Proper food handling during the preparation, holding, pick-up and delivery of food is essential in ensuring that the food is safe. Due to the increasing number of cases in neighboring counties, including more community transmission and recent guidance issued by the California Department of Public Health as it relates to COVID-19 and public gatherings, temporary food facilities and the event organizer must adhere to the following guidelines.

**Only food vendors that have a valid Monterey County Health Permit are allowed to sell food.**

**Contents of Written Worksite Specific Plan**
- The person(s) responsible for implementing the plan.
- A risk assessment and the measures that will be taken to prevent spread of the virus.
- Training and communication with employees and employee representatives on the plan.
- A process to check for compliance and to document and correct deficiencies.
- A process to investigate COVID-cases, alert the local health department, and identify and isolate close workplace contacts of infected employees until they are tested.

**Modified operational conditions:**
- Allow proper spacing 6 feet or greater between stands
- No sampling of unpackaged food is permitted.
- No customer self-service of condiments, utensils, toppings, or any food related items.
- Post signs reminding customers and all TFF operators of the following:
  - Face masks are required
  - Social distancing 6 feet or greater
  - Handwashing sign
    https://www.co.monterey.ca.us/Home/ShowDocument?id=23911
  - Asking customers to remain home if they are sick, even with mild illness.
    https://www.co.monterey.ca.us/home/showdocument?id=87857
- Event organizers are responsible for ensuring that crowds are monitored to:
  - Regulate customer capacity to ensure social distancing of at least 6 feet. This is especially important for customer wait lines.
- Provide handwashing stations for customers where possible. Recommend providing alcohol-based hand sanitizer with at least 60% alcohol for customers to use prior to handling any food products.
- Ensure adequate amount of handwashing stations are provided adjacent to restroom facilities and stocked with soap and paper towels at all times. Restrooms and hand washing stations are dependent on the estimated attendance.
- Encourage use of contactless payments and transactions.

**Event Operator and Employee Health**
- Employees who appear to be ill upon arrival to work or become sick with a persistent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste, smell, or if they or someone they live with have been diagnosed with COVID-19, should be sent home immediately
- Symptom screenings and/or temperature checks for all employees are recommended
Handwashing Instructions for All Employees

- Wash hands and arms with soap and warm water for at least 20 seconds before:
  - Eating or drinking
  - Putting on gloves
- Wash hands after these activities:
  - Using the restroom
  - Touching your hair, face, body, or clothes
  - Sneezing, coughing, or using a tissue
  - Smoking, eating, drinking, or chewing gum
  - Emptying or taking out the garbage
  - 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 provided 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.

General Cleaning

- Clean and disinfect all “high-touch” surfaces such as tabletops, cash register counters, restroom fixtures and handwashing sinks, and trash cans frequently.
- 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 gallon of water. For a larger supply, add 1 cup of bleach to 5 gallons 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 Coronavirus. 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.
- If tape is used on the ground, it must be removed upon departure and properly disposed.

Event Organizers are responsible for ensuring compliance with the above conditions.

For more information on Covid-19 visit: www.mtyhd.org/covid19 or call the Monterey County Information line 2-1-1 which is available 24 hours a day. To contact the Environmental Health Bureau, call (831) 755-4505.