

Please refer to recommendations for All Business that every business is encouraged to follow. There is no evidence at this time, to suggest that coronavirus is spread to people by food or food packaging. The virus is passed person-to-person when a sick person coughs, sneezes, or talks. It is important to keep your employees and customers safe by following these recommendations.

### Social Distancing

- Continued use of drive-thru, pickup, or delivery options is encouraged. Establish a designated pickup zone for customers to help maintain social distancing.
- Limit seating capacity to allow for social distancing recommendations.
- Continue to follow established food safety protocols and best practices for retail food establishments.
  - Follow the 4 key steps to food safety: Always-Clean, Separate, Cook, and Chill
  - Wash, rinse, and disinfect food contact surfaces, dishware, utensils, food preparation surfaces, and beverage equipment after use
  - When changing your normal food preparation procedures, service, delivery functions, or making staffing changes, make sure that:
    - Cooked foods reach the proper internal temperatures before serving or cooling.
    - Hot foods are cooled quickly for later use.
    - Check food temperatures often.
    - Keep foods out of the temperature danger zone (between 41 degrees F and 135 degrees F) as much as possible.
- Provide personal protective equipment, such as masks, to employees to wear while working.
- It is recommended by the CDC to wear a face mask when social distancing is difficult to maintain. Employees should be allowed to wear face masks if they desire to do so.
- Post signage at the entrance that states no one with a fever or symptoms of COVID-19 is allowed in restaurant.
- Laminated menus should be sanitized between each customer or disposable paper menus can be used.

### Managing Operations & Hygiene

- Offer plenty of hand sanitizer in various locations and encourage usage.
- Clean and disinfect tables, tablets/ziosks, booths, chairs, and menus between customers.
- Use disposable menus, if available, and discard after customer use.
- Routinely clean and disinfect restrooms.
- Pre-screen employees before their shift.

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### Dining Areas

- Post signage at the entrance that states that no one with fever or symptoms of COVID-19 is allowed in the restaurant.
- Self-service operations such as salad bars, buffets, and beverage service stations that require customers to use shared utensils or dispensers are allowed, however, service lines should be monitored by staff, and utensils should be frequently switched out for new ones.
- Any indoor or outdoor waiting areas must be marked so that social distancing recommendations are met.
- Limit seating capacity to allow for social distancing recommendations.
- Regulate how many people are at self-serve stations, such as salad bars and buffets, marking flooring, so to adhere to social distancing recommendations.
- Laminated menus should be sanitized between each customer or disposable paper menus can be used. Consider having customers view the menus on their mobile devices through an app or website.
- Condiments should not be set on tables for customer use.
  - Customers will need to be asked for condiments and have employees bring those items out in single serve packets or containers.
- Avoid cross contamination when refilling drinks by using one of the following methods:
  - Refill drinks at the table from a pitcher.
  - Bring out the refill in a clean, unused glass.

### Curbside Pickup

- Establish designated pickup zones for customers to help maintain social distancing.
- Consider having customers pay before they pickup their food by online or over the phone “no touch” payments.
- If customers have to show their ID to pickup their order, consider having them show their ID through their car window.
- Place the food in an unoccupied part of the vehicle and avoid handing food directly to the customer.
- Wash hands with soap and water for 20 seconds between each customer.

## Restaurant Recommended Guidance

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### Food Delivery

- Employees should wash their hand between each delivery with soap and water. An alcohol-based hand sanitizer with at least 60% alcohol can be used if soap and water are not readily available while making deliveries.
- Practice social distancing when delivering food by offering “no-touch” deliveries and sending text alerts or calling when deliveries have arrived.
- Keep foods separated to avoid cross contamination by keeping raw foods separated from cooked and ready-to-eat foods.
- Ensure that any wrapping and packaging used for food transport is done so that contamination of the food is prevented.
- Keep hot foods hot and cold foods cold.
  - Cold foods can be stored in coolers with ice packs. Cold foods should be 41 degrees F or below.
  - Hot foods can be stored in insulated bags. Hot foods should be 135 degrees F or above.
- Increase the frequency of cleaning and disinfecting of high-touched surfaces such as coolers and insulated bags used to deliver, counter tops and touch pads and within the vehicle.
  - Make sure to read the label and follow manufacturer’s instruction on use.

