Food businesses  
June 11, 2021

Jump to Appendix 1 for additional information currently not listed on the food business page

Information for grocery stores, restaurants and other food premises for employers and workers.

UPDATED. Will appear before items that have been updated

Prevention measures for all food businesses
All food businesses are required to follow:

PHO order for Workplace Safety - December 16, 2020
Ministerial Order for wearing face coverings in indoor public areas - November 24, 2020

Employers must review their COVID-19 safety plan is consistent with WorkSafe BC guidelines.

Daily worker health checks
- Daily health checks of employees must be performed, employees must not work if they did not pass or properly perform the daily health check.
- Employers must encourage workers to work from home if that is possible, and provide supports for this.
- Provide messaging to customers to not shop or dine and stay home if sick (cold, flu, COVID-19 symptoms).
- Support your employees to stay home if they are sick.

Physical Distancing
- Ensure customers can maintain physical distancing of 2 metres space in line ups, including while waiting for washrooms.
- Determine the maximum number of customers who can be accommodated in your premises and document this in your COVID-19 safety plan.
- Monitor and control the number of people in the premises.
- Prevent customers and employees from congregating at the workplace. Implement employee and customer health screening. Anyone who is ill should go home and not enter the store, restaurant, pub, café or premises.

Sanitation
We recommend all operators review their sanitation procedures and increase their sanitation frequency, especially for high touch surfaces and public areas.

Surfaces must be cleaned on a regular basis with an approved detergent. Cleaning removes physical contaminants or dirt on the surface. This is followed by rinsing with clean, potable water. Cleaned surfaces must then be sanitized (food contact surfaces) or disinfected (non food contact surfaces). Review with your staff how to use and verify the concentration of sanitizers and disinfectants used in your food premises.

Disinfectants and Sanitizers: how they are different
Disinfectants are different from sanitizers in that they have a greater ability to destroy bacteria, viruses and molds. Disinfectants are used at a higher concentration and require a longer contact time than sanitizers. If a food grade disinfectant is used on a food contact surface, it may need to be rinsed off with potable water.

**Caution:** Operators must confirm that sanitizers or disinfectants are appropriate for use against COVID-19 and for food premises use with their chemical suppliers. Some disinfectants can be toxic and are unsuitable for food premises or food contact surfaces. Approved disinfectants: [Canadian Drug and Health Products list](#) of registered Sanitizers and Disinfectants. [Disinfectants for Use Against SARS-CoV-2 | US EPA (List N)](#)

In Canada, disinfectants must have a DIN (drug identification number). Some disinfectant/sanitizer products are the same chemical. It can be used as a disinfectant when used at a higher concentration and longer contact time or as a sanitizer when used at a lower concentration and shorter contact time. For example, “bleach” is considered a disinfectant when used at 1000 to 5000 ppm with a 10 minute contact time, but is considered a sanitizer when used at 100 to 200 ppm with a 2 minute contact time. To prepare a bleach solution consult the [FOODSAFE online bleach calculator](#).

Food grade sanitizers are used after cleaning to reduce the level of bacteria to a safe level when following the manufacturer’s instruction for concentration and contact time. Sanitizers are used on food contact surfaces. When sanitizers are used at the no-rinse concentration level it does not need to be rinsed off with clean potable water.

**Cleaning and sanitizing in food areas**
- Ensure food service and food prep areas are cleaned and sanitized according to the product manufacturer’s instructions after each customer service, staff shift changes, and before and after closing.
- Have dedicated staff for cleaning and sanitizing the service area.

**Cleaning and disinfection in non-food areas**
- Review and enhance your premise’s sanitation plan and schedule.
- Do not use disinfectants in food service and food prep areas. For more information on cleaning and disinfecting non-food areas (e.g. washrooms) and the differences between disinfectants and sanitizers see the [Cleaning and Disinfecting page](#).
- **UPDATED** Regularly clean and disinfect point of sale devices and equipment for handling payments, washrooms, and other common touch points. Because COVID-19 transmissions from touching shared surfaces is low risk it is NOT necessary to disinfect after each use (see review below for further information).
- Perform more frequent cleaning and disinfecting of shared areas.

