



# Guidance for Operating During COVID-19 Recovery

Public Health  
Environmental Health Services

## Food Facilities Readiness Survey

As California reopens, every business will need to create a safer, low-risk environment. Please follow the guidance below to protect your workers and customers. Food facilities open to the public are required to follow state guidance.

Per the [Statewide Industry Guidance to Reduce Risk](#), before re-opening, all facilities **must**:

1. Perform a detailed risk assessment and implement a site-specific protection plan.
2. Train employees on how to limit the spread of COVID-19, including how to [screen themselves for symptoms](#) and stay home if they have them.
3. Implement individual control measures and screenings.
4. Implement disinfecting protocols.
5. Implement physical distancing guidelines.

Environmental Health Services (EHS) has put this brief survey together to learn about the changes made at your facility to protect your employees and customers from COVID-19, and to see how we can further assist you and your operation.

### Risk Assessment and Site-Specific Protection Plan

	<u>Meets Criteria</u>	If <b>NO</b> , please elaborate on your response below:
<b>1.</b> Has your facility implemented and posted a written, worksite specific COVID-19 plan which includes: who is responsible for implementation; risk assessment and preventative measures; employee training and communication; how to check for compliance and correct deficiencies; and a COVID case investigation process?	<input type="checkbox"/> Yes <input type="checkbox"/> No	

### Training/Employee Health

	<u>Meets Criteria</u>	If <b>NO</b> , please elaborate on your response below:
<b>2.</b> Have all of your employees <b>read the <a href="#">COVID-19 Fact Sheet</a> and been told not to come to work if ill?</b>  <i>Employees with COVID-19 like symptoms are not allowed to work and encouraged to contact their medical provider. Please note, COVID-19 is a reportable communicable disease. If an employee tests positive for the virus, close off areas used by a sick person until these areas have been properly disinfected, and notify EHS immediately.</i>	<input type="checkbox"/> Yes <input type="checkbox"/> No	

## Training/Employee Health... Continued

	<u>Meets Criteria</u>	If <b>NO</b> , please elaborate on your response below:
3. <b>Are screenings and/or temperature checks</b> done at all entries to prevent employees and patrons with COVID-19 symptoms from entering facility?	<input type="checkbox"/> Yes <input type="checkbox"/> No	
4. Are employees provided with face coverings and trained how to properly use them?	<input type="checkbox"/> Yes <input type="checkbox"/> No	

## Control Measures

	<u>Meets Criteria</u>	If <b>NO</b> , please elaborate on your response below:
5. Does your facility have a clear plan for <b>entering and exiting</b> the building?	<input type="checkbox"/> Yes <input type="checkbox"/> No	
6. Does your facility <b>require face coverings to be worn by customers when not seated</b> at their tables?	<input type="checkbox"/> Yes <input type="checkbox"/> No	
7. Is <b>there signage posted</b> at each public entrance of the facility to inform the dining public to <b>maintain social distancing of six feet, wash hands or use sanitizer</b> upon entry into a restaurant, and <b>stay home if they are ill</b> or have symptoms consistent with COVID-19?  <i>To obtain signs for your facility, check out <a href="#">Protect Yourself and Others from COVID-19</a>.</i>	<input type="checkbox"/> Yes <input type="checkbox"/> No	
8. <b>Is your facility utilizing a self-service bar or machine for food or beverages</b> (e.g., salsa bar, drink machine, buffet line, etc.)?  <i>Self-service areas are prohibited and not be used by customers.</i>	<input type="checkbox"/> Yes <input type="checkbox"/> No	

## Disinfecting Protocols

	<u>Meets Criteria</u>	If <b>NO</b> , please elaborate on your response below:
<p><b>9.</b> Are high contact touchpoints, such as phones, door handles, credit card terminals, etc. cleaned and disinfected frequently using a disinfectant effective against Coronavirus?</p> <p><i>A team member per shift is to be designated to oversee/enforce additional sanitization and disinfection procedures, as needed. To learn more about disinfectants for use against COVID-19, check out <a href="#">EPA'S Pesticide Registration</a>.</i></p>	<input type="checkbox"/> Yes <input type="checkbox"/> No	
<p><b>10.</b> Is your facility providing disinfection wipes or hand sanitizer (at least 60% alcohol) to customers?</p>	<input type="checkbox"/> Yes <input type="checkbox"/> No	
<p><b>11.</b> Are food items and containers that are shared between tables (e.g., condiment bottles, salt and pepper shakers, and breadbaskets) used?</p> <p><i>Complimentary items are not left out in community containers and are to be provided upon request.</i></p>	<input type="checkbox"/> Yes <input type="checkbox"/> No	
<p><b>12.</b> Are non-food items used by multiple customers, such as menus, disinfected between each use or modified to be a single service item, such as a disposable paper menu?</p>	<input type="checkbox"/> Yes <input type="checkbox"/> No	

## Physical Distancing Guidelines

	<u>Meets Criteria</u>	If <b>NO</b> , please elaborate on your response below:
<p><b>13.</b> Has your facility implemented measures to <b>maintain at least six feet distance</b> between separate customer dining parties, and customer and employee interaction (e.g., table spacing or removal of tables/chairs, Plexiglas barriers, occupancy reduction, tape markings/visual cues for spacing, increased use of outdoor seating, etc.)?</p>	<input type="checkbox"/> Yes <input type="checkbox"/> No	

## Physical Distancing Guidelines...Continued

	<u>Meets Criteria</u>	If <b>NO</b> , please elaborate on your response below:
<b>14.</b> Has your facility implemented measures to <b>maintain six feet social distancing between employees</b> (i.e., staggered breaks, staggered shifts, work space modifications, occupancy reduction for break rooms, etc.)?	<input type="checkbox"/> Yes <input type="checkbox"/> No	
<b>15.</b> Has your facility implemented a process to <b>eliminate person-to-person contact during supply deliveries and pick-up/delivery of take-out orders</b> (e.g., staging area such as a designated table with food in a sealed bag, labeled with the order number or customer name)?	<input type="checkbox"/> Yes <input type="checkbox"/> No	

Please add any additional comments and/or questions here:

For questions specific to food service operations:

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

For questions specific to COVID-19:

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



385 N. Arrowhead Ave., San Bernardino, 92415  
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