and a woman in a yellow shirt. They are all smiling and looking at the waiter. The restaurant has large windows and a modern interior.

# Lesson 2: Be Strategic using Washable, Rigid Partitions



# Physical Barriers

Physical barriers must be washable, rigid, impermeable partitions that:

- i. Extend to at least 1.20 metres above the counter or table-top, if it is attached to the counter, table floor or another structure at floor level, or
- ii. Hang to the tabletop or countertop and is at least 1.20 metres above the tabletop or countertop in height, if it is hung from the ceiling or other structure

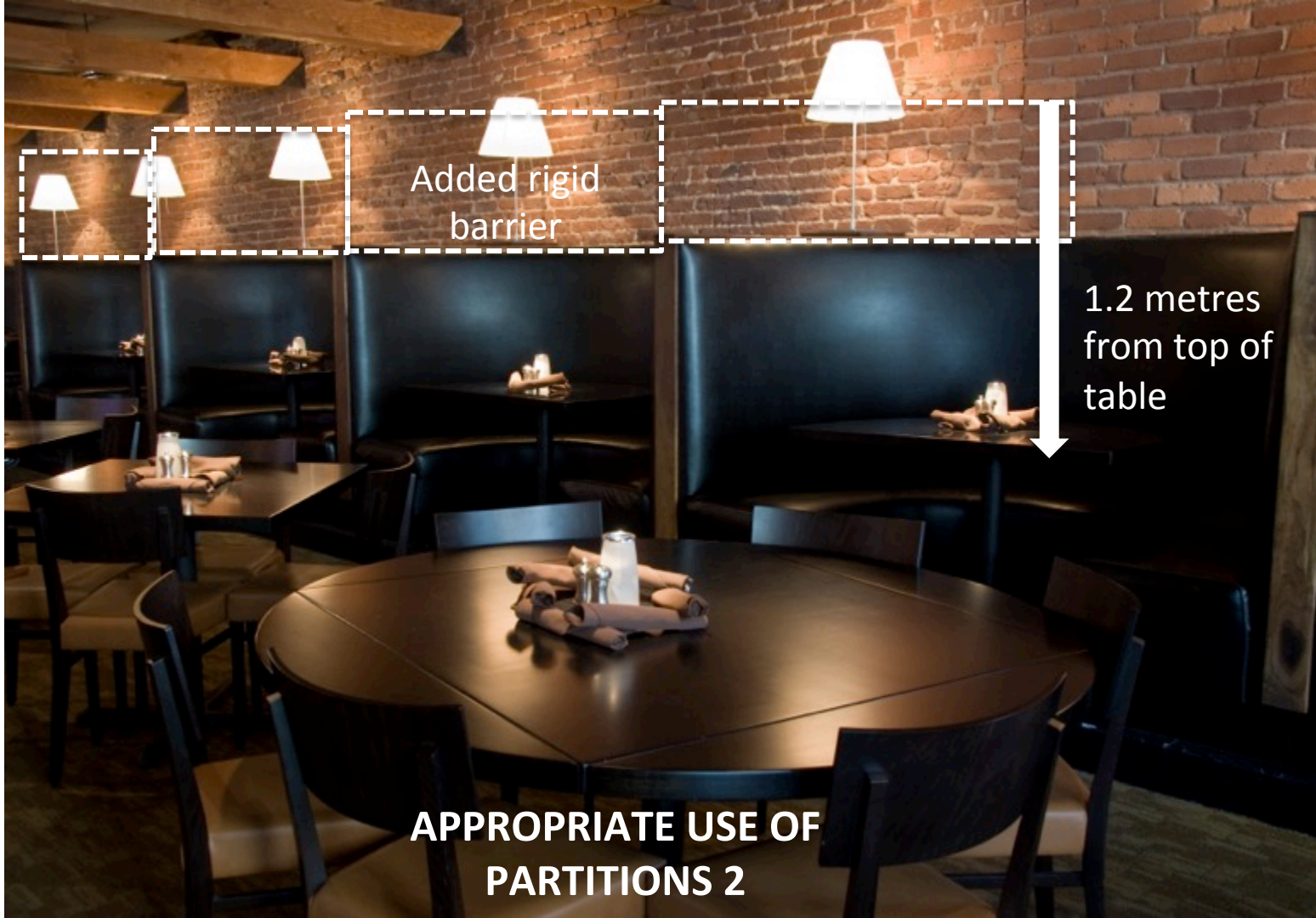




Added rigid  