**UPDATED**
For further information about surface (fomite) transmission risk, please see this evidence review from NCCEH: [Fomites and the COVID-19 pandemic: An evidence review on its role in viral transmission](#)

**Hand hygiene**
- Employees should practice good hand hygiene including frequent hand washing, as well as coughing or sneezing into your elbow rather than hands.
- Provide alcohol-based hand rubs in the food premise for patrons.
- Ensure washrooms are stocked with liquid soap and paper towels at all times, and that warm
running water is available.

Masks

- Masks must be worn by both customers in restaurants, cafes, pubs, bars or other businesses where food is sold except while eating or drinking or sitting at a table.
- Exemptions apply for children under 12 years of age, people cannot put on or remove a mask on their own, those with health conditions including psychological and behavioural conditions that prevent them from wearing a mask, and for those who have to remove a mask to communicate.
- An employer’s COVID-19 Safety Plan may require workers to wear a mask when interacting directly with customers. However, workplaces may have other control measures in place such as a well-designed plexiglass shield that acts as a barrier between customers and employees. More information about suitable barriers can be found in the WorkSafe document COVID-19 health and safety: Designing effective barriers.
- Mandatory masking and handling customers who refuse to wear masks: see the Employers and Business page (retail).

Signage

- Place hand hygiene and cough and sneeze etiquette signs within areas in the food premise (for example, use this Hand Hygiene poster).
- Place signage on front doors that tell customers not to enter the premises if they are feeling ill. Poster
- Place signage at entrances requiring customers to wear masks.
- Place signage in employee areas about COVID measures in place. Poster

**UPDATED** Self-service, reusable containers and grocery bags, bulk bins and other items...

COVID-19 transmission from handling reusable containers such as grocery bags, coffee mugs, dollar bills, coins, bulk bins and other reusable items HAS NOT BEEN DOCUMENTED. There are transmissions linked to touching shared surfaces, such as elevator buttons or lids of garbage cans. Because the risk is LOW, premises may go back to normal activities as long as COVID safety measures known to reduce overall risk are maintained.

Permitted activities include:

- accept and fill reusable coffee mugs and water bottles,
- allow reusable containers for take-away per provincial policy (link to posting) (must be described in food premises food safety or sanitation plan)
- allow reusable grocery bags,
- pack grocery bags for customers requiring assistance,
- allow customer self-serve of bakery items, beverages, utensils and other items,
- accept cash in the form of bills and coins, and
- accept returnable cans and bottles for deposit

COVID-19 safety measures that need to be in place include:

- cleaning and disinfection of highly touched surfaces,
- frequent hand-washing,
- providing hand hygiene for customers,
- maintain physical distancing of 2 metres or use of barriers, and
• wearing masks.  
These measures should be documented in the COVID-19 safety plan.

For further information about surface (fomite) transmission risk, please see this evidence review from NCCEH:  
Fomites and the COVID-19 pandemic: An evidence review on its role in viral transmission

Grocery stores
Retail grocery stores should consult the Worksafe BC protocols for retail operation and follow the PHO orders for retail businesses under section M of the Gathering and Events order.

• Follow physical distancing requirements as described below on this page that limit capacity (five square metres of space for patrons and staff); document this number in the COVID-19 safety plan and ensure these numbers are not exceeded,
• In premises with less than five square meters of space, a maximum of one patron may enter and this number must be documented in the COVID-19 safety plan,
• Persons that cannot be safely accommodated, if advised by the owner or staff, must not enter and should leave if requested,
• Where practical provide signs and barriers to allow two metre distance between customers and to avoid congregation of patrons,
• Provide hand sanitation.

Food sampling stations: avoid congregation
• Food sampling is not recommended if customers are not able to maintain physical distancing.
• Do not allow customers to congregate near food sampling stations. Mark the area around the station to allow for a 2 metre separation between customers and from the sampling host.
• Use signs and instructions to inform customers to wait in line to get a sample and not crowd the sampling station.
• Sampling hosts should be protected from customers by means of a barrier, mask or some other method to maintain physical distance while offering samples to guests.
• Sampling stations need to be stocked with supplies to maintain sanitation and proper hand hygiene for the host.

