



## JEFFERSON COUNTY PUBLIC HEALTH

April 28, 2020

Dear Food Establishment Operator,

Thank you for your considerable support and effort during our community's response to COVID-19. Along with our partners across the state, we are working on guidance to help you safely re-open your business or resume onsite dining once the Governor's "Stay Home – Stay Healthy" order is lifted. Be aware that, even if the governor's order is lifted or modified on May 5, 2020, operational changes will likely be required to ensure employee and customer safety during the COVID-19 pandemic.

While we will provide more details as we develop specific guidance, we encourage you to begin planning now and have included a few thoughts for your consideration. ***The following suggestions are for planning purposes only as they may not all be required in our area—we will keep you posted on changes as we know more.***

### **Equipment & Physical Structure**

Food establishments that closed kitchen or dining areas should consider the following things when reopening:

- Make sure utilities are working
- Flush water and all plumbed food equipment following established guidelines
- Assess and discard food that is no longer safe
- Check that all equipment is functioning properly and maintaining proper temperatures
- Wash, rinse, and sanitize all food contact surfaces
- Clean and sanitize dining area

### **Employee Health & Safety**

There will likely be additional employee health monitoring and protection measures required even if the governor releases the order. Consider how your business could implement the following:

- Screen employees for symptoms of COVID-19, to include presence of fever
- Train workers on symptoms of COVID-19 illness and on required hand hygiene
- Ensure handwashing sinks are stocked and antimicrobial hand gel is available
- Ensure 6 feet of distance between employees in both back and front of house
- Requiring cloth facial coverings for employees, especially if they are unable to stay at least 6 feet from others
- Stagger work schedules as much as possible to reduce employee contact with each other



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### Customer Protections

Allowing on-premises dining will likely require additional changes to ensure customer safety. Be prepared in case any of the following are required:

- Discontinue reusable menus if unable to thoroughly disinfect after each use -- post menu options or provide disposable menus
- Clean and disinfect touchpoints frequently, including all surfaces at each table turning
- Self-service food bars and self-service fountain drinks may still be restricted
- Remove as many self-service condiment dispensers from tables or shared areas as possible
- Disinfect condiment containers after each dining group
- Ensure dining groups are seated at least 6 feet apart and remove or block extra seating
- Use reservations or other metering system to ensure establishment operates at no more than 50% capacity
- Utilize contactless payment systems, automated ordering and mobile pay or provide handwashing or hand gel for employees handling payment
- Disinfect all touchpads after each use

### COVID-19 Information and Resources

Stay up-to-date on the [current COVID-19 situation in Washington](#), [Governor Inslee's proclamations](#), [symptoms](#), [how it spreads](#), and [how and when people should get tested](#). See our [Frequently Asked Questions](#) for more information.

- Washington State Department of Health:
  - [WA State Department of Health 2019 Novel Coronavirus Outbreak \(COVID-19\)](#)
  - [WA State Coronavirus Response \(COVID-19\)](#)
  - [CDC Coronavirus \(COVID-19\)](#)
  - [Stigma Reduction Resources](#)