

**Food Service Guidelines for PEI
Receptions and Other Shared Meals
October 22, 2021**

Masks: What are the mask requirements?

As of September 17, 2021, masks are mandatory in all enclosed public spaces in Prince Edward Island.

General Considerations

- Singing is permitted, with physical distancing between the singers and patrons.
- Rearrange waiting areas if necessary to promote physical distancing.
- Create separate take-out and dine-in protocols. Take-out customers are not required to show proof of vaccination. Physical distancing must be maintained among patrons in the areas available to take-out customers. Designate a door or path separate from dine-in patrons for payment and/or pickup, if possible. Introduce clear signage (e.g. floor markers) for take-out versus dine-in, and for entrances and exits into the food premises.
- Ensure a two metre (six feet) physical distance between workers and patrons.
- Provide a temporary handwash station or hand sanitizer, with signage, at the door for patrons to use when they enter the dining room.
- Consider limiting the number of individuals permitted inside washrooms to encourage physical distancing in washrooms.
- Washroom sanitation must be enhanced.
- Manage break times and schedules (stagger) to support maintaining physical distances between volunteers and hosts.
- Consider creating cohorts of volunteers who work together and who do not interact with other cohorts. This will assist in reducing transmission throughout the venue and with contact tracing in the event that a volunteer becomes ill.
- Provide signage and guidance to patrons regarding physical distancing, not entering the food premises if they are ill and other messaging related to COVID-19 guidance.
- Encourage contactless payment.

Table Service

- Consider controlling access to the dining room by having people wait to be seated.
- Avoid touching water glasses and/or coffee cups when refilling.
- Table service is required for alcoholic drinks.

Buffets

- Self-serve buffets are not permitted at this time.
- Served buffets are permitted, provided:
 - individuals wear a non-medical mask,
 - congestion and mixing at the served buffet is minimized (e.g. one group/table at a time), and

- the line-up is 6 ft away from any individuals seated or otherwise partaking in the gathering,
- those in the line-up are six feet from the food, or there is a sneeze guard in place or food items are wrapped,
- the server frequently practices hand hygiene, wears a non-medical mask, and is screened for symptoms of COVID-19,
- self serve food or non-alcoholic drink stations are permitted, provided:
 - food items are individually wrapped,
 - hand washing facilities or alcohol-based sanitizers are within easy reach of the station,
 - the stations are supervised,
 - signs are posted at the self-serve station, to remind people to wash or sanitize their hands before touching self-serve food, drink or other items, and to maintain a two metre distance from other patrons,
 - any high touch surfaces are frequently cleaned and disinfected,
 - congestion at the station is minimized (e.g. one group/table at a time), and people serving themselves wear a non-medical mask.

Kitchen

- Limit the number of volunteers in a food preparation area at any one time.
- Consider designating volunteers to certain areas of the kitchen to ensure physical distancing requirements can be maintained.
- Where physical distancing between workspaces is not possible, kitchen volunteers are recommended to wear non-medical masks.
- Establish directional arrows on the floor in kitchen settings to control flow of traffic and reduce interaction between cooking and clearing areas.
- When applicable, clearly mark exit and entrance doors from kitchen to service area to avoid interaction between food being served and dishes being cleared.
- Restrict access into the food preparation area.
- As much as possible, cooks and chefs should use their own high-use tools such as knives.

Cleaning and Hygiene

- Develop and establish hand hygiene policies and procedures for all volunteers. Post handwashing signs near all sinks.
- Establish hygiene practices that address the needs of the workplace.
- Have hand sanitizer (with 60-80% alcohol) available to patrons and volunteers. Install additional dispensers as needed.
- Follow the written sanitation plan for the premises. Churches should establish this plan before considering hosting food events.
- Enhance cleaning of all frequent touchpoints and shared equipment is required. This includes, but is not limited to: walls, tables, chairs, barstools, coasters, condiments, coat hooks, restrooms, door/equipment handles/knobs, etc.

- Tables, vinyl or laminated menus, and seats should be cleaned and sanitized when tables turn.
- Remove salt and pepper shakers, sauce dispensers, candles, and other table top items or sanitize between sittings. Consider single-use options.
- Install touch-free soap and paper towel dispensers in washrooms, if possible.
- Ensure volunteers have easy access to appropriate supplies, such as soap and water, hand sanitizer, and disinfectant wipes.