SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

Guidance for Food Facilities During COVID-19 Recovery

Re-Opening
Dine-In Food Facilities

This document provides guidance for dine-in restaurants to support a safe, clean environment for workers and customers as San Bernardino County approves sit-down dining services.

Social Distancing

- Place signage throughout the facility to remind employees and customers to maintain a distance of at least 6 ft. from others.
- Implement a clear plan for entering and exiting the facility.
- Check temperature at each point of entry.
- Place visual cues, such as floor decals, colored tape, or signs to indicate to customers where they should stand during check out.
- Move customer electronic payment terminals further from the cash register.
- Place a barrier (e.g., sneeze guard) between employees and customers.
- Ensure dining tables are separated enough to achieve adequate distancing of customers. A barrier or partition may be added to separate tables.
- Limit the number of people seated at the tables.
- Use the reservation process to prevent people from gathering as they wait to be seated.
- Install high efficiency air filters.
- Install touchless technology at entrances, exits and check-outs.
- Stagger employee break periods, or consider providing additional break seating outside.
- Reduce occupancy to 25-33% of Maximum Occupancy.
- Close common areas where personnel are likely to congregate and interact.
- Reserve the right to refuse public entrance to non-compliant persons.

Signage

- Maintain social distancing of at least 6 ft.
- Wash your hands or use sanitizer upon entry to restaurant.
- Stay home if you are ill or have symptoms consistent with COVID-19.

Personal Protection Equipment (PPE)

- Employer provide minimum 2-week supply of PPE (face coverings and gloves) if obtainable.
- Employees should continue to wear face coverings while at work.
- Require customers to wear face coverings when not at their table.
- Face covering should fit snugly.

Employee Training

- Train employees on new customer service standards.
- Train employees on cleaning/sanitizing standards and protocols.
- Train employees on how to use PPE.
- Clearly set employee expectations, with emphasis on making them feel secure.

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Manage Employee Health

- Pre-screen (e.g., take temperature) and assess symptoms prior to starting work.
- Instruct sick employees with COVID-19 like symptoms to stay home and to follow the CDC's What to Do if You Are Sick guidelines.
- If employees are sick at work, send them home immediately. Clean and disinfect surfaces in their workspace. Others at the facility with close contact (i.e., within 6ft) of the employee during this time should be considered exposed.
- Instruct employees who are well, but know they have been exposed to COVID-19, to inform fellow employees of their possible exposure to COVID-19 in the workplace while maintaining confidentiality.
- Implement workplace controls to reduce transmission among employees, such as those included in CDC's Interim Guidance for Implementing Safety Practices for Critical Infrastructure Workers Who May Have Had Exposure to a Person with Suspected or Confirmed COVID-19. This document also provides additional information when employees may have been exposed to COVID-19.
- For additional information on employee health, hygiene and recommendations to help prevent worker transmission of foodborne illness, refer to FDA's Employee Health and Personal Hygiene Handbook.
- For returning previously sick employees to work, refer to CDC's Guidance for Discontinuation of Home Isolation for Persons with COVID-19.
- Follow CDC for information on PPE (i.e., gloves, face masks/coverings, and protective gear).
- Frequently review CDC's Interim Guidance for Business and Employers to Plan and Respond to Coronavirus Disease 2019.
- Understand risk at the workplace – use OSHA's Guidance on Preparing Workplace for COVID-19.

Employee Handwashing and Personal Hygiene

It is important for everyone to wash their hands frequently with warm (100°F) water and soap for at least **20 seconds.** Handwashing is required:
- Before starting food preparation.
- After touching your face, hair or other areas of the body.
- After coughing, sneezing, using a tissue, smoking, eating or drinking.
- When switching between raw and ready-to-eat foods.
- Before putting gloves on.
- After handling money/credit cards/pens/receipts and then handling food.
- After engaging in other activities that contaminate the hands.
- Implement mandatory handwashing at time intervals.

Disinfection

Utilize EPA-registered disinfectants to disinfect high touch areas such as:
- Cash register, electronic payment terminal, telephone, scanners, computer keyboard, light switches,
- Toilet facilities: sinks, faucets, toilets,
- Breakrooms,
- Door knobs, equipment handles, counters,
- Dining tables, chairs, menus, re-usable condiment containers,
- Trash receptacles.

No Customer Self-Service

Discontinue self-service areas such as:
- Buffets
- Salad Bars
- Salsa Bars
- Soda Machines

Food Safety Basics

Remember to:
- Maintain potentially hazardous food out of the danger zone (between 41°F and 135°F).
- Cook foods to proper internal temperatures.
- Use proper cooling methods of cooked potentially hazardous foods.
- Properly wash, rinse, sanitize with an approved sanitizer, and then air dry all utensils (including customer reusable utensils) and equipment.
- Thaw frozen foods properly.
- Obtain foods from approved sources.

Worksite Specific Plan

Your facility should implement a plan to prevent the spread of COVID-19. This plan should include, but is not limited to the following items:

1. Who is going to implement this plan,

2. A site specific risk assessment and the measures to take to prevent the spread,

3. Training and communication plan with employees & partners (i.e., Public Health),

4. A plan for screening and control measures,

5. A process to verify compliance and correct deficiencies as needed,

6. Cleaning and disinfection protocols, and

7. Guidelines to provide physical distancing.

For More Information

For additional information and guidance, please reference:
1. COVID-19 Industry Guidance: "Dine-In Restaurants" from the California Department of Public Health (CDPH) and the California Department of Industrial Relations (DIR).
2. CAL/OSHA COVID-19 General Checklist for Dine-In Restaurants from the California Department of Public Health (CDPH) and the California Department of Industrial Relations (DIR).
3. San Bernardino County Readiness and Reopening Plan from County of San Bernardino.

For specific questions on Dine-In Food Facility Operations:

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

For questions specific to COVID- 19:

Email:
coronavirus@dph.sbcounty.gov
Call: (909) 387-3911
(Monday – Friday, 9 a.m. – 5 p.m.)
or visit:
sbcovid19.com

References:
- **Center for Disease, Control and Prevention (CDC):** CDC.gov/coronavirus
- **U.S. Food and Drug Administration (FDA):** FDA.gov/COVID-19
- **California Department of Public Health (CDPH):** CDPH.ca.gov/covid19