SACRAMENTO COUNTY
Environmental Management Department
Protecting Public Health and the Environment

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COVID-19 Industry Guidance for Restaurants, Bars, and Wineries

Background

COVID-19, also known as the novel coronavirus, is a respiratory illness that is spread through the air via respiratory droplets from an infected person or by touching contaminated surfaces.

Guidance for restaurants, bars, and wineries has been published by the State of California and must be followed to help prevent the spread of COVID-19. The attached checklist is derived from the COVID-19 Industry Guidance for Restaurants, Bars, and Wineries. Requirements may change. Please check the EMD website for the most current information.

UPDATE: Effective July 2, 2020, by Order of the Sacramento County Public Health Officer;

All restaurants and other retail food facilities in Sacramento County must eliminate indoor dining. Outdoor dining areas may remain open and these facilities may continue to offer food for pick-up or delivery.

All bars, brewpubs, breweries, pubs and wineries operating in Sacramento County have been ordered closed. Establishments that provide outdoor dining can only sell alcohol in the same transaction as a meal. Venues that are currently authorized to provide off sale beer, wine, and spirits to be consumed off premises must follow guidance for retail operations and offer curbside sales only.

This Order will be in effect until it is rescinded or amended in writing by the Health Officer.

Which facilities may operate

Retail Food Service Facilities and Food Trucks - Restaurants and other types of retail food facilities may operate. Restaurants must follow specific guidelines outlined below. Customer "self-service" buffets and salad bars are not allowed to operate.

Grocery Stores and Markets - May operate while incorporating social distancing guidelines.

Bars, Wineries, Breweries, and Pubs – May not operate unless they provide outdoor dining. Alcohol can only be sold in the same transaction as a meal.

- *Bars, wineries, and breweries that are already permitted to sell beer and wine for **off-site** consumption may continue these sales while following social distancing guidelines.*

Food Safety, Sanitation and Facility Inspections

Although reducing the spread of COVID-19 has been the main focus in recent months, food safety continues to require care and attention. Please ensure food safety requirements are also being met:

- Keep all handwash stations stocked and accessible at all times
- Keep all cold foods at 41˚F or below
- Maintain all hot foods at 135˚F or above
- Store food to prevent cross contamination
- Wash and sanitize food prep surfaces regularly to prevent cross contamination

If you have questions, please contact your inspector by phone or email, or call the Environmental Management Department at (916) 875-8440.

COVID-19 General Checklist for Restaurants

This checklist is intended to assist restaurants with implementing a plan to prevent the spread of COVID-19.

Make a written plan.* It should contain the following elements:

- ☐ Identify the person in charge of implementing the plan.
- ☐ Identify the high risk areas and activities within the facility and the measures that will be taken to limit the risks.
- ☐ Describe how training and communication with employees will be conducted.
- ☐ Describe how the facility will self-check for compliance with safety measures and the process for correcting any safety measures that are not being implemented properly.
- ☐ Develop a plan for employees that report positive COVID-19 results.
- ☐ Create a plan for addressing peak periods when potential customers may exceed facility capacity. Review this plan with the employees that will be implementing this plan.

*Social distancing plan – ***Appendix A*** ***or Sacramento County "COVID-19 Prevention Plan for Restaurants, Bars and Wineries".*** *Template available on the EMD COVID-19 webpage.*

Provide employee training. Topics should include:

- ☐ Information on COVID-19, preventing spread, and who is especially vulnerable.
- ☐ Self-screening at home, including temperature and/or symptom checks using CDC guidelines.
- ☐ The importance of not coming to work if experiencing a frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, or if they or someone they live with have been diagnosed with COVID-19.
- ☐ The importance of hand washing and requirements for handwashing.
- ☐ State/County guidelines that require face coverings and the proper use of face coverings.
- ☐ The importance of physical distancing, both at work and off work time.
- ☐ Information on employer or government-sponsored leave benefits including government programs supporting sick leave and worker's compensation for COVID-19.

Implement control measures and on-site employee screening

- ☐ Complete a health survey with each employee prior to the beginning of each shift and offer temperature scans for employees. (not required, but encouraged)
- ☐ Encourage employees who are sick or exhibiting symptoms of COVID-19 to stay home. Also note, Cal Code section 113949 states that employees with symptoms of gastrointestinal illness (such as vomiting and/or diarrhea) may not engage in any food handling activities.
- ☐ Require frequent handwashing and use of hand sanitizer. Assign staff to regularly check that soap and paper towel dispensers are stocked and functional. Keep extra batteries available for motion sensing dispensers.
- ☐ Require employees to wear face coverings. Provide face coverings if possible.
- ☐ Post signs stating that face covers are required for employees and customers.
- ☐ Post signs reminding people to maintain 6 ft. social distancing.
- ☐ Keep disposable gloves available at all times. Remind employees that gloves should be used in addition to hand washing and hands must be washed each time gloves are changed.
- ☐ Ensure that staff handling dirty dishes use gloves and impermeable aprons. Employees washing dishes should also be provided with eye and face protection. Gloves, aprons and eye protection should be changed and/or sanitized frequently.

