



Guidance for Food Facilities During COVID-19 Recovery

Public Health
Environmental Health Services

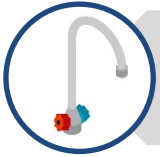
Reopening After an Extended Closure

If your facility has been closed for an extended length of time, follow these tips to make sure your facility is ready to reopen and operate safely.

Water



Run all faucets for 3-5 minutes to flush out any stagnant contaminants within pipes and lines.



Check that all faucets are functional and have at least 120 °F water available throughout facility.

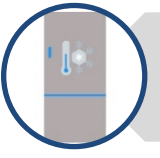


Discard old ice in ice machine. Clean and sanitize ice machine before use. Discard first ice produced after cleaning.

Food



Inspect and make sure all food products are safe and free of contamination, spoilage, or damage.



Check that all refrigerators are holding at 41°F or below with an accurate thermometer inside.



Discard old fryer oil, clean the fryer, and refill with new oil.



385 N. Arrowhead Ave. San Bernardino
Call or Text: 800.442.2283

wp.sbcounty.gov/dph

Waste & Vermin



Ensure grease trap/interceptor is serviced and functional.



Verify that trash pick-up service is active.



Check all cooking areas, food preparation, and food storage areas for evidence of vermin activity. Hire a professional pest control company to service the facility as necessary.

Sanitation



Maintain adequate amounts of sanitizer and test strips.



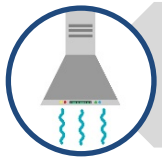
Clean and sanitize all food contact surfaces using the minimum required sanitizer concentration.



Clean and sanitize all non-food contact surfaces (i.e. shelving, floors, walls, exhaust hood, etc.).



Check that the dishwasher is washing and sanitizing according to manufacturers instructions.



Check that exhaust hoods and ventilation systems are working properly.



Employee Health & Hygiene



Ensure all toilets are clean, operational, and available for employees.



Instruct employees to frequently wash their hands. Stock all handwashing sinks with soap and paper towels. Verify all handsinks maintain a minimum of 100 °F warm water at all times.



Instruct and train all employees to not approach the workplace when sick. Any sick employees must be sent home.



Consider conducting thermal or temperature scans of employees prior to starting their shift.

Other



Make sure health permit is valid and current.



Make sure all food handler cards are valid, current, and issued by San Bernardino County.

References

For specific questions on Food Service:

Call or text 800-442-2283
or visit
wp.sbcounty.gov/dph/programs/ehs

For specific questions on COVID-19:

Email: coronavirus@dph.sbcounty.gov
Call: (909) 387-3911
(Monday - Friday 9 a.m. – 5 p.m.)
or visit:
sbccovid19.com



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