



# COUNTY OF MONTEREY HEALTH DEPARTMENT

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Administration      Clinic Services      Public Health  
Behavioral Health      Emergency Medical Services      Public Administrator/Public Guardian  
Environmental Health/Animal Services

*Nationally Accredited for Providing Quality Health Services*

## COVID-19 Shelter in Place Expectations for Food Facilities

**Food Facilities that May Remain Open:** Grocery stores, certified farmers' markets, farm and produce stands, supermarkets, food banks, convenience stores, and similar food retail establishments are encouraged to remain open to provide food and pet supplies to the public. When visiting these establishments, please help retailers maintain at least six feet minimum distance between patrons, including by providing ample space while shopping and waiting in line.

**No Dine In Allowed:** At this time, all food facilities are not allowed to have dine in services for customers including outdoor dining. Food facilities are only allowed to receive orders and the food can either be delivered or picked up by guests for takeout. Patrons will not be permitted to dine or congregate in restaurants, bars, and similar establishments.

**Take Out/Pickup:** It is recommended that the guest orders ahead either by phone or online/mobile order.

**Delivery:** Deliveries can still be placed from food facilities. Businesses that deliver goods or services directly to residences are essential businesses that may continue to operate.

**Social Distancing If In Line:** People should maintain social distancing at all times, and it must be at 6 feet apart while waiting in line or ordering. Follow social distancing guidelines such as washing hands before and after, using hand sanitizer, and coughing or sneezing into a tissue.

**Hand Washing:** Wash your hands often with soap and water for at least 20 seconds. If soap and water are not available, clean your hands with an alcohol-based hand sanitizer that contains at least 60% alcohol, covering all surfaces of your hands and rubbing them together until they feel dry. Soap and water should be used preferentially if hands are visibly dirty. Avoid touching your eyes, nose, and mouth with unwashed hands.

**Handwashing in a Food Facility:** Employees' hands should be washed,

- When entering the kitchen
- Before starting food preparation
- After touching their face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating, or drinking
- When handling raw food then ready-to-eat food
- Before putting on gloves
- After cleaning, bussing tables, or touching any items that patrons have used
- Between handling money/credit cards/phones/pens and handling food
- After engaging in other activities that may contaminate the hands

### **Hand Sanitation Tips:**

- Minimize bare hand contact with ready-to-eat food
- Assign an employee to keep soap and paper towels stocked at handwash stations at least every hour
- Protect food and drinks from contamination when preparing and packing for delivery and carryout by patrons
- Avoid touching your eyes, nose, and mouth
- Minimize touching your phone or other personal items
- Wash hands more frequently for all staff
- Provide extra garbage cans near restrooms exits
- Provide alcohol-based hand sanitizer for customers to use

**Provide regular staff training to ensure proper protocols are followed!**

**Clean Surfaces:** Clean all “high-touch” surfaces every day. High touch surfaces include counters, tabletops, doorknobs, bathroom fixtures, toilets, phones, keyboards, tablets, and bedside tables. Also, clean any surfaces that may have blood, stool, or body fluids on them. Use a household cleaning spray or wipe, according to the label instructions. Labels contain instructions for safe and effective use of the cleaning product including precautions you should take when applying the product, such as wearing gloves and making sure you have good ventilation during use of the product.

**Sanitation of Equipment at a Food Facility:** Chlorine-based (bleach) sanitizer at 100 ppm or quaternary ammonium-based sanitizers at 200 ppm are effective sanitizers. Use test strips to ensure that sanitizer is at these required concentrations. Sanitize equipment, utensils, and food preparation areas, as well as tables, seats, service counters and any other area exposed to customers or employees routinely throughout the day.

- COVID-19 can last for days on surfaces. Increase the frequency of cleaning and sanitizing all high-touch areas such as:
  - Doorknobs, touch screens, cash registers, faucet handles, and cabinet/drawer pulls
  - Menus, and condiment dispensers and napkin dispensers
  - Other items and surfaces frequently touched by employees or customers
- At this time, avoid accepting reusable utensils from customers (food containers, traveler cups, etc.)
- Provide condiments, utensils, and napkins to customers upon request rather than on a self-serve basis to minimize contact

**Food Facility Employee Health:** An employee who is experiencing any fever and respiratory symptoms should stay home until 3 days after they are symptom-free to prevent the spread of any virus. Maximize flexibility in use of sick leave to facilitate such time off. If an employee is confirmed positive for COVID-19 and the employee worked at any time after their symptoms began, **cease operations until the facility can be thoroughly cleaned and sanitized.** The facility may reopen after that has occurred. Coworkers should monitor themselves for symptoms for 14 days and may continue to work during this 14-day period only if they do not have any symptoms.

**If you would like to submit a complaint about restaurants, bars, nightclubs, gyms, and venues that are found to be operating outside of these restrictions, you can call our office at (831)755-4505 or submit a complaint online.**