Public Health
Environmental Health Services

Guidance for Food Facilities During COVID-19 Recovery

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.
**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:
sbcovid19.com