



Coronavirus COVID-19

BC Centre for Disease Control | BC Ministry of Health



HOW YOU CAN SLOW THE SPREAD OF COVID-19

Take care of others by taking care of yourself.

Wash your hands, don't touch your face, and stay home if you are sick.

Stay at Home and Physically Distance

Stay at home whenever you can. Maintain 2 meters distance from those outside of your household.

COVID-19 Food and Beverage Sector Fact Sheet

March 27, 2020

Effective March 20, 2020, the Provincial Health Officer ordered that premises licensed to sell liquor and which do not offer meal service **must close**, and that other premises that provide meal service and drink **may only provide take out or delivery services**, subject to conditions below.

Restaurants are now able to also deliver liquor products alongside the purchase of a meal, as outlined in this release: <https://news.gov.bc.ca/releases/2020AG0027-000541>

The Order takes effect immediately, applies until May 30, 2020 and can be found at:

<https://www2.gov.bc.ca/gov/content/health/about-bc-s-health-care-system/office-of-the-provincial-health-officer/current-health-topics>

The Order is subject to revision, cancellation or extension by the Provincial Health Officer (PHO). In case of difference between this Fact Sheet and the Order, the Order takes precedence.

Breweries, wineries and distilleries that are licensed to serve liquor in their own lounges or tasting rooms **are no longer permitted to do so**. Breweries, wineries and distilleries, however, may continue to manufacture liquor.

Retail liquor sales may continue as before at the following premises: breweries, wineries and distilleries that can sell liquor from their on-site stores; licensee retail liquor stores; wine stores and special wine stores; and premises that can sell liquor off-sales; subject to specific conditions, outlined below.

RESTAURANT AND RETAIL LIQUOR SALES ARE SUBJECT TO SPECIFIC CONDITIONS, INCLUDING:

- The operator may provide take-out and delivery services only.



Ministry of Health



BC Centre for Disease Control

If you have fever, a new cough, or are having difficulty breathing, call 8-1-1.

Non-medical inquiries (ex. travel, physical distancing): 1-888-COVID19 (1888-268-4319) or text 604-630-0300



- Customers may only be on an operator's premises for the time that it takes them to collect their purchases.
- The operator must ensure that when there are customers on their premises there is enough space available to enable them to maintain a distance of 2 metres from one another.
- The operator must not have more than 50 people present at one time on the premises.

TO HELP PREVENT COVID-19 VIRUS TRANSMISSION, OPERATORS OF TAKE-OUT/DELIVERY FOOD PREMISES AND RETAIL LIQUOR OPERATIONS NEED TO:

- Create an environment where customers can practice safe physical distancing of 2 metres if picking up the food or liquor (remove chairs, if necessary) or encourage home delivery.
- Require delivery drivers who are waiting for products and staff to practice safe physical distancing of 2 metres.

TO HELP PREVENT COVID-19 VIRUS TRANSMISSION, OPERATORS OF FOOD RETAIL (E.G. GROCERY STORES), TAKE-OUT/DELIVERY FOOD PREMISES AND RETAIL LIQUOR OPERATIONS NEED TO:

- Enhance the premise's sanitation plan and schedule, and ensure staff are practicing proper hygiene (e.g., frequent hand washing, coughing or sneezing into their elbow rather than into their hands or the environment).
- Ensure washrooms are always well stocked with liquid soap and paper towels, and that warm running water is available. Antibacterial soap is not required to prevent the spread of COVID-19.
- Provide single-use containers for take-out foods. Customers must not use their own containers or carrier bags/boxes for take-out food or other food/grocery products.
- Post signs at check out indicating no customer packaging is to be used or placed on check out counters.
- Ensure staff and customers with COVID-19 symptoms, i.e. sore throat, fever, sneezing, coughing, or gastrointestinal symptoms, i.e. nausea, vomiting, diarrhea, stay away from the premises.
- Ensure those with symptoms self-isolate for 14 days. If there is a health concern, call 8-1-1 or seek medical advice.
- Ensure frequent and proper handwashing as it is a very good way of preventing respiratory viral infections and other foodborne illnesses.
- There is currently no evidence that COVID-19 can be passed on through touching or handling cash. Employees who handle cash must wash their hands with soap and water before preparing food. See <http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses>
- If the operator or employee chooses to use gloves, ensure employees wash their hands thoroughly before and after using gloves, and ensure employees change gloves often.



TO HELP PREVENT COVID-19 VIRUS TRANSMISSION, OPERATORS OF FOOD RETAIL (E.G. GROCERY STORES), TAKE-OUT/DELIVERY FOOD PREMISES AND RETAIL LIQUOR OPERATIONS SHOULD:

- Be efficient in their operations: encourage customers to order and pay in advance.
- Provide staff with the toll-free number for non-medical information related to COVID-19, such as travel recommendations and physical distancing: 1-888-COVID19 (1-888-268-4319). Texts can also be sent to 604-630-0300.
- Make available to staff the link to the BC COVID-19 Symptom Self-Assessment Tool found here: <https://covid19.thrive.health/>
App links:
iPhone: <https://apps.apple.com/ca/app/BC-COVID-19-Support/id1502907052>
Android: <https://play.google.com/store/apps/details?id=ca.bc.gov.health.hlbc.COVID19>
- Consider placing alcohol-based hand sanitizer dispensers near doors, payment stations and other high-touch locations for customer and staff use.
- Consider placing physical queue line controls in place such as crowd control cordons.
- Place markers, e.g. tape or cones, every 2 metres to provide customers with visible waiting spots before entering the store or in other queues such as checkouts.
- Place multiple notes near entrances informing customers of the physical distancing methods being used in your facility. This could include the number of customers the facility can accommodate inside at a time as well as a summary of the PHO Order. For small stores, this could be as few as one/two customers. Multiple signs help customers maintain physical distance.
- For larger stores, consider monitoring number of customers and staff entering/leaving the store-allowing one person in for every one out, once the maximum for the store has been achieved.
- Consider providing sneeze/cough guards for cashier stations.
- Offer delivery services for future purchases, to customers who pick up products.
- Contact their environmental health officer if they have food safety or sanitation questions and their liquor licensing officer for liquor licensing questions.

NOTE ON MAXIMUM NUMBER OF PEOPLE IN A STORE: This should be determined for each food premises, based on 2 metres between people in the premises. A person would need roughly 5 square metres of customer floor space, i.e. space in which a customer would normally be expected to stand.

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