### Cleaning/Disinfecting

- Encourage frequent handwashing of staff members.
- Routinely clean and disinfect all frequently touched surfaces. If surfaces are dirty, they should be cleaned using a detergent or soap and water before disinfecting.
- Discourage workers from using other workers’ phones, desks, offices, or other work tools and equipment, when possible. If necessary, clean and disinfect them before and after use.
- Frequently disinfect surfaces repeatedly touched by employees or customers such as doorknobs, credit/debit card machines, equipment handles, checkout counters, etc.
- Routinely clean and disinfect restrooms.
- Frequently clean and disinfect floors, counters, and other facility access areas using EPA-registered disinfectants.

Please follow recommendations for All Businesses and Curbside Retail Pickup for all curbside sales. Specific measures for your business are listed below.

### **Social Distancing**

- Continued use of pickup, or delivery options is encouraged.
- Attempt to minimize lines and encourage patrons to adhere to social distancing recommendations, by provided marked “x” boundary lines on flooring.
- Consider having every other checkout station open.
- Create “one-way” traffic for each of the food aisles.
- Place signage in key areas around the store that encourage hand hygiene and remind employees and customers of the social distancing recommendations.
- Establish special shopping hours for customers who are at higher risk (i.e., individuals over the age of 60, immunocompromised, heart disease, lung disease, asthma, diabetes, liver disease, kidney disease, etc.).
- Provide personal protective equipment, such as masks, to employees to wear while working.

### **Managing Operations & Hygiene**

- Offer plenty of hand sanitizer in various locations and encourage usage.
- Provide disposable disinfectant wipes so that commonly used surfaces such as shopping carts and shopping baskets can be wiped down by customers before each use.
- Avoid sampling or tasting of any food items.
- Adjust store hours of operation as needed so that shelves can be re-stocked and high touch areas can be properly cleaned and disinfected.
- Encourage contactless points of sale, as much as possible.
- Frequently clean high touched areas such as points of sales, shopping carts, shopping baskets, shelving, etc.
- Discourage use of reusable bags during this time.
- Routinely clean and disinfect restrooms.
- Pre-screen employees before their shift.

Please follow recommendations for All Businesses. Specific measures for your business are listed below. There is no evidence at this time to suggest that coronavirus is spread to people by food or food packaging. The virus is passed person-to-person when a sick person coughs, sneezes, or talks. It is important to keep your employees and customers safe by following these guidelines.

### Social Distancing

- Limit seating capacity to allow for social distancing.
- Place signage in key areas in the facility, that encourage hand hygiene and remind employees and customers of the social distancing recommendations.
- Continue to follow established food safety protocols and best practices for retail food establishments.
- Post signage at the entrance that states that no one with a fever or symptoms of COVID-19 is allowed in establishment.
- Any indoor or outdoor waiting area should be marked to adhere to social distancing recommendations.
- Laminated menus should be sanitized between each customer or disposable paper menus can be used.
- Avoid cross contamination when refilling drinks by using one of the following methods:
  - Refill drinks at the table from a pitcher.
  - Bring out the refill in a clean unused glass.
- Provide personal protective equipment, such as masks, to employees to wear while working.
- Gaming areas, including darts, pool, video games, as well as venues with live music are encouraged to consider a plan for social distancing and disinfection procedures.

### Managing Operations & Hygiene

- Offer plenty of hand sanitizer in various locations and encourage usage.
- Encourage contactless points of sale, as much as possible.
- Frequently clean high touched areas such as points of sales (credit/debit machines), equipment handles, check-out counters, tables, chairs, doorknobs, etc..
- Frequently clean and disinfect floors, counters, and other facility access areas using EPA-registered disinfectants.
- Pre-screen employees before their shift.