barrier

1.2 metres  
from top of  
table

**APPROPRIATE USE OF  
PARTITIONS 1**



Added rigid  
barrier

1.2 metres  
from top of  
table

**APPROPRIATE USE OF  
PARTITIONS 2**





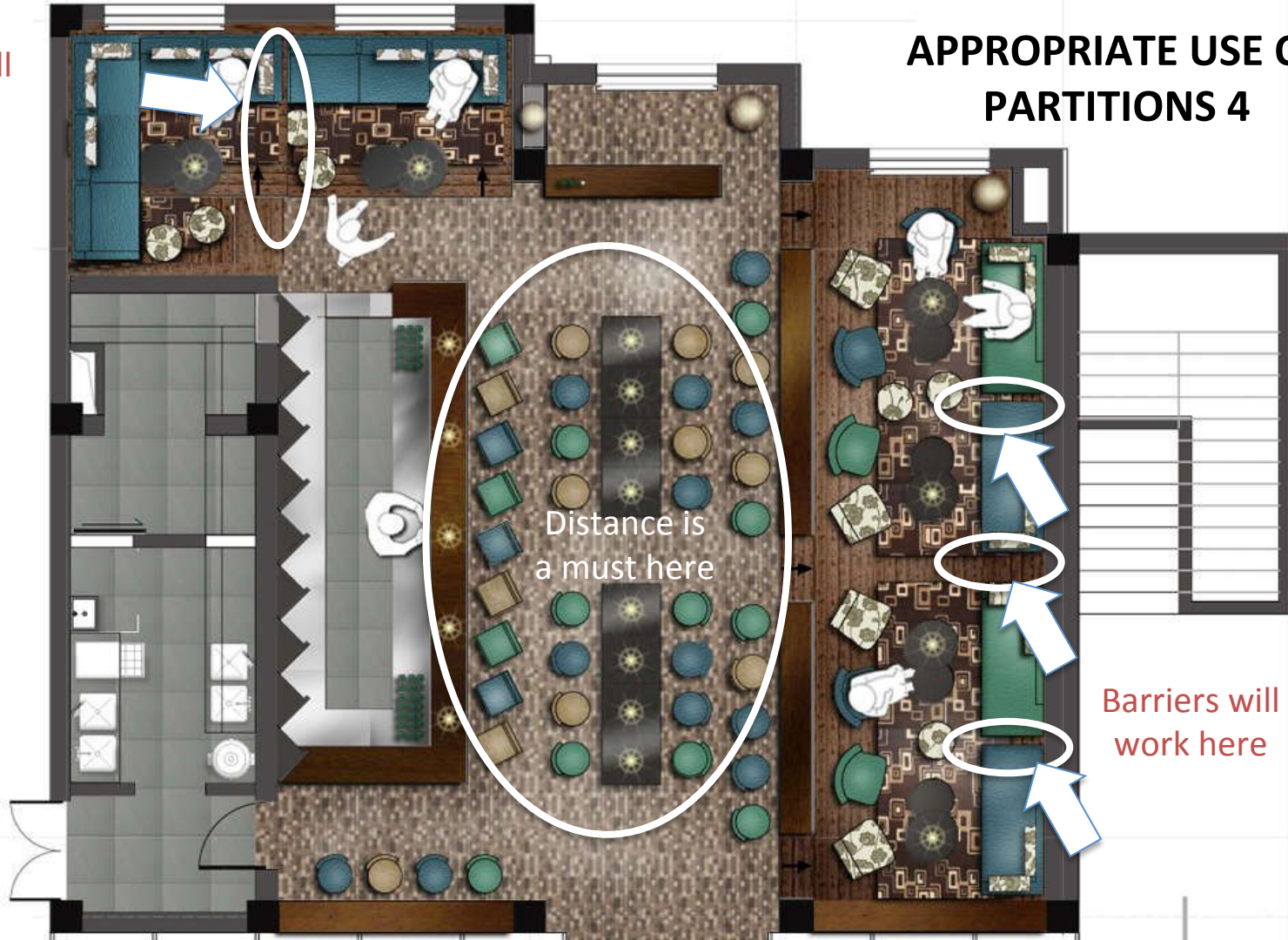
Added rigid  
barrier

1.2 metres  
from top of  
table

**APPROPRIATE USE OF  
PARTITIONS 3**

Barriers will  
work here

## APPROPRIATE USE OF PARTITIONS 4



Distance is  
a must here

Barriers will  
work here

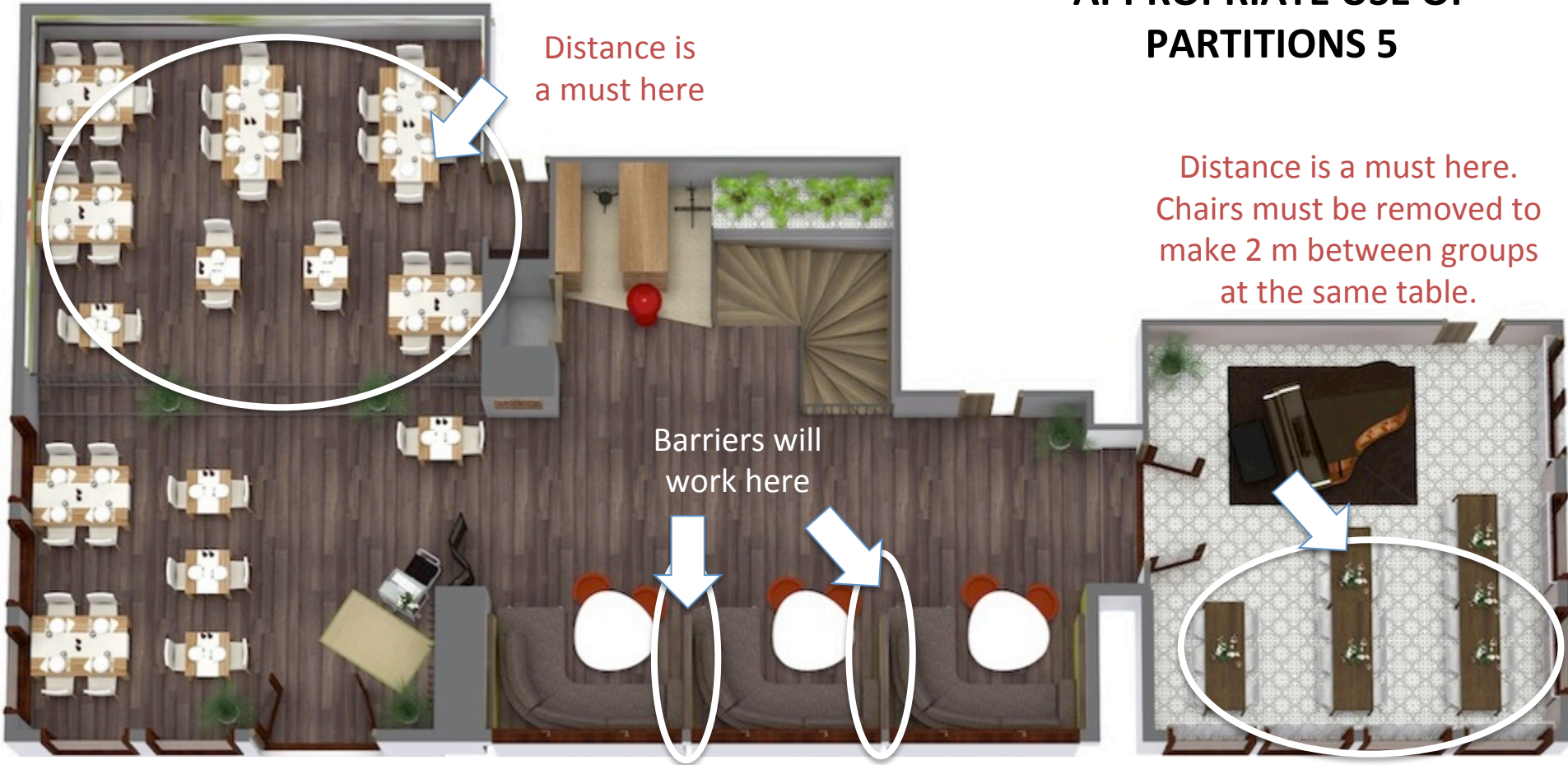


## APPROPRIATE USE OF PARTITIONS 5

Distance is  
a must here

Distance is a must here.  
Chairs must be removed to  
make 2 m between groups  
at the same table.

Barriers will  
work here



