



FOOD ESTABLISHMENTS GUIDANCE

Social Distancing

CDC recommendations tell us that this is one of the most important factors in preventing community spread and starting this practice early, even before there are local cases, is advised.

Guidance:

- Consider focusing your business on drive-thru, pick-ups and delivery options to the extent possible
- Partner with independent delivery companies
- Seating separation – provide and focus on seating customers as spread out as possible (6' or more if at all possible)
- Limiting the total number of guests within an establishment has been shown to be best practice

Common Good Hygiene

Basic guidelines in disease prevention show us that good hygiene practices are extremely important to stop or prevent the spread of any illness, including COVID-19.

Guidance:

- Promote employee wellness and have employees stay home when they are sick. This is important for owners/managers to monitor employees on a daily basis. If employees are coming to work sick, you will need to send them home. We recommend you take a hard line here.
- Promote employee hand washing (Wash your hands and wash them often). This should apply to every employee within the establishment, including owners/managers. As often as possible, all staff members should wash their hands for at least 20 seconds and include the use of hand sanitizer with at least 60% alcohol.
- Avoid touching your eyes, nose and mouths with dirty hands. These are our mucus membranes and known for the areas that most easily absorb bacteria/viruses.

Cleaning and Sanitization

What we know about all viruses is that they can be spread by contamination from high touch surfaces, or any surfaces for that matter, making the cleaning and sanitizing of those surfaces of the utmost importance.

Guidance:

- Clean and sanitize all "high touch surfaces" as if you would normally clean anything within a Food Establishment. Wash, rinse, sanitize, air dry. **Please note, contact time with sanitizer is the most important factor for disinfection. >10 seconds for chlorine-based sanitizers and >30 seconds for ammonium-based sanitizers. This should be conducted every 30 mins-1hour.



Public Health
Prevent. Promote. Protect.
Amarillo