Bottled water in grocery stores
• Staff must not fill a customer’s returned container, customers should fill their own containers.
• Signage must be available to describe requirements for physical distancing during water bottling and indicate that hygienic practices are required during dispensing of water at these sites.
• Hand sanitizer and/or disinfectants wipes and a refuse container must be available for customers. Customers must be advised to use hand sanitizer and/or disinfectant wipes prior to dispensing water.
• High touch surfaces on the water filling machine are disinfected as frequently as specified in the store’s enhanced sanitation program.
• If store management has written approval from the local EHO, bottle exteriors may be disinfected onsite prior to refilling for the same customer that brought them in.
• Staff may take returnable water containers from customers. Staff must wash or sanitize their hands following receipt before engaging in other activities in the store.
Bottle and can recycling programs
Stores that sell beverages in a container that includes a deposit fee are required under the BC Recycling Regulation to collect and redeem those items. In areas where recycling is accepted for return, consider the steps that should be taken to avoid congregation. When collecting empty beverage containers staff and customers can protect themselves by:

- Practicing physical distancing during return of cans and bottles. Ask customers to place items for return down in a designated area, then step back 2 metres from that location. Mark the area where customers should wait while sorting and counting the items for return occur.
- Use barriers or wear masks in areas where physical distancing cannot occur
- Wash hands after handling recycled cans and bottles and after handling cash.

Restaurants and food-serving premises
Restaurants and other premises (cafes, coffee shops, cafeterias pubs, private clubs, pubs, bars, lounges and nightclubs, liquor tasting at distilleries or manufacturers) serving food and/or alcohol are advised to consult the Worksafe BC site for additional information here.

NEW! Poster for restaurant workers  (Click image to enlarge)

this poster is also available in these languages:
French  Korean  Japanese  Vietnamese
Hindi  Punjabi  Farsi  Traditional Chinese  Simple Chinese
Tagalog  Thai

- Restaurants, pubs, and other premises serving alcohol must follow [PHO Orders on liquor sales and hours](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses) (described below).

- For outdoor patio seating, follow the [Guidance for Outside Dining Spaces](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses).

- Collect the name and phone number of customers to provide to public health in the event [contact tracing](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses) is required.

- Ensure customers are separated by either a 2 metre distance or an appropriate barrier, see below reference to physical barriers).

- Assess areas where crowding and congregation of customers and employees may occur and apply guidance and controls for physical distancing measures in these areas and monitor and
control these areas.

- Have separate cleaning and sanitizing equipment for customer and kitchen areas.

**Seating**

- Ensure customers remain seated during service, except to use self-serve food or non-alcoholic drink stations, to use the washroom or to leave the premises.
- Liquor may only be served to customers who are seated (unless the premises manufactures liquor, customers may go to the bar to get a drink, then seat themselves)
- Seating arrangements for tables, booths and at counters must allow for a two metre space between customers unless the customers are from the same party. Where a two metre space is not possible barriers may be installed instead (described below).
- Allow no more than 6 customers to be seated at one table, booth or counter even if they are from the same group. During table service do not ask customers to serve themselves from communal containers (e.g. large bowls of soup); have employees serve all foods and hand out tableware or utensils to customers.

The following types of food premises are exempted from the requirements shown below: cafeterias, private clubs (e.g. clubs that require memberships such as the Legion, golf, yacht, or other sporting club) or premises with a liquor manufacturing licence (e.g. a wine, beer or distilled tasting room).

- Customers can seat themselves without an employee showing them to a table (i.e. exempted from the requirements to have customers be seated, assigned to a table, booth or counter)
- Customers must avoid congregation (i.e. premises are exempted from having dedicated employees to ensure customers are seated, or congregating in licensed premises)
- Bar counter and standing service (i.e. exempted from requirements to require customers be seated when being served alcohol).

**Food premises with buffets and non-alcoholic beverage self-service stations must...**

- Provide hand washing or hand sanitizing near the station
- Post signs about hand hygiene and physical distancing measures
- Implement a frequent cleaning and sanitizing of the station and utensils used at the station, and
- Take necessary steps to avoid congregation.

**Liquor sales and hours**

- Liquor sales in all bars, pubs and restaurants for onsite consumption must cease at 10 p.m.
- Unless a full meal service is provided, premises must close by 11:00 pm and all customers must leave the premises.
- Liquor may not be served until 9 a.m. the following day.

