



**MINISTRY OF HEALTH,
WELLNESS AND THE
ENVIRONMENT**

Ministerial Building, Kingstown,
Saint Vincent and the Grenadines

PROTOCOL FOR OPERATION OF BARS AND RESTAURANTS

The following guidelines has been developed to guide the operations of bars and restaurants in St Vincent and the Grenadines. To operate safely during the COVID-19 pandemic or any other outbreak of a disease affecting the respiratory system. All bar or restaurants owners/managers should consult and collaborate with national health authorities to identify and reduce risks to ensure that the health and safety of patrons and staff airport are maintained.

EDUCATION:

- ✚ Ensure that all staff members are aware and updated regarding the latest information and the health and safety protocol of disease affecting the country.
- ✚ Conduct onsite training or stimulation exercises as needed to ensure staff safety and protection.
- ✚ Erect safety signs in highly visible locations (e.g., at entrances, in restrooms) that promote everyday protective measures.

HYGIENE:

- ✚ Promote healthy hygiene practices such as hand washing for staff and customers. The wash rooms and or hand washing stations should be equipped with liquid soap, running water and disposable tissue.
- ✚ Install adequate hand washing and or sanitizations stations easily accessible by staff
- ✚ All employees wearing a face mask should proper technique for mask use (including putting on, wearing and removing mask) as outlined by national health authorities



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Intensify cleaning and disinfection of all frequently touched surfaces (e.g., door handles, cash registers, workstations, sink handles, bathroom stalls) at least daily, or as much as possible and as required by food safety requirements using diluted bleach and water.

- ✚ Clean shared objects (e.g., payment terminals, tables, countertops/bars, receipt trays, condiment holders, menus) between each use. Digital menus should be made available.
- ✚ Use disposable food service items (e.g., utensils, dishes, napkins, tablecloths).

PHYSICAL DISTANCING MEASURES:

- ✚ Physical distancing should be maintained for onsite dining and pick up services. The size and layout of the building must be considered.
- ✚ Reduce risk at establishments using spacing markers, spacing of tables/stools not less than 6 feet apart, limiting party sizes.
- ✚ Restrict employee shared spaces. Rotate or stagger shifts where necessary.
- ✚ Ensure adequate ventilation for example open windows and doors, prioritize outdoor seating.

ADDITIONAL MEASURES:

- ✚ Any employee experiencing any signs or symptom associated with the disease should remain at home and contact their nearest health provider.
- ✚ Any employee who is a contact of a suspected or confirmed case of COVID-19 should remain at home until medical clearance received from national health authorities.



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- ✚ Develop and implement procedures to check for signs and symptoms of respiratory illness in employees daily upon arrival, as feasible.

Please note that this document may be revised at any time at the discretion of the Health Services Subcommittee of the National Emergency Committee/COVID-19 Task Force, Ministry of Health, Wellness and the Environment.

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