## APPROPRIATE USE OF PARTITIONS & SPACING 6

If you added a rigid partition, it must be 1.2 m tall on top of the counter

X X X X

2 m separation

This is case, a good solution is to create 2 m of distance between parties at the bar through removing. This is also the best way to create distance for staff. You could also add a barrier between staff and guest on top of the bar of 1.2 metres.



## APPROPRIATE USE OF PARTITIONS & SPACING 7



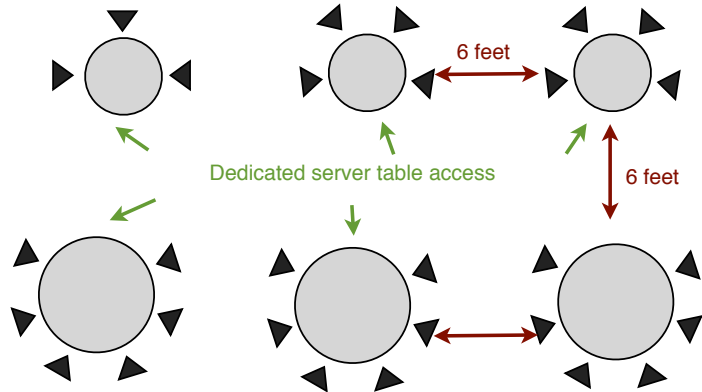
A rigid partition must be added for counter service that is 1.2 m tall on top of the counter

This is case, you also need to add distance markers for waiting in line that are 2 m apart.