**Entertainment in restaurants and other premises**

Background music provided by a performer or a disc jockey is allowed under these conditions:

- Performers must be separated from patrons by a 3 metre distance or perform behind a barrier that protects patrons from respiratory droplets.
- Patrons must not sing, dance or perform Karaoke
- Dance floors must be closed
- Jam and open mic sessions are not allowed
- Music or other background sounds, such as from televisions, must be no louder than the volume
Use of physical barriers
Suitable barriers may be used in areas where a 2 metre physical distancing cannot be used. Suitable should be rigid, impermeable, cleanable and be able to protect seated and standing persons from the transmission of droplets from other persons. More information about suitable barriers can be found in the WorkSafe document COVID-19 health and safety Designing effective barriers.

Barriers may be used in place of 2 metre physical distancing and are also useful at check-outs and any areas where the spread of COVID-19 respiratory droplets may occur. Barriers should be in place between customers unless they are in the same party.

Outdoor seating
Additional outdoor seating space may occur through expansion of the outdoor seating area but is subject to municipal by-laws. Outdoor space options include sidewalks, additional patios, green space and parking lot outdoor areas. Outdoor seating should not create situations where physical distancing cannot be practiced (example: tables impeding pedestrian traffic on sidewalks). Outdoor seating expansion must meet the same requirements.

Please refer to the Guidance for Outside Dining Spaces. It is recommended that patios continue to allow for optimal ventilation for patrons. Examples on how to achieve this are shown in the guidance.

Physical distancing in kitchens
Physical distancing in busy work environments, such as kitchens may be difficult. The goal in the kitchen, as with any work-site environment, is to increase space between kitchen staff during meal preparations, and with customers during take-out and delivery services. Operators in food premises are asked to identify how this could best work in their kitchen by recording this in their COVID-19 safety plan.

Suggested activities include:

- Staggering activities in time to limit the number of staff in a confined area during the same period.
- Moving activities to another room wherever possible. Separating duties into unused dining areas could be an option for some preparation and packaging.
- Altering shift times to minimize the number of staff working in close quarters
- Using markings or dividers in the kitchen to ensure physical distancing
- Posting physical distancing reminder posters.

Food Service delivery
Volunteers and people engaged in food delivery activities must practice physical distancing and hand-washing. Contact clients before leaving the groceries or items at the door to confirm they are available to take receipt. When the item is left at the door, knock, ring or alert the client, then step back 2 metres. If required, establish a knock, drop, and go policy with the client. Alcohol hand rubs can be used to clean and disinfect hands after handling items and after touching door bells, etc.
Community bulk water sites
Bottled water dispensing sites in the community
At drive-up or stand-alone dispensing sites, self-service is allowed if the following are observed:

- Where the site is unstaffed, the operator of these water bottling sites must provide enhanced cleaning and sanitizing of high touch surfaces and dispensing equipment at least twice per day, with higher frequency desirable.
- Physical barriers must allow only one customer at a time.
- Signage must be available to describe requirements for physical distancing during water bottling and indicate that hygienic practices are required during dispensing of water at these sites. Users of these services should be reminded to practice hand washing before and after dispensing water.

Links to guidance for food businesses

- [Tools and strategies for safer operations during the COVID-19 pandemic](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses)
- [NCCEH COVID-19 Pandemic Resources for Environmental Health](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses)
  - Restaurants, pubs and cafes (July 9, 2020), 2-pager (June, 2020)
  - Guidance for Food Service establishments (Vancouver Coastal)
- All workplaces are required to have a [WorkSafe COVID-19 safety plan](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses)
- [List of essential services and PHO orders](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses)

Related information

- [Farmers markets](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses)
- [Food banks](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses)
- [Food safety for the public](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses)
- [FOODSAFE Bleach Calculator](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses)
- [FAQ for Food Industry](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses) (Cornell University)
- [WorkSafeBC Resources](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses) COVID-19 support to workers and employers

List of updates (2020/2021):

