

# Novel Coronavirus (COVID-19)

## Los Angeles County Department of Public Health Guidance for Food Facilities

In response to the COVID-19 (novel coronavirus) outbreak and the announcement by California Governor, Gavin Newsom, regarding public gatherings, in addition to Health Orders issued by the Department of Public Health, effective immediately bars, wineries, and retail food facilities must adhere to the following:

### Dine-in Food Facilities

- All restaurants and retail food facilities are prohibited from serving food for consumption on premises both indoors and outdoors.
- Restaurants and retail food facilities may continue to operate for purposes of preparing and offering food to customers via delivery service, to be picked up or for drive-thru.
- Bars or wineries that have a food facility permit may remain open for purposes of continuing to prepare and offer food to customers via delivery service or to be picked up. Bars or wineries that do not have a food facility permit are not allowed to open.
- For food facilities offering food pick-up options or delivery, food facility operators are directed to establish social distancing practices for those patrons in the queue when ordering or during pick-up.

***Cafeterias, commissaries, and restaurants located within hospitals, nursing homes, or similar facilities are exempt; however, recommend ensuring that appropriate social distancing requirements can be met (6 feet from other customers) for onsite consumption.***

**Grocery Stores, Convenience stores, [Certified Farmer's Markets](#) and Mobile Food Facilities (e.g. Food trucks, food carts) are exempt from these orders**

- Recommend monitoring customer capacity to provide for customer social distancing. This is especially important for wait lines such as check-out counter or ordering counter lines.
- Grocery stores with on-site consumption areas may not provide any dine-in options, either indoors or outdoors and must adhere to the guidance listed above.

### Additional Food Facility Reminders

### Ill Employees

- Sick employees are advised to stay home and not return to work until at least 3 days (72 hours) after recovery, which means fever has resolved without the use of fever-reducing medications and there is improvement in respiratory symptoms (e.g., cough, shortness of breath), **AND** at least 7 days have passed since symptoms first appeared. Employees who appear to be ill upon arrival to work or become sick during the day should be sent home immediately.

### Customers Who Show Signs of Illness

- Have signs posted in visible locations asking customers to remain home if they are sick, even with mild illness. <http://publichealth.lacounty.gov/media/coronavirus/StayHome.pdf>
- Provide customers with additional napkins or tissues to use when they cough or sneeze.
- Ensure that restrooms are fully stocked with soap, single-use towels/hand dryers, and no-touch trash receptacles.

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- Recommend providing alcohol-based hand sanitizer with at least 60% alcohol for customers to use in common areas, such as entering the facility
- Instruct wait staff and counter staff to keep a 6-foot distance between themselves and patrons who appear ill as much as possible.

### Handwashing Instructions for All Employees

- Wash hands and arms with soap and warm water for at least 20 seconds as specified in the [California Retail Food Code](#), Section 113953.3.
- Recommend assigning an employee at every shift to ensure that handwashing sinks are stocked with soap and paper towels at all times.
- Recommend using gloves appropriately as an additional tool, but it is important to remember that gloves do not replace the need to wash hands and practice good hand hygiene.

### Follow Basic Food Safety Practices

- Keep hot food hot (135 °F or above) and cold food cold (41 °F or below).
- Thoroughly cook foods as required.
- Clean and sanitize utensils and equipment at the required frequency.
- Adhere to employee health and hygiene practices—don't work when ill and wash hands frequently and when required as noted above.
- Ensure all food and food ingredients are from an approved food source.

### Special Considerations

- Restrict the use of refillable containers that customers bring in for beverages or food.
- Beverage dispensers that are used to refill self-serve beverages shall be cleaned and sanitized frequently.
- Maintain single-use items such as cups, cutlery, plates, and packaged condiments behind the counter and provide upon request.
- Wipe condiment containers, such as ketchup, salt and pepper, etc. in between customers.

### General Cleaning

- Clean and disinfect all “high-touch” surfaces such as serving counters, tabletops, refrigeration doors, cash register counters, bathroom fixtures, toilets, doorknobs, trash cans, and phones, frequently.
- Clean and disinfect menus, tables, and chairs after each use.
- Use an Environmental Protection Agency (EPA)-registered product that cleans (removes germs) and disinfects (kills germs). Always follow the instructions on the labels of cleaning products and disinfectants.

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### Effective Disinfectants

- To make a bleach solution, mix 4 teaspoons of bleach to 1 quart (4 cups) of water. For a larger supply, add 1/3 cup of bleach to 1 gallon (16 cups) of water. Use the solution within 20 minutes. Use test strips to test chlorine solution (100 ppm).
- Other EPA-approved disinfectants may be used if they are effective against Coronaviruses. Consumers may contact the “1-800” number on the product label for its effectiveness against “COVID-19”.

### Proper Handling of Disinfectants, Items and Waste

- Use chemicals in a well-ventilated area.
- Avoid mixing incompatible chemicals (read label).
- Prevent chemical contact with food during cleaning.
- Manage waste safely and dispose in a secure trash container.

For more information on preventing a communicable illness in a food facility setting, contact Consultative Services at (888) 700-9995. For more information on COVID-19, visit <http://publichealth.lacounty.gov>.