# How to Execute Physical Distance:

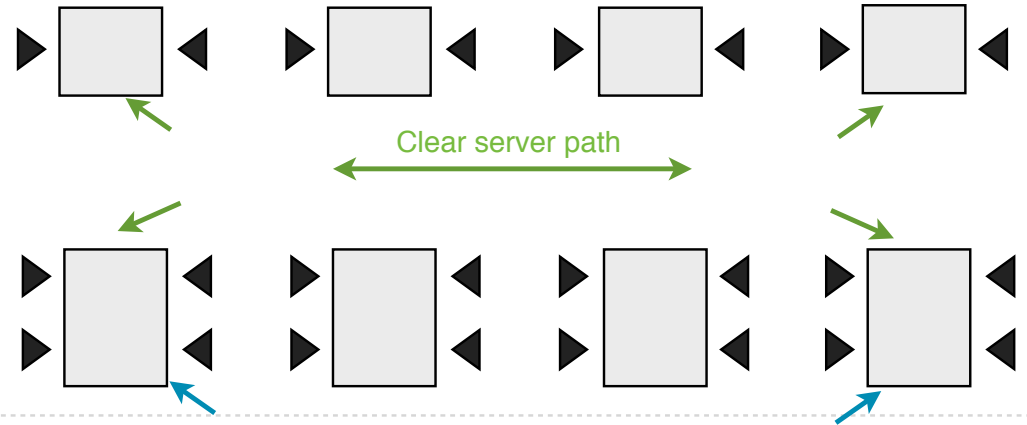
Staff and customers want to see restaurant operators operating differently.

## IDEA 2: REMOVE 1 SEAT AT EACH TABLE

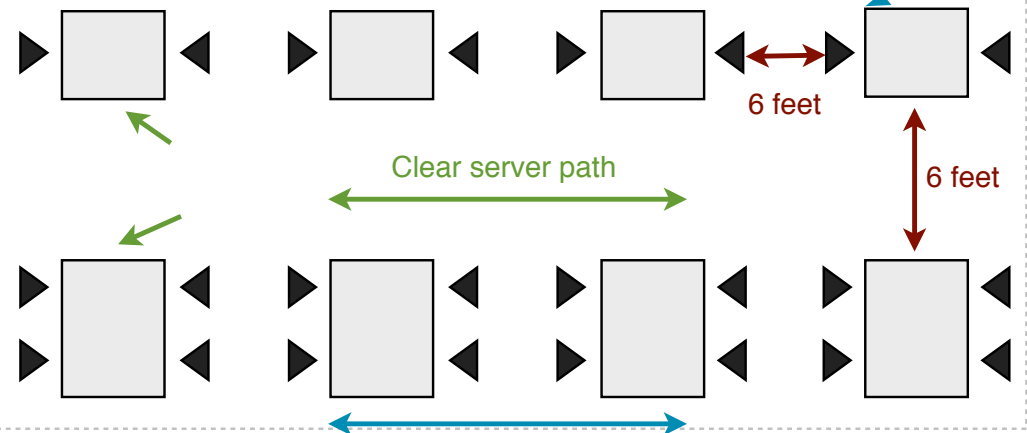


## IDEA 1: CREATE DEDICATED SERVER CORRIDORS

### Section 1

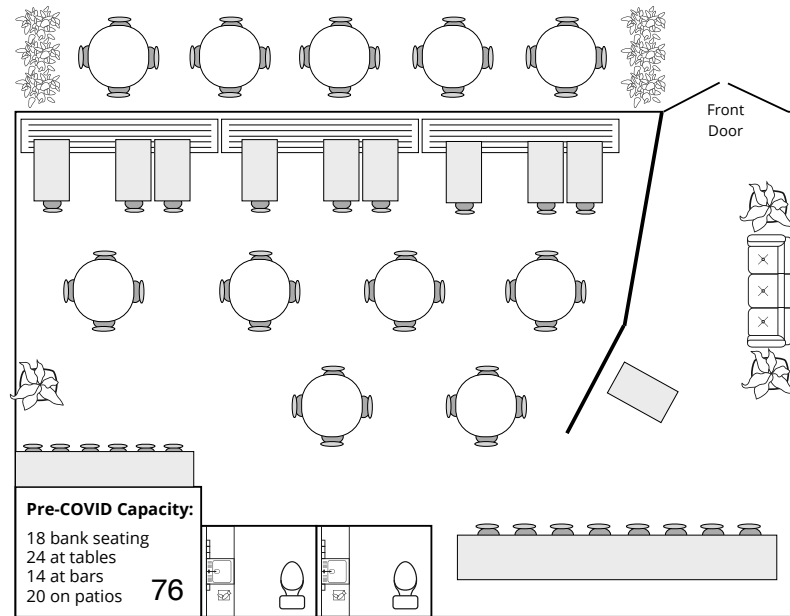


### Section 2



The diagram illustrates a restaurant layout designed for COVID-19 safety. It features several key areas and seating arrangements:

- Seating and Distancing:** Round tables are arranged in a central area, with green arrows indicating 2-metre distancing between them. A bar area at the bottom left has a 2-metre gap between sections. A long table at the bottom right also maintains a 2-metre gap.
- Server Spaces:** Designated "Space for a server" is marked with green arrows near the top and bottom left, and blue arrows near the top and bottom right.
- Entrance and Exit:** The "Front Door" is at the top right, leading outside. A "Hostess Station" is located near the bottom right corner.
- Facilities:** "Washrooms Must Remain Open" are shown at the bottom center, with two stalls visible.
- Capacity and Status:** A box on the left specifies "COVID-19 Capacity: 12 bank seating, 17 at tables, 10 at bars, 16 on patios, 55". To the right, a legend indicates that a table with an 'X' is "Temporarily Closed".



# Lesson 3: Expand your Patio





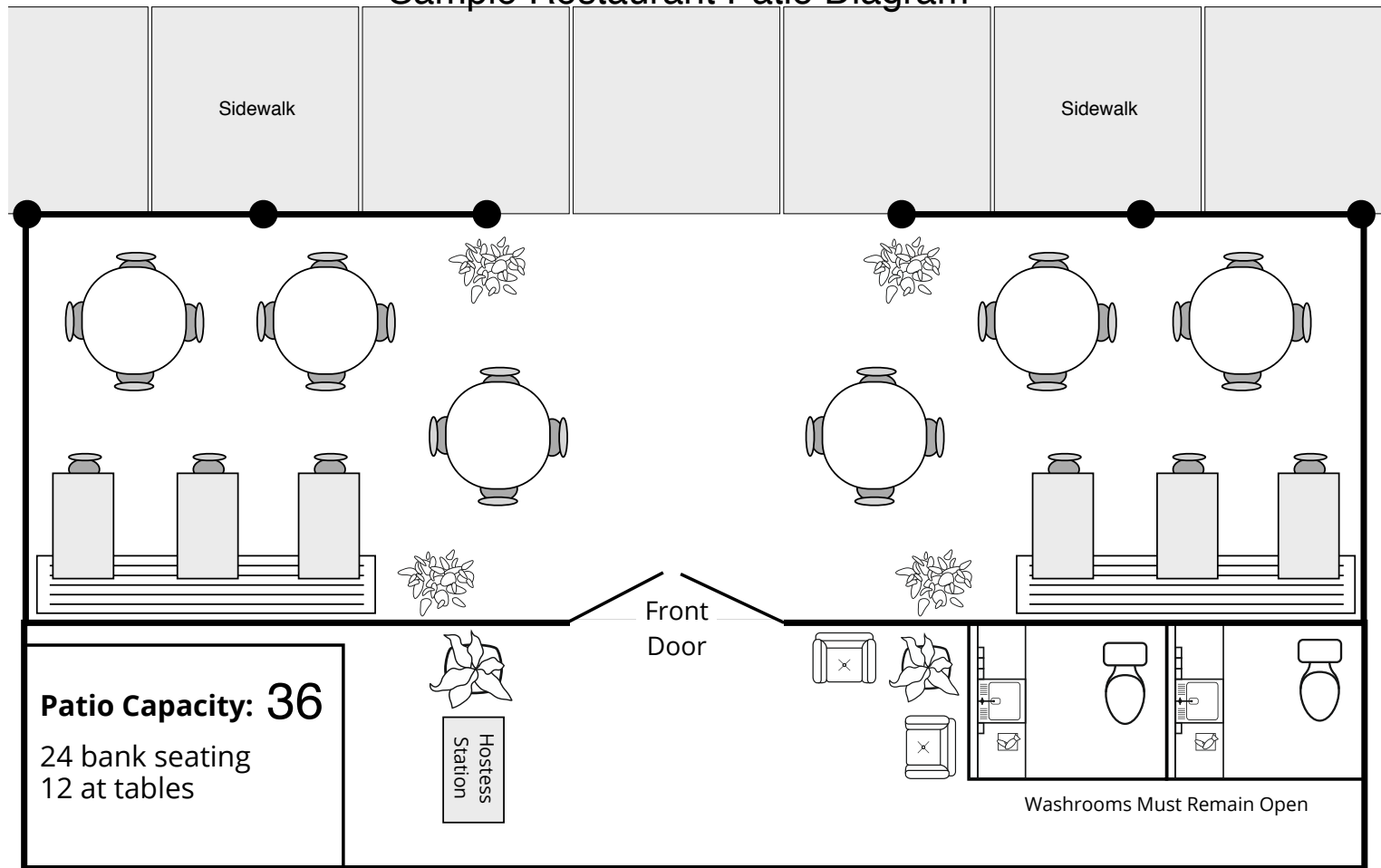
# Expanded, Flexible Patio Spaces:



