



## **TEMPORARY CLOSURE OF RETAIL FOOD ESTABLISHMENTS**

By order of the Washington State Governor, Jay Inslee, **all restaurants bars shall cease providing dining room services but may remain open for drive-through, take-out and delivery services.**

This requirement is in effect as of March 17<sup>th</sup>, 2020 and will remain in effect until March 31<sup>st</sup>, 2020 unless extended by the Governor or Health Officer.

The Governor's order prohibits the onsite consumption of food and/or beverages in a public venue, including but not limited to, the following venues, and which prohibition shall remain in effect until midnight on March 31, 2020, unless extended beyond that date:

1. Restaurants;
2. Food courts;
3. Bars;
4. Taverns;
5. Coffee shops;
6. Catered events;
7. Clubs;
8. Bowling alleys;
9. All other similar venues in which people congregate for the consumption of food or beverages.

For purposes of this Proclamation, "public venue" has its ordinary meaning and also includes, but is not limited to, social clubs, private clubs, tennis clubs, golf clubs, faith-based organizations/facilities, and other similar venues.

This Proclamation does not prohibit the sale of prepared food or beverages that are otherwise legally delivered or taken out of the venue for consumption or the purchasing of groceries that are not consumed within the premises, more commonly known as drive-through, take-out, and delivery services.

This Proclamation does not apply to a broad range of businesses and services, including but not limited to grocery stores, pharmacies, convenience stores, gas stations, pet stores, and libraries; however, any sit-down food or beverage services within these facilities are prohibited.



## **FOOD SAFETY GUIDELINES**

Food has not been identified as a likely source of COVID-19 at this time; however, food businesses can play an important role in both **protecting their employees and their customers from COVID-19** by following the routine food establishment personal and environmental hygiene practices identified below:

- **Request staff and onsite contractors to self-screen for COVID-19 symptoms** before coming to the establishment.
- **Wash your hands thoroughly with soap and warm water** for 20 seconds upon first arriving to work, after using the restroom, before and after eating and **frequently throughout the day**. Avoid touching your eyes, nose or mouth.
- **If soap and water are not available** provide alcohol based (60%) hand sanitizers for use for both employees and customers by placing them at convenient/accessible locations.
- Use sanitizing solution (i.e., one teaspoon of unscented household bleach in a gallon of cool water, there is no need to change the ratio of bleach to water to kill the coronavirus. If in doubt, please follow the instructions on the bottle) to **frequently sanitize commonly touched surfaces and objects** such as cash machine key pads, counter tops, dining tables door knobs, electronics, faucet handles, and menus frequently throughout the day. Change the chlorine-based sanitizing solution at least once every four hours.
- **Ensure dishwasher and/or three-compartment sinks are used properly and have the appropriate level of sanitizer** for final rinse (50-100 PPM chlorine-based sanitizer, follow product label for other approved sanitizers).
- **Ensure sneeze guards are in place** where required.
- If you have food employees at higher risk for COVID-19 with underlying health conditions, such as people 60 or older, people with underlying health conditions (heart disease, lung disease, or diabetes) or those with weakened immune systems or those who are pregnant: **consider temporarily re-assigning** them to non-public-contact duties.