

SAFELY REOPEN YOUR BUSINESS AFTER COVID-19

Food Establishments

Businesses are starting to reopen, and they're doing so with the safety of their employees and customers in mind. According to the Centers for Disease Control and Prevention (CDC), COVID-19 is expected to remain a public health threat. Community containment has helped to slow the spread of this disease throughout the country, and we will need to continue to focus on these efforts. As our country slowly reinstates parts of the workforce, critical strategies need to be considered in anticipation of returning to business operations.



Facts

- » COVID-19 is spread mainly from person to person.
- » Increased chance of transmission when within 6 feet of an infected individual.
- » Spread through respiratory droplets produced from coughs, sneezes, or talking.
- » Respiratory droplets can be inhaled into lungs or land in mouths and noses.
- » COVID-19 can be spread by people showing no symptoms.



Exposures

- » Close contact with employees or customers.
- » Contact and contamination of food, utensils, seating areas, restrooms, etc.
- » Coming within 6 feet of customers when handing over food and drinks.
- » Coming in close proximity to other employees in kitchen, break areas, offices, and dining area.
- » Dining tables too close together and not adequate separation between booths.



What you can do on the job to stop the spread

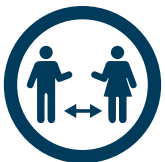
- » Stay home, if sick.
- » Check for symptoms like fever, cough, difficulty breathing, and consider conducting health checks prior to starting work.
- » Wash hands often with soap and water for at least 20 seconds.
- » Don't touch ready-to-eat foods with bare hands.
- » Wear cloth face coverings even if Personal Protective Equipment (PPE) is not required. Check state or local guidelines.

- » Have customers wear face masks upon entering and downtime when possible.
- » Provide hand sanitizer containing at least 60% -70% alcohol concentrations upon entrance and exit of the property.
- » Add signage to restroom doors limiting to one person at a time to help with social distancing.



Clean and disinfect

- » Clean and disinfect high-touch surfaces and common use areas more frequently, such as door knobs and handles, display cases, check-out counter, order kiosks, grocery cart handles, restrooms, and waiting areas.
- » Clean and sanitize equipment like ice machines and ice bins.
- » Prepare and use sanitizers and disinfectants according to label instructions.
- » Avoid high-touch containers and items like ketchup bottles, utensils, salt/pepper shakers, and reusable menus by using single service items, when possible.



Social distancing

- » Restrict the number of workers, customers, and visitors in dining areas, bars, and in shared spaces like kitchens, break rooms, waiting areas, and offices to maintain social distancing standards of at least 6 feet.
- » Increase spacing for customers and increase utensil disinfection and cleaning frequency at self-service stations/buffets.
- » Minimize contact at check-out and pay stations. Mark 6-foot distances with floor tape and temporarily move workstations to create more distance and consider installing partitions, if feasible.



Pick-up/Delivery

- » Maintain food time and temperature controls.
- » Initiate “no touch” deliveries and payments.
- » Designate pick-up zones.



Physical Facility

- » Ensure premises are operational and in good working order.
- » Clean, disinfect, and sanitize throughout the facility before re-opening.
- » Monitor for pests.