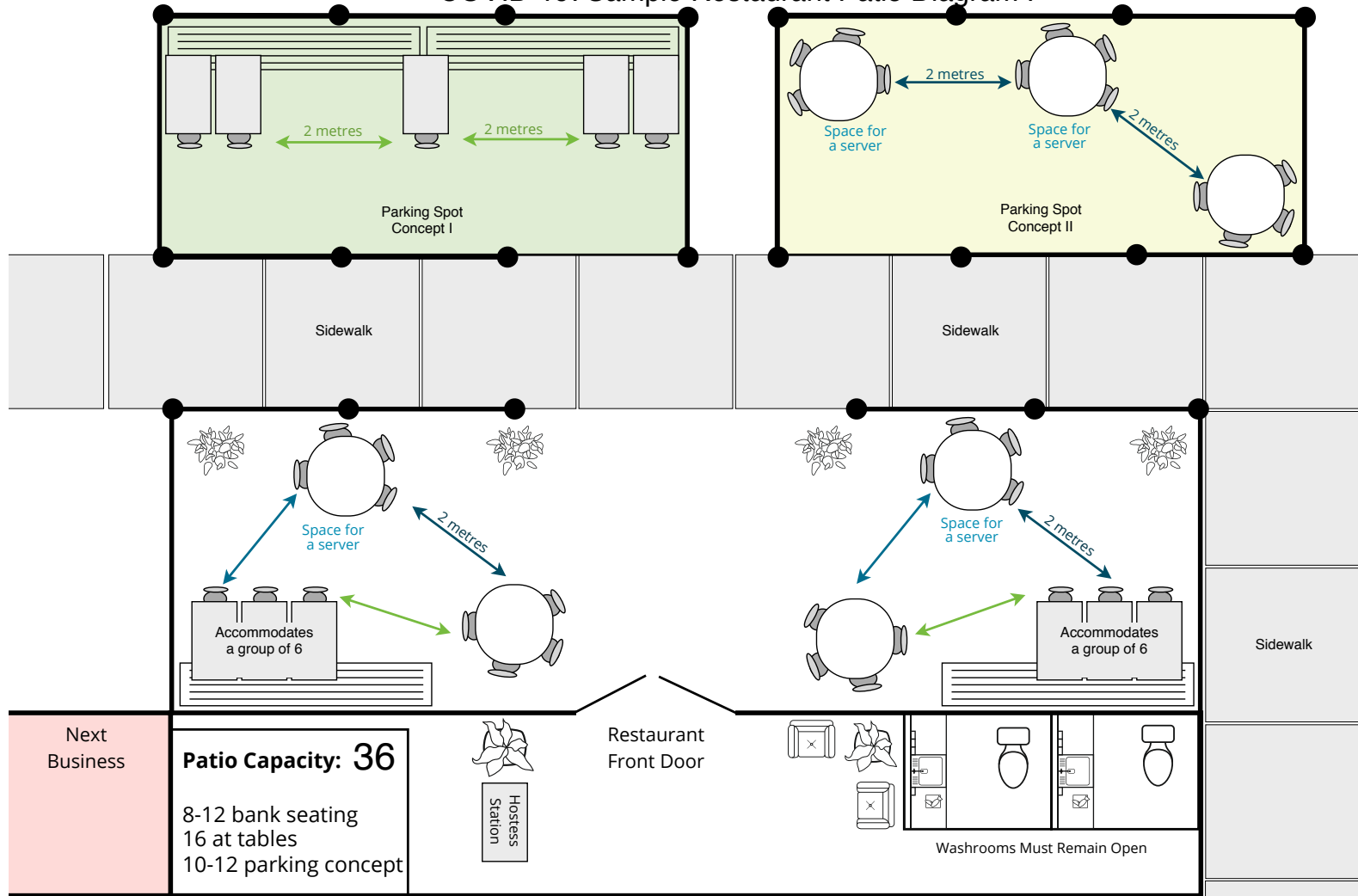
**Ask your  
municipality**

- **Vancouver Island:** Colwood, Comox, Courtenay, Langford, Ladysmith, Nanaimo, North Cowichan, Parksville, Saanich, Sidney, Sooke, Tofino, Victoria
- **Metro Vancouver:** Vancouver, North Vancouver (City and District), Surrey, Richmond, Port Coquitlam, Coquitlam, Maple Ridge, Langley (City and Township)
- **Okanagan/Kootenays:** Kimberley, Kelowna, Penticton, West Kelowna, Vernon, Kamloops, Summerland, Oliver, Osoyoos, Keremeos, Princeton, Hedley, Cawston, Okanagan Falls, Naramata.

