

Coronavirus COVID-19

Guidance for Food Facilities

Background

COVID-19, also known as the coronavirus, is a respiratory illness that 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.

Operational Requirements

The following requirements are enacted by [Order of the Health Officer of the County of Sacramento](#) in an effort to reduce the potential of COVID-19 transmission.

Requirements may change. Please check the [EMD website](#) for the most current information.

The following requirements apply to retail food and beverage facilities operating within the County of Sacramento.

Retail Beverage Service Venues

Bars, wineries, breweries, and pubs should be closed.

- Bars, wineries, and breweries that are already permitted to sell beer and wine for off site consumption may continue these sales

Retail Food Service Facilities

Restaurants must be closed for in-restaurant seated dining.

- Retail food facilities may still sell food for pick-up or delivery

Food Trucks

Food trucks may continue operating, but should follow the “Prevention” guidance in the next section of this handout.

Grocery Stores and Markets

Grocery stores and markets should remain open and operational, but should follow the “Prevention” guidance provided in the next section of this handout.

Essential Sites

The following list of facilities may be considered “essential” and may operate while incorporating handwashing, sanitizing, and social distancing.

- Health Care Facilities
- Pharmacies
- Airports
- Gas Stations
- Charitable Food Distribution
- Businesses that provide food, shelter and social services, and other necessities of life for economically disadvantaged or otherwise needy individuals

Prevention - Handwashing

Remind staff 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

- Tips!**
- *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 handsinks*
 - *Provide hand sanitizer for customers to use*

Prevention – Sanitizing Equipment and the Facility

Areas exposed to customers such as service counters, tables, restrooms, and door handles should be sanitized throughout the day using a chlorine based sanitizer using: 1/3 cup of bleach per gallon of water.

Food service equipment, cutting boards, and dishwashing should continue to use the same sanitizer concentrations required by the California Retail Food Code:

- Chlorine (bleach) based sanitizer over 100ppm (1tbsp. bleach per gallon of water) or
- Quaternary ammonium based sanitizers over 200ppm

Use test strips to ensure that sanitizer is at the required concentration.

- Tip!**
- *Remember to sanitize door knobs, touch screens, faucet handles, and cabinet/drawer pulls*

Employee Health

If an employee is experiencing any flu-like symptoms, it is recommended that they stay home until they are symptom free.

Social Distancing

Discourage gatherings at your facility. If a line begins to form, encourage patrons to stand 6 ft. apart.

Additional Information

The information, and requirements pertaining to COVID-19 may change as more is learned about this virus and its transmission. Additional Information, status reports, and website links can be accessed on the Sacramento County Department of Health Services webpage:

- CDPH Guidance: <https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Guidance.aspx>
- Sacramento County DHS Guidance: <https://www.saccounty.net/COVID-19/Pages/default.aspx>
- CDC Business/Employer Guidance: <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>
- EPA Disinfectants Against COVID-19: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>