Social Distancing and Face Covering Guidelines

- ☐ Require all employees to wear a face covering at all times. An exception may be made for an employee that is engaged in a task that will ensure continuous 6 ft. of social distancing, or if employee is exempt under state guidelines.
- ☐ Request that all customers entering the facility wear a face covering. Customer may decline due to mask requirement exemption. (i.e. health, disability etc.)
- ☐ If customers need to wait for takeout food or an outdoor table, ask them to wait in their cars and offer to alert them using their mobile phone.
- ☐ Use a reservation process to help prevent people from gathering.
- ☐ Implement a system for addressing peak periods and the process used when a line forms, including a host to remind customers to practice physical distancing. Provide tape or markings on the floor to indicate 6 ft. separation in any area where a line might form.
- ☐ Post signs at each public entrance to the facility informing the dining public to:
  - Wear a face covering, unless seated for dining outdoors.
  - Maintain social distancing of 6 ft.
  - Wash hands or use hand sanitizer upon entry into a restaurant
  - Stay home if they are ill or have symptoms consistent with COVID-19
- ☐ Keep doors and windows open when possible to increase air circulation. If flies, cockroaches, rodents or any other type of vermin are observed, take immediate action to eliminate vermin and keep doors and windows closed until vermin issue is resolved.
- ☐ Reconfigure, restrict, or close common areas, like employee break rooms. Discourage employees from congregating in high traffic areas.
- ☐ Reduce menu options so that kitchen staff can generally occupy one area per person. Consider staggering employee shifts. Complete as much prep work as possible during less busy hours.
- ☐ Use contactless payment, pick-up and delivery protocols whenever possible

Seating Arrangements*

Seating may only be provided outdoors and must follow the requirements listed below

- ☐ Keep all seating at least 6 ft. from any other seating.
- ☐ Implement measures to provide 6 ft. of separation between workers and customers through reconfiguring space, installing physical partitions or visual cues (e.g., floor markings, colored tape, or signs to indicate to where workers should stand).
- ☐ Do not seat customers within 6 ft. of an employee work station or food and drink preparation area.
- ☐ If extra tables and chairs are present, but cannot be used, provide signs or other visual cues to indicate that they are unavailable.

Cleaning, Disinfecting, and Contamination Control Measures

- ☐ Provide hand sanitizer at guest and employee entrances and check-out counters.
- ☐ Schedule time for workers to complete cleaning activities and assign a team member at each shift to oversee any additional sanitization procedures that may be needed.
- ☐ Clean and sanitize table, chairs, booster seats, high chairs, and surrounding area after each customer use.
- ☐ Sanitize high contact touchpoints, such as counters, phones, door handles, credit card terminals, etc. following a regular schedule.

- ☐ Clean and sanitize customer restrooms frequently.
- ☐ Clean high traffic areas thoroughly every day.
- ☐ Keep sanitizer, towels, and/or sanitizer wipes in wait stations, bar areas, host stands, and kitchens. Ensure that supplies are kept fresh and readily available
- ☐ Ensure that utensils and food-ware are properly washed, rinsed and sanitized for an adequate contact time or single-service (disposable) utensils and food-ware are used.

  Sanitizer for utensils: Chlorine at a concentration of at least 100ppm soaked for 30 seconds

  Quaternary ammonium at a concentration of at least 200ppm soaked for 1 min.
- ☐ Sanitize self-service machines, such as soda and frozen yogurt machines frequently.
- ☐ Install hands-free paper towel and soap dispensers if possible.
- ☐ Provide disposable menus, sanitize menus between each customer, or refer customer to online menu.
- ☐ Do not pre-set tables. Provide napkins, cutlery, glassware, etc. to customers as needed.
- ☐ Pre-roll utensils in napkins prior to use by customers and store in a clean container.
- ☐ Supply condiments as needed in clean service ware (small bowls) or in disposable packages. Salt and pepper shakers should be sanitized between customers if they are left at a table.
- ☐ Provide takeout containers as needed and ask customers to package their own leftovers.
- ☐ If using table linens, provide fresh linens for each new customer.
- ☐ Do not provide self-service mints, candies, snacks, and toothpicks.
- ☐ Eliminate self-service buffets and salad bars.
- ☐ Eliminate self-service areas with utensils, napkins, straws, water pitchers, and condiments.
- ☐ Discontinue use of shared entertainment items such as board games, pool tables, darts, bowling, and arcade games.
- ☐ Discontinue any tableside food preparation, food selection carts, and conveyor belts.

Please note: For high touch surfaces where chlorine bleach may be used, the CDC recommends mixing 1/3 cup of chlorine bleach per gallon of water. Do not use scented bleach or "no-splash" bleach.

Questions

Thank you for your efforts in keeping Sacramento residents and visitors safe!

- For details, refer to the State of CA COVID-19 Industry Guidance for Restaurants, Bars, and Wineries.
- California Department of Public Health - Guidance for the Use of Face Coverings
- If you have questions or would like to update your contact information, please call EMD at (916) 875-8440.
- For business assistance information, contact the Sacramento Business Environmental Resource Center (BERC).

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