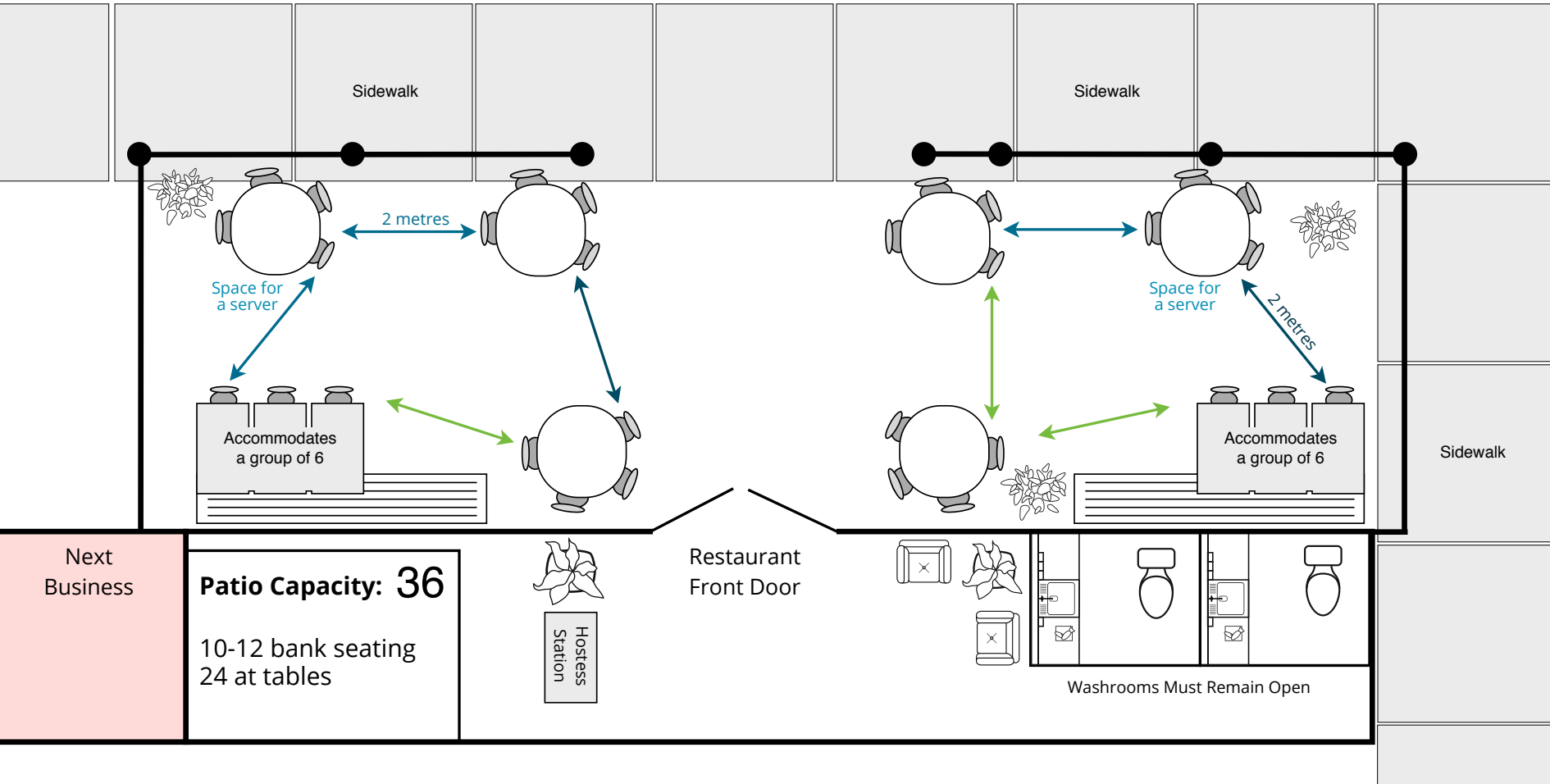
# Sample Restaurant Patio Diagram



# COVID-19: Sample Restaurant Patio Diagram I



# COVID-19: Sample Restaurant Patio Diagram II





# Lesson 4 : Act on Core Principals

# Limited Capacity

12. If there is an event held on the premises, during the event
  - a. Patrons must be able to maintain a distance of two metres from other patrons,
  - b. Subject to c., there must be no more than 50 patrons present in total on the premises, even if this number is less than the maximum number of patrons who would be permitted to be present under the safety plan.
  - c. 50 patrons may only be present if this is not more than the number permitted under the safety plan, and
  - d. Patrons who leave the premises during the event must not be replaced by other patrons.
  
