

# Provincial Kitchen COVID-19 Procedures

## Physical distancing

Establish separations (distancing or physical barriers made of non-porous materials like plexiglass) between workspaces in kitchens.

Limit the number of staff in a food preparation area at any one time. Use similar calculations for maximum number of guests for how many workers can be in the kitchen.

Consider creating cohorts of workers who work together and who do not interact with other cohorts. This will assist in reducing transmission throughout the workplace in the event that a staff member becomes ill.

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 by delivery agents and members of the public and other staff. Create a staging area to allow unpacking outside of the kitchen setting. Where possible, perform work outdoors, where transmission risk is lower.

If it is not possible to maintain physical distance at all times, employers may consider the use of masks as an additional measure. Refer to WorkSafeBC's guidance on the selection and use of masks.

## Cleaning and hygiene

Enhance cleaning and disinfecting practices for high-contact areas such as surfaces in public serving zones; incorporating regular and end-of-shift cleaning and disinfection for all shared spaces; and ensuring workers are provided with appropriate supplies, such as soap and water, hand sanitizer, and disinfectant wipes.

As much as possible, cooks and chefs should use their own high-use tools such as knives.

Establish a system to eliminate or minimize sharing of communal equipment and small tools (implements). Any shared equipment such as small appliances, mixers, etc. should be cleaned between use and workers should wash their hands.

Ingredients and containers that are often shared should be included in your cleaning protocol.

High touch equipment (freezer doors, oven handles, knobs) should be included in your cleaning protocol.

Develop and establish additional handwashing procedures for all kitchen staff. This includes before and after leaving the kitchen and using equipment.