



REOPENING QUICK REFERENCE SHEET

Restaurant Industry

To help businesses reopen, Lassen County is releasing these helpful quick reference sheets. Additional reference materials are being included that you may find helpful. Lassen County appreciates your help during this transitional time.

Check Employees

Ask employees if:

- They have a cough
- They have a fever
- They have shortness of breath.

Check employee temperature with a thermometer. If employee temperature is above 100.8° F, send employee home and do not have them return to work until they are symptom free.

Encourage frequent hand washing for a minimum of 20 seconds. To view a video on proper hand washing technique visit Lassencares.org FAQ page.

Avoid touching your eyes, nose and mouth.

Don't touch ready to eat food with bare hands, use single use gloves, deli tissue or suitable utensils.

If establishment is utilizing masks, please follow proper mask application technique. To view a short video on proper mask applications, visit Lassencares.org FAQ page.

Clean & Disinfect

- Train employees on protective cleaning and disinfecting procedures.
- Disinfect high-touch surfaces regularly.
- Use EPA registered disinfectants.
- Make sure food containers and utensils are cleaned and sanitized.
- Prepare sanitizers following the manufacturer's directions.
- Offer sanitizer and wipes to customers or access to a hand washing station.

Social Distancing

- Help educate employees and customers on the importance of social distancing:
 - -Signs
 - -Audio messages
- Encourage patrons to maintain a 6 ft. distance.
- Avoid displays that result in customer gatherings.
- Shorten customer time in store.
- Encourage customers to order ahead of time if offered.
- Set-up designated pick-up areas inside or outside the establishment.

Pick-up & Delivery

- Establish designated pick-up zones for customers.
- Offer curb side pick-up.
- Practice social distancing by offering to place orders in vehicle trunks.
- Encourage customers to use "no touch" deliveries.
- Notify customer by text or phone when delivery has arrived.
- If delivering, ensure that:
 - Coolers or transport containers are clean and sanitized.
 - Maintain time and temperature control logs.
 - Avoid cross contamination.