



## GUIDELINES FOR ESSENTIAL FOOD FACILITIES

### MITIGATION MEASURES FOR FOOD FACILITIES

#### Requirements for social distancing:

- Limit the number of people who can enter the facility at any one time to ensure that people in the facility can always easily maintain a minimum of **six-feet** distance from one another
- Where lines may form, marking **six-feet** increments at a minimum, establishing where individuals should stand to maintain adequate social distancing
- Provide hand sanitizer, soap and water, or effective disinfectant at or near the entrance of the facility and in other appropriate areas for use by the public and employees, and in locations where there is high-frequency employee interaction with members of the public
- Providing for contactless payment systems or the providing for disinfecting all payment portals, pens, and styluses after each use
- Regularly disinfecting all high-touch surfaces
- Post a sign at the entrance of the facility informing all employees and customers that they should: avoid entering the facility if they have a cough or fever; maintain a minimum of **six-feet** distance from one another; sneeze and cough into one's elbow; not shake hands or engage in any unnecessary physical contact.

#### The suspension of the following operational procedures:

- Self-service salsa/condiment/creamers/milk stations
- Buffets or self-service food, to include dry bulk food bins (unless foods are prepackaged)
- Self-service beverage dispensers (unless levers and buttons can be cleaned and sanitized more frequently)
- Avoid accepting reusable utensils/bags from customers (food containers, traveler cups, grocery bags, etc.)
- Remove or close off all dining furniture such as seating and tables.

#### Recommendations for food facilities to provide the following:

- Set designated hours for the elderly, disabled, and immunocompromised
- If possible, open every other point of sale lane.
- Adequate supplies for hand washing including soap, paper towels, and waste receptacles in restrooms.
- Extra garbage cans near restrooms exits
- Provide condiments, utensils, and napkins to customers upon request rather than on a self-serve basis to minimize contact

#### Food service employers shall direct their staff to do the following:

- Minimize bare hand contact with ready-to-eat food
- Assign an employee to keep soap and paper towels stocked at handwash stations at least every hour
- Protect food and drinks from contamination when preparing and packing for delivery and carryout by patrons
- To **avoid touching your eyes, nose, and mouth**
- Minimize touching your phone or other personal items

- Wash hands more frequently for all staff
- If hand washing is not available, use hand sanitizer with **60% alcohol content** (for those handling prepackaged foods only)

**COVID-19 can last for days on surfaces. Increase the frequency of cleaning and sanitizing all high-touch areas by continuing the following cleaning and disinfecting procedures:**

- Disinfect all multitouch surfaces frequently (refrigerator/cabinet door handles/knobs, light switches, shopping cart/basket handles, backs of chairs, credit card pin pads, point of sale register dividers, etc.) with **5 tbsp bleach per 1 gallon of water or 4 tsp bleach per 1 quart of water** or product on the EPA approved list of disinfectants.
- Clean and sanitize restrooms thoroughly (door handles/knobs, light switches, toilet flush levers, faucet handles, etc.) and more frequently.
- Menus, and condiment dispensers and napkin dispensers

**Remind employees' hands should be washed frequently:**

- Wash hands thoroughly **for at least 20 seconds** with warm water and liquid soap whenever switching tasks and after touching face/mouth/sneezing/coughing and after any chance of hand contamination.
- When entering the kitchen
- Before starting food preparation
- After touching their face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating, or drinking
- When handling raw food then ready-to-eat food
- Before putting on gloves (gloves must be changed between tasks after properly washing hands)
- After cleaning, bussing tables, or touching any items that patrons have used
- Between handling money/credit cards/phones/pens and handling food
- After engaging in other activities that may contaminate the hands

## EMPLOYEE HEALTH / STAFF GUIDANCE

All employees shall be told to not come to work if sick. Symptom checks should be conducted before employees enter the work space. An employee who is experiencing any fever or respiratory symptoms should stay home until they get clearance from a health care provider. Maximize flexibility in use of sick leave to facilitate such time off.

If an employee is confirmed positive for COVID-19 and the employee worked at any time after their symptoms began, cease operations until the facility can be thoroughly cleaned and sanitized. The facility may reopen after that has occurred. Coworkers should monitor themselves for symptoms for 14 days and may continue to work during this period only if they do not have any symptoms.

## RESOURCES

Health Order: <https://www.smcgov.org/sites/smcgov.org/files/Final%203-31%20Order.pdf>

Social distance: <https://www.smcgov.org/sites/smcgov.org/files/Social%20Distancing%20Template.pdf>