Background
COVID-19, is part of a class of coronaviruses that cause respiratory illness and is spread through the air via respiratory droplets from an infected person or by touching contaminated surfaces. Symptoms of the virus include fever, cough, and/or shortness of breath.

Information about COVID-19 is rapidly changing. This document is an update to the March 19 document. The previous “Guidance for Food Facilities” is superseded by this document.

Prevention – Sanitizing Equipment and the Facility
Wash, rinse, and sanitize food contact surfaces, dishware, utensils, food preparation surfaces, and beverage equipment after use, or at least every four hours. Clean and sanitize tables, chairs, service counters, cash registers, credit card stations, and any other areas exposed to customers routinely throughout the day.

Remember to sanitize doorknobs, equipment handles, check-out counters, grocery carts, touch screens, faucet handles, and cabinet/drawer pulls.

For soft (porous) surfaces such as carpeted floor, rugs, and drapes, remove visible contamination if present and clean with appropriate cleaners indicated for use on these surfaces. After cleaning:

➢ If the items can be laundered, launder items in accordance with the manufacturer’s instructions using the warmest appropriate water setting for the items and then dry items completely.
➢ Otherwise, use products with the EPA-approved emerging viral pathogens claims.
➢ Steam clean carpets and other porous surfaces as needed.

Chlorine (bleach) based sanitizer over 100ppm or quaternary ammonium-based sanitizers over 200ppm are effective at killing viruses. Use test strips to ensure that sanitizer is at the required concentration. EPA-registered disinfectants shall be used.

Discontinue Self-service Operations
Examples of such operations include: salad bars, buffets, beverage stations, and bulk bins. Cease sampling of food. Delis and bakeries may continue to operate.

Implement Social Distancing
Pursuant to the Marin County Health Officer Order of March 31, 2020, all essential businesses must post and implement Social Distancing Protocols. Protocols include:

➢ Limit the number of people in a facility at one time to ensure a minimum six-foot distance from one another.
➢ Implement a line system, marking six-foot increments to maintain adequate social distancing.
➢ Provide hand sanitizer, soap and water or effective disinfectant at or near the entrance of the facility and in other appropriate areas used by the public and employees. (Hand sanitizer should contain at least 60% alcohol, and don’t forget the trash receptacles.)
➢ Regularly disinfect high-touch surfaces. (See above.)
➢ Post a sign at the facility entrance informing all customers and employees that they should: avoid entering the facility if they have a cough or a fever; maintain a minimum six-foot distance from one another; sneeze or cough into one’s elbow; not shake hands or engage in any unnecessary physical contact.
Prevention - Handwashing
Remind employees to wash hands with soap and water for at least 20 seconds. Hands should be washed:

➢ When entering the kitchen
➢ Before starting food preparation
➢ After touching your face, hair, or other areas of the body
➢ After using the restroom
➢ After coughing, sneezing, using a tissue, smoking, eating or drinking
➢ When switching between raw food and ready-to-eat foods
➢ Before putting gloves on
➢ After cleaning, bussing tables, or touching any items that customers have used
➢ Between handling money/credit cards/pens/receipts and handling food
➢ If working a cash register, it is recommended that employees should wash hands or use hand sanitizer between customers

Note! 🔄 Hand sanitizer is recommended and should be used after washing hands
☞ Assign an employee at every shift to keep soap and paper towels stocked at hand sinks

Glove Use
Although not a requirement, the use of gloves may provide a level of protection from contamination if used properly.

➢ Wash and sanitize hands prior to putting on clean gloves
➢ Change gloves if they become torn or heavily contaminated
➢ Change gloves if switching from one activity to another
➢ Remove and discard gloves, and immediately wash and sanitize hands
➢ Be sure to wash and sanitize hands when changing gloves

Face Coverings/Masks   NEW!!
The Marin County Health Officer issued an Order for Face Coverings on April 17, 2020. This Order will take effect at 8:00 a.m. on April 22, 2020, and will continue to be in effect until it is extended, rescinded, superseded, or amended in writing by the Health Officer. Section 5 from the Order follows.

Require their employees, contractors, owners, and volunteers to wear a Face Covering at the workplace and when performing work off-site any time the employee, contractor, owner, or volunteer is:

i. interacting in person with any member of the public;

ii. working in any space visited by members of the public, such as by way of example and without limitation reception areas, grocery store or pharmacy aisles, service counters, public restrooms, cashier and checkout areas, waiting rooms, service areas, and other spaces used to interact with the public, regardless of whether anyone from the public is present at the time;

iii. working in any space where food is prepared or packaged for sale or distribution to others;

iv. working in or walking through common areas such as hallways, stairways, elevators, and parking facilities; or

v. in any room or enclosed area when other people (except for members of the person’s own household or residence) are present.

For clarity, a Face Covering is not required when a person is in a personal office (a single room) when others outside of that person’s household are not present as long as the public does not regularly visit the room. By way of example and without limitation, a construction worker, plumber, bank manager, accountant, or bike repair
person is not required to wear a Face Covering if that individual is alone and in a space not regularly visited by the public, but that individual must put on a Face Covering when coworkers are nearby, when being visited by a client/customer, and anywhere members of the public or other coworkers are regularly present.

The face covering/mask should entirely cover the nose and mouth and allow for unrestricted breathing. Reusable face coverings/masks should be laundered daily before each use. Save the N95 and medical masks for medical personnel.

**Employee Health**

If the sick employee DID come to work while showing symptoms, the following is suggested:

1. **Cease operations, close your facility and thoroughly sanitize it.** Your facility can reopen as soon as it has been sanitized.


3. **Inform other employees** that they may have been exposed to COVID-19 and the day(s) on which the potential exposure occurred. Employees should monitor themselves for symptoms for 14 days and may continue to work during this 14-day period only if they do not have symptoms. They should also follow social distancing protocols (frequent hand-washing and hand sanitizer, 6+ feet distancing, avoid ride sharing or public transportation, etc).

Monitor employees when they begin their shift. Consider taking temperatures. If an employee is experiencing any fever and respiratory symptoms, they should stay home until 3 days after they are symptom-free to prevent the spread of any illness and at least seven days from when the symptom(s) first appeared. (See #2 above.)