



County of Yolo

DEPARTMENT OF COMMUNITY SERVICES

Environmental Health Division

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COVID-19 Guidance for Food Facilities

Ill Employees

- Sick employees are advised to stay home and not return to work until they are free of fever for at least 24 hours without fever-reducing medication.
- 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.
- 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.
- 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.
- Recommend reducing seating capacity by 50% to allow social distancing.

Handwashing Instructions for All Employees

- Wash hands and arms with soap and warm water for at least 20 seconds before:
 - Eating or drinking
 - Preparing food
 - Putting on gloves
- Wash hands after these activities:
 - Handling raw meat, poultry, or seafood
 - Using the restroom
 - Touching your hair, face, body, clothes, or apron
 - Sneezing, coughing, or using a tissue
 - Smoking, eating, drinking, or chewing gum
 - Using chemicals that might affect the safety of food
 - Emptying or taking out the garbage
 - Cleaning tables or washing dirty dishes
 - Handling money and making change
 - Removing gloves
 - After engaging in other activities that might contaminate the hands
- 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.

Buffet/Serving Lines/Self Service (best practice is to discontinue when possible)

- Recommend having a food employee monitor serving lines.
- Where possible, have servers with gloves serving food at buffets.
- Offer hand sanitizer, handwipes or gloves to customers when entering serving lines.
- Wipe surface spills regularly.
- Replace serving utensils frequently.

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, door knobs, 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.

Effective Disinfectants

- To make a bleach solution, mix 1 tablespoon of bleach to 1 quart (4 cups) of water. For a larger supply, add ¼ 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. Consumer may contact the “1-800” number on 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 COVID-19, visit www.yolocounty.org/coronavirus, www.cdph.ca.gov or www.cdc.gov.