

For more information about (COVID-19) Coronavirus in SLO County, visit www.readyslo.org or call (805) 543-2444. If you have health-related questions or concerns, contact your healthcare provider.



CORONAVIRUS COVID-19 FOOD FACILITY GUIDANCE

How can COVID-19 spread in a food facility?

- Between people (employees or customers) who are in close contact (within 6 feet) / **not** social distancing.
- Through respiratory droplets produced when an infected person coughs or sneezes into the air and not a tissue, cloth or sleeve. Review and follow [CDPH guidance](#) on the use of face coverings.
- Touching objects that have been contaminated and then before washing hands, touching one's self, other surfaces or ready to eat foods.

How can I protect my employees and customers?

- Check employees daily for [signs of illness](#) and **immediately** send home employees who become sick during their shift. Sick employees should be evaluated for COVID-19 testing through their doctor or urgent care.
- Sick employees should follow [CDC-recommended steps](#). Employees should not return to work until the criteria to [discontinue home isolation](#) are met, in consultation with their healthcare provider.
- Employees who are well but who have a sick family member at home with COVID-19 should follow [CDC recommended precautions](#).
- Ensure employees [wash their hands](#) and arms with soap and warm water for at least 20 seconds, thoroughly rinse with clean running water and properly dry with single use paper towels. This must be done when first arriving to work, after using the restroom, after eating, and **frequently** throughout the day according to California Retail Food Code Section 113953.3.
- Ensure public restrooms are kept stocked with soap and single use paper towels.
- Instruct employees, as much as possible, to keep 6 feet between both themselves and customers.
- Be aware that some employees or customers may be at [higher risk for serious illness](#), such as older adults and those with chronic medical conditions.
- Consider the appropriate use of gloves (in addition to frequent hand washing) and cloth [face coverings](#) in accordance with CDC / CDPH recommendations.
- Increase frequency of cleaning and [sanitizing](#) per [CDC Environmental Cleaning and Disinfection guidance](#) of all hard surfaces, including credit card machines and counter tops that are being used by employees and customers during transactions and food pickup/delivery.



Local Emergency Order IMPORTANT INFORMATION For Essential Businesses



Essential Businesses (such as food facilities) **shall** comply with *Social Distancing* Requirements. Ensure customers maintain a physical distance of six (6) feet or greater including, but not limited to, when shopping or standing in line.

Recommendations for Food Facilities

- Prominently post [signs](#) at all public entries that remind customers to adhere to social distancing and to not enter if they are sick.
- Monitor customer capacity to ensure customer social distancing at all times, encourage customers to shop alone to limit family exposure.
- Ensure there is a way to sanitize shopping carts and basket handles—either by making wipes easily accessible or by having employees manage the process and sanitize between each customer use.
- Consider shortening hours of operation to allow for additional cleaning, sanitizing and restocking.
- Designate early shopping times or offer delivery service for at risk populations.
- Develop a customer traffic control plan: utilize spacing tools for lines, put tape on the floor to guide customers to adequately space when waiting in line, consider limiting traffic to one-way flow in high-volume areas.
- Restrict the use of refillable containers that customers bring in for beverages or food.
- Maintain single-use items such as cups, cutlery, and plates behind the counter and provide upon request.



FOOD FACILITY GUIDANCE: Food Handler Positive for COVID-19

If a Food Facility receives notification that a food employee has tested positive for COVID-19 (or a symptomatic employee is awaiting COVID-19 test results), the facility is required to take the following actions:

1. Ensure the affected employee is **excluded** from the food facility.
2. Inform fellow employees of their possible exposure to COVID-19 in the workplace (but maintain confidentiality about individual employee's identities). Perform daily checks to ensure fellow employees are not sick.
3. Food handlers with COVID-19 should follow the CDC's [What to do if you are sick with coronavirus disease 2019 \(COVID-19\)](#) guidance and return to work only when cleared to do so by the County Public Health Department)
4. Clean and sanitize the facility in accordance with [CDC Guidance](#).
5. A list of cleaning products approved for use against the virus that causes COVID-19 are available on the [EPA website](#).

Food Facilities should consult with Environmental Health Services (EHS) for additional guidance.



Local Emergency Order Reminders for Food Facilities



- Grocery stores, convenience stores and produce stands may remain open.
- Certified farmer's markets may continue operations, however sales are restricted to food. Sales of non-food items, concerts / events at farmer's market are prohibited.
- Restaurants, coffee shops, bakeries, smoothie bars, delis, etc. may continue to operate by serving food via drive-through, delivery, or pick-up only. Discontinue customer self service unless hands free dispensing is available.
- Tasting rooms, breweries, and distilleries shall not offer tastings or on-site consumption but may continue production / bottling and may continue pick-up and delivery. Breweries or wineries that also have a food facility permit may remain open for purposes of offering food to customers via drive-through, delivery, or pick-up only.

All facilities providing food to the public must have a valid Health Permit and must continue to adhere to basic food safety practices: keep hot foods 135° F or higher and cold foods 41°F or below. Foods must be from approved sources and cooked in accordance with California Retail Food Code.

PROPER SANITATION AND PHYSICAL DISTANCING PRACTICES MUST BE OBSERVED FOR BOTH EMPLOYEES AND CUSTOMERS

Sanitation Reminders

- **Cleaning** refers to the removal of germs, dirt, and impurities from surfaces. It does not kill germs, but by removing them, it lowers their numbers and the risk of spreading infection
- **Sanitizing** refers to using chemicals, for example, EPA-registered disinfectants, to kill germs on surfaces. This process does not necessarily clean dirty surfaces or remove germs, but by killing germs on a surface after cleaning, it can further lower the risk of spreading infection.

Food contact surfaces shall be sanitized per CA Retail Food Code by one of the following methods:

1. Immersion for >30 seconds in water >171° F
2. Contact with a solutions of 100 ppm available chlorine for at least 30 seconds
3. Contact with a solution of 25 ppm available iodine for at least 1 minute
4. Contact with a solution of 200 ppm quaternary ammonium for at least 1 minute



For sanitizing **customer contact surfaces** and other non-food contact surfaces, the US EPA maintains a [list of disinfectants](#) effective against coronavirus. Instructions for [preparing disinfectant](#) is on the EHS website.

Additional Resources

County of San Luis Obispo COVID-19 Updates:

www.readyslo.org

County EHS guidance for food facilities [here](#)