Jun 11, 2021: bulk bins, reusable grocery bags, cups, containers may now be used. COVID-19 safety measures still in place (physical distancing, masking, cleaning of high touch surfaces).
May 26, 2021: patio guidance recommended (not required), all translated posters available
May 13, 2021: patio guidance, update on translated food premises posters
Mar 10, 2021: masking info for restaurants updated, update on translated food premises posters
Feb 1, 2021: entire page reorganized and updated.
Dec 18, 2020: new PHO order (Dec 16) workplace safety; masking requirements; Gathering and Events updates.
Sep 25: updated PHO order (Sep 18): liquor services ends at 10pm, premises close at 11pm. Night clubs and stand alone banquet halls cease operations. Updated and edited masks, money and credit cards, bulk and customer self-service, added drive-in events, removed details around numbers of events, new employee illness info.
Aug 4: updated PHO order (Jul 31); physical distancing in restaurants and other premises including exemptions for cafeterias, private clubs and tasting rooms; entertainment; events
Jul 31: updated PHO order (Jul 23); food imports & packaging; bulk items (store policy); take-away containers; accepting cans for recycling; food sampling; physical distancing & entertainment in restaurants; contact tracing.
Jun 24: New order; Barriers
Jun 11: Bulk items; Customer self-service; Customer reusable beverage containers; Restaurant physical distancing; barriers; outdoor patio areas; Use of masks
May 29: Addition of WorkSafe links, removed restaurant restrictions
May 8: Update plan announcement
Apr 29: Bottled water
Apr 27: COVID-19 Guidance to Retail and Grocery Stores (link to Ministry of Health document)
Apr 15: Bottled water; managing ill employees; list of links
Mar 30: Credit cards; Bulk items; Reusable bags and containers
Mar 27: PDF introduced
Hand hygiene

- Ensure appropriate hand hygiene.
- Hand washing is essential to help you keep healthy, and reduces the risk of spreading microorganisms (germs) to others.
- You can pick up germs from the air when people who are sick cough or sneeze, or from surfaces where germs reside. If germs land on your hands and you touch your mouth, eyes, nose, these germs can enter your body and cause an infection.
- **For food service workers directly involved in food production**, we recommend appropriate hand washing with plain soap and water. Do not use alcohol based hand sanitizers.
- **For workers who are not involved in food production**, like cashiers and servers, we recommend appropriate hand washing with soap and water, hand sanitizer is also allowable.
- **Hand washing poster for your workplace**

Customers and employees are encouraged to use appropriate hand washing or sanitizers throughout the day, and always before eating, after using the washroom, when they arrive to work, when they arrive home and before they touch their eyes, nose, and mouth. In retail grocery stores and take-away premises, customers and employees will be touching many surfaces in the store that may also have been touched by others. The use of alcohol based hand rubs and alcohol based wipes in these environments will help to remove COVID-19 from frequently touched surfaces. Stores are also asked to post signs reminding customers to wash their hands and use hand sanitizer. Also,

- Employees who handle money must wash their hands with soap and water before preparing food.
- Dedicate employees (cashiers) to handle money and credit cards so they are segregated from preparing foods.
- Cashiers who handle money, including credit cards, must wash their hands frequently and be reminded to not touch their face.

Disposable glove use

Frequent and proper handwashing is always encouraged as it is the best way of preventing all respiratory virus infections and other foodborne illnesses. If a food premises chooses to use gloves, employees must wash their hands thoroughly before putting on the gloves and change them regularly. Change the gloves before you handle money or credit card machines, and afterward. Wearing gloves does not reduce the need for hand washing. Even while wearing gloves, employees must avoid touching the face.

Spread of COVID-19 through touching money, credit cards, loyalty cards, grocery carts or payment screens

COVID-19 is mainly spread from person-to-person through respiratory droplets. There is no evidence that COVID-19 can be passed on through touching or handling money, credit cards and handling of grocery cart handles. Although COVID-19 can remain on surfaces like paper money, plastic surfaces like credit cards and grocery store handles, it will eventually die off. Since it is possible the COVID-19 virus may remain on surfaces from hours to days, to limit spread through this route handwashing and enhanced cleaning practices are recommended.
**Wearing a non-medical mask or face covering.**
Growing evidence supports masks being worn to control the spread of COVID-19. Masks are required to be worn in all indoor public spaces and will
- provide protection to the wearer and to others
- provide assurance to customers

Wearing a mask can help protect others by containing your own droplets from coughing, sneezing, speaking, or laughing. Masks also provide the wearer with some protection from other's respiratory droplets. To be effective, masks (cloth or paper) should fit snugly and cover the nose, mouth and chin. Face shields and half-mask shields that do not cover the nose and mouth snugly are not recommended for protection. Mask use by itself is not enough and should be combined with other preventative measures such as frequent [hand washing](#) and [physical distancing](#).

