



COVID-19 Food Service Precautions for Customers & Employees

Goal: Protect Customers, Protect Employees, Protect Food

The goal is to prevent spread through social distancing, wearing a face covering, and self-isolating (as much as possible), and not working when sick.

1. Monitor Employee Health and Hygiene

- **The Why:** There is a risk of infecting customers.
- **The How:** **Employees and Managers must have a temperature check before they start their shift.** Make a data log with columns *Date, Name, Symptoms: Cough, Fever, Shortness of Breath? Temperature (°F), did you have contact with anyone that tested positive for COVID-19.* Keep this information log **confidential!** It is mandatory that every employee check into their shift this way.
- Exclude ill employees and customers.
- **Hand sanitizer does not replace the need for hand washing by food handlers.**

2. Masks

- All employees that interact with the public that cannot socially distance in the kitchen are **required** to wear a mask.
- Mask's must cover the nose and mouth to effectively reduce the spread of respiratory droplets.
- Customers are encouraged to wear a mask and remove the mask while actively dining.

3. Social Distancing

- **For Employees:** Prevent close contact between employees as effectively as you can. Doing so is effective in preventing spread of the virus.
- **Customers:** Encourage customers to maintain physical distance.

- Use appropriate social distancing signage
- Use floor markers in ordering/waiting areas
- Arrange tables to keep groups 6 feet apart
- Avoid any unnecessary physical contact (stay away from tables)

4. Disinfect and Sanitize

Disinfect and Sanitize are not necessarily the same thing.

How to Sanitize a Food Contact Surface

- Food contact surfaces are always required to be sanitized with an approved chemical. The most common chemicals are quaternary ammonium compounds (quats) and chlorine (bleach). Certified food safety managers should be very familiar with proper chemicals and proper procedures. If a chemical has been used to disinfect a food contact surface, and the chemical is not an approved sanitizer, the food contact surface must be re-rinsed and sanitized with quats or chlorine.
- Concentration of the sanitizing solution shall be accurately determined by using a test kit.

How to Disinfect

- Follow the manufacturer's instructions for all cleaning and disinfection products (e.g., concentration, application method and contact time, etc.).
 - Tables and chairs must be disinfected after each customer group leaves.
 - Dining areas and restrooms must be disinfected between every shift; may close dining for a short time if necessary.
 - Focus on frequently touched surfaces: doors and doorknobs, customer counters, drink dispensers, light switches, faucet handles, etc.
 - Only use an EPA registered disinfectant. **1/3 cup of bleach per gallon of water works well.** Use a spray bottle and allow for 1-minute contact time.
 - **Must disinfect with an EPA recommended product effective against COVID-19**
- See the EPA website for approved chemicals:

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

Surfaces must be cleaned using a detergent or soap and water prior to disinfection

5. Limited Self-Service

- Buffet service is not allowed for customers; employees must serve food and give out all utensils including cups, plates, etc.
- Self-serve drinks are allowed.
- The goal is to limit the items that multiple different people touch.

The intent of this order is not to penalize, the intent is to convey how serious COVID-19 is to public health and what's at stake.

If there is a positive case in your Food Establishment call the Health Department 385-468-3817 and take the following actions.

1. Any employee that worked within close contact with the case must quarantine at home for 14 days after the date of exposure, and monitor for symptoms (fever, cough, shortness of breath).
2. Management must check each employee for symptoms before every shift with temperatures taken and ask if any member of the employee's household has tested positive for COVID-19 in the past 14 days.
3. Employers must not allow any individuals under isolation or quarantine to come to work at any time unless authorized the Salt Lake County Health Department.
4. Other food handlers who did not work with person should monitor temperature and manager needs to ask them about symptoms
5. If an employee starts showing symptoms stay home.

If an employee was exposed to COVID-19 or if they they are ill:

People who are experiencing COVID-19 symptoms or were exposed to a positive case, should call the U of U coronavirus hotline at [385-587-0712](tel:385-587-0712) for an initial screening, where it will be determined if a patient should be evaluated/tested by a health care professional. Contact your health care provider if you're experiencing severe illness.

Below is a link for COVID-19 testing locations.

<https://coronavirus.utah.gov/utah-covid-19-testing-locations/>