

# COVID-19 GUIDELINES

# LUNCHROOM AND BREAK ROOM USE

Lunchrooms and break rooms must be arranged to follow physical distancing practices. Organize chairs and stagger seating arrangement to maintain physical distancing (2 metres). Staggered lunch and break times to reduce the number of people gathering. Times should be staggered long enough to allow for appropriate disinfection between uses. Ensure garbage is removed often.

Lunchrooms and break rooms are common spaces and masks must be worn until the point at which you are ready to eat your food.

## PRIOR TO EATING:

- Clean lunch area with approved disinfectant before use.
- Limit or avoid use of shared devices such as microwaves, coffee makers, refrigerators, condiments, etc.
- Clean used items after use.
- Practice hand hygiene before and after using shared items.
- Do not use common use plates, bowls, utensils, glasses, mugs, cups, etc.
- Wash hands after prepping food and before eating.
- Once seated, remove mask.



CLEAN/DISINFECT



READY TO EAT?  
PRACTICE PROPER HAND HYGIENE



SIT DOWN AND  
REMOVE MASK

**⚠ No common/shared food shall be left out for shared use, i.e. No donut boxes, candy bowls, shared treats etc.**

## AFTER EATING:

- Put on mask.
- Practice hand hygiene.
- Clean lunch area with approved disinfectant.



PUT ON MASK



PRACTICE PROPER HAND HYGIENE



CLEAN LUNCH AREA WITH  
APPROVED DISINFECTANT

**Physical distancing must be practised at all times. Do not congregate or socialize after you have finished eating.**