Masks are not effective when wet and should be properly laundered before use. Consult [BCCDC guidance](http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses) and WorkSafe guidance for further information. Selecting and using masks [How to use a mask](#) Masking and face shields evidence

**Cleaning and disinfection:** Increase the frequency of cleaning and disinfection of high touch surfaces to at least twice daily or more if possible. This applies to any of these frequently touched items, including the following:
- Self-service scanning areas and payment touch screens.
- Handles of grocery store baskets and carts.
- Doors, railings, and common counter areas.
- **Point of sale devices.** Employees (cashiers) should limit direct handling of credit cards and loyalty cards where possible and allow customers to scan them. Where possible use point of sale (POS) devices that do not require customers to touch them. Frequently clean and disinfect POS devices.

**How do I clean surfaces, linens, or clothing to reduce risk?**
We recommend all food contact surfaces, such as food prep tables, kitchen, and packaging areas are cleaned and sanitized on a regular frequency. They do not need to be disinfected.

Customer service areas, dining rooms, or other areas in the restaurant or premises that are exposed frequently to the public should also be regularly cleaned and sanitized. The areas that do not have direct contact with food could also be disinfected. This is important for surfaces that are touched frequently, for example dining room tables, chairs, door knobs, or menus. It would be appropriate to disinfect any area that could be frequently touched or exposed to coughing or sneezing, for example hand-held POS (point of sale) devices or bathroom areas.
- For porous surfaces such as carpeted floor, rugs, and drapes, remove visible contamination and clean with appropriate cleaners indicated for use on these surfaces. After cleaning:
  - If the items can be laundered, launder items in accordance with the manufacturer’s instructions using the warmest appropriate water setting for the items and then dry items completely.
  - Otherwise, use products suitable for porous surfaces

**Linens, clothing, and other items that go in the laundry**
- Do not shake dirty laundry to minimize dispersing soils and particles through the air.
- Wash items as appropriate in accordance with the manufacturer’s instructions. If possible,
launder items using the warmest appropriate water setting for the items and dry items completely. Dirty laundry that has been in contact with an ill person can be washed with other people’s items.

- Clean and disinfect hampers or other carts for transporting laundry according to guidance above for hard or soft surfaces.

**Should we perform any special cleaning and what agents should be used?**

Maintaining a food safety program according to the Food Safety Act and Food Premises Regulation is vital to maintaining a hygienic and safe food business. COVID-19 is susceptible to sanitizers and disinfectants.

- Increase cleaning and disinfection frequency of high-touch surfaces and high traffic areas to reduce the risk of spreading COVID-19 (see above).
- Increase cleaning and sanitizing frequency of food contact surfaces.

**Employee break areas**

COVID-19 is spread from person-to-person through respiratory droplets. Recent information about the spread of COVID-19 among food handlers and crew members of cruise ships is consistent with employees acquiring COVID-19 through close contact in shared employee break areas and living areas.

To minimize the spread in common break areas requirements are that:

- Employees practice social distancing during break times. If possible, stagger the times employees take breaks in common areas.
- Perform more frequent cleaning and disinfecting of shared areas.

**Managing ill employees**

**Employer Information**

- Employees that arrive at work or call in sick with respiratory symptoms must be told not to come to work and to practice self-isolation. Refer them to [Self-Isolation](#) guidance and symptom assessment guidance [BC COVID 19](#). Further information can be found on the [BCCDC website](#).
- If an employee has a COVID-19 positive diagnosis, the local public health department will identify any co-workers or clients who may have been exposed to the sick employee.
- The employer and employees should be reassured that if they haven’t been contacted by public health then there is no issue or concern that was identified by public health.
- Your premises are not required to close following notification of an ill food worker. However, enhanced cleaning and sanitizing may be advised as described below.
- All food premises must have an updated employee illness policy that is communicated with all staff immediately.

Further information about COVID-19 illness and employees can be found on the BCCDC [Self-isolation pages](#) and [Employers & Business page](#).