8. There must be no more than 6 patrons seated at a table or a booth.



# Limited Capacity

13. Despite paragraph 12, if the event is taking place in an area completely separated from the rest of the premises, during the event

- a. There may be additional patrons present in other parts of the premises, if the total number of patrons present on the premises does not exceed the maximum number of patrons permitted on the premises under the safety plan, and
- b. Patrons who leave the area in which the event is being held must not be replaced by other patrons.





# Contract Tracing

For seated customers, businesses must collect contact information for one member of every party:

- First name, last name, phone or email;
- Kept for 30 days in the event that there is a need for contact tracing by the medical health officer.

## Compliance

Compliance is required under section 42 of the Public Health Act:  
WorkSafe BC and Public Health Officers are inspecting restaurants.





# BCRFA Engagement & Resources



# BCRFA Support Documents



≡ BC RESTAURANT AND FOODSERVICES ASSOCIATION  
**COVID-19 BEST BACK OF HOUSE  
PRACTICES FOR OPEN AND  
CLOSED KITCHENS**

## Tools that can help you:

- Health Check Template for employees.
- Restart Checklist.
- Best Practice ideas for setting your Front of House, Back of House, Rehiring and Beverage Service Protocols.
- Reduced Capacity Signage.
- Prevent the Spread entrance signage.
- Sample Decals.
- A medical resource list that includes telephone numbers and website addresses for key medical, mental health, and bullying resources, and approved sources for COVID-19 information.

# PHYSICAL DISTANCING PRIMER

## WHAT DOES PHYSICAL DISTANCING LOOK LIKE IN RESTAURANTS?

Physical distancing (social distancing) means keeping a distance of at least two metres from others at all times.

Everyone needs to practice physical distancing, even if you have:

- NO symptoms of COVID-19
- NO known risk of exposure
- not travelled outside of Canada within the last 14 days.

Together, we can slow the spread of COVID-19 by making a conscious effort to keep a physical distance between each other. Physical distancing is proven to be one of the most effective ways to reduce the spread of illness during an outbreak. With patience and cooperation, we can all do our part.

Dr. Bonnie Henry's public health order of May 22, 2020 defines the terms of re-opening restaurants for dine in across British Columbia. All restaurants are required to comply with Public Health orders under section 42 of the Public Health Act. Failure to comply with the Order is an offence under section 99(1) (k) of the Public Health Act.

Physical distancing is the first line of defence against COVID-19. It is primary action that the public health order requires of operators in establishing new protocols in response to COVID-19.

In the WorkSafe BC documentation, elimination is listed as the first level protection against the spread of COVID-19. It says "use policies and procedures to keep people at a safe physical distance from one another. Limit the number of people in your workplace at any one time, and implement protocols to keep workers at least 2 metres from other workers, customers, and members of the public."

The Public Health Order does not reference physical barriers as a means to provide physical distancing. Make sure that you prioritize creating distance as inspectors are looking for distance before barriers.

## HOW CAN YOU DO THIS?

- Move tables further apart and away from high-traffic areas such as bathrooms and service stations.
- If tables cannot be moved, consider blocking off every other table or removing chairs so that half the chairs are used.
- Remove additional bar seating to create 2 metres of distance.
- Make sure furniture is arranged in a way that it is easy for staff to sanitize between seatings.
- Spread patio seating out to meet the needs of physical distancing. If possible, apply for a temporary patio extension as permissible in your jurisdiction.
- Temporarily close in restaurant waiting seating.
- Create a designated waiting area outside of the restaurant to prevent overcrowding in entrances or bar areas.
- Use signage or floor markers to set expectations and direct the flow of foot traffic
- Ensure that patrons do not gather in groups inside or outside of restaurants and bars while waiting for take-out or after picking up food and drinks.
- Restaurants and bars should help people maintain an orderly line (inside and out) with people spaced six feet apart.
- Make lines on the floor or sidewalk 6 feet apart with tape or chalk to show where people should wait and not block the sidewalk.

In addition to physical distancing, at this time, restaurants have a maximum capacity of 50% of regular pre-COVID-19 capacity.



## Prevent the spread of COVID-19

**In order to reduce risk of exposure to the virus that causes COVID-19, we are limiting the number of people in this space.**

**Address/room/space:**

**Occupancy limit: \_\_\_\_\_ people**

**If you are displaying symptoms of COVID-19, refer to HealthLink BC at 811**

WorkSafeBC.com



**More Resources:**

**Website: [www.bcrfa.com](http://www.bcrfa.com)**

**[membership@bcrfa.com](mailto:membership@bcrfa.com)**