

SOCIAL DISTANCING GUIDANCE FOR FOOD FACILITIES

Including: Restaurants, Bars, Grocery Stores, Farmer's Markets
and Food Distribution Programs

This guidance is provided to assist restaurants, bars, grocery stores, farmer's markets and other food facilities in complying with the Public Health Department's social distancing requirements.

Social Distancing Guidance for Retail Food Facilities

Social distancing refers to efforts to keep groups of people from coming together and to allow for more physical space between people when they do congregate. Properly implemented, social distancing is an important strategy to reduce opportunities for the spread of COVID-19 in our community.

Restaurants & Bars

- Do not allow staff who have symptoms of coronavirus disease (such as a fever with cough) to come to work.
- Space tables 6 feet apart in dining areas or seat customer groups at least 6 feet apart; space patrons at bar or counter seating at least 6 feet apart.
- Postpone or cancel events / banquets with 250 or more attendees.
- Postpone or cancel events / banquets with 10 or more [individuals at high risk](#) of developing severe COVID-19.
- If events/banquets are held at the facility for smaller groups, work with event organizers to ensure that:
 - Individuals who are sick with coronavirus symptoms do not attend;
 - Attendees are spaced at least 6 feet apart.
- Temporarily discontinue self-service of ready-to-eat foods such as salad bars or buffets.

Stores, Including Grocery Stores & Markets

- Do not allow staff who have symptoms of coronavirus disease (such as a fever with cough) to come to work.
- Monitor numbers of customers in store and in lines. Consider limiting / spacing entrance of customers so that the store does not become crowded.
- Assist customers in keeping at least 6 feet of space between individuals or family groups while shopping or waiting in line.

- If on-site dining or eating spaces are provided, space tables or customer groups at least 6 feet apart; space patrons at bar or counter seating at least 6 feet apart.
- Minimize quantities of foods put on display where they may be exposed to coughing, sneezing, etc. Reduce, whenever possible, customer self-service of foods.

Farmer's Markets, Swap Meets & Outdoor Markets

- Do not allow staff who have symptoms of coronavirus disease (such as a fever with cough) to come to work.
- Monitor numbers of customers at market and in each booth. If necessary, consider limiting / spacing entrance of customers to prevent crowding.
- Consider posting signage at entrance of markets and booths to help educate and encourage customers to keep 6 feet of distance between themselves and others.
- Minimize quantities of foods put on display where they may be exposed to coughing, sneezing, or handling by customers. Eliminate or reduce, whenever possible, customer self-service of foods.

Meal-sharing and Food Distribution Sites

- Do not allow staff or volunteers who have symptoms of coronavirus disease (such as a fever with cough) to come to work / distribution sites / distribution events.
- Temporarily discontinue self-service of ready-to-eat foods such as salad bars or buffets.
- Meal programs offering sit-down dining that serve [individuals at high risk of developing severe COVID-19 disease](#) should discontinue sit-down meal service and develop alternative methods of providing meals, such as:
 - Drive-through meal distribution;
 - Takeout meal distribution;
 - Home delivery of meals.
- If at all possible, providers should stagger when people receive services, so that a large number of people are not gathered in the same area at the same time.
 - If this is not feasible, then establish methods of keeping people at least 6 feet apart while helping others, waiting in line or receiving services.
- Provide, when possible, alternative methods of providing meal services to individuals who are self-quarantining due to symptoms of coronavirus disease.
 - Encourage and facilitate good hand hygiene for both meal/food servers and recipients, as follows:
 - Meal servers handling open food must have access to handwashing facilities with single-use soap and paper towels;
 - On-site dining for meal recipients is discouraged, but if it is planned, provide handwashing facilities for meal recipients as well as servers. Handwashing facilities must provide single-use soap and single-use paper towels in dispensers;

- For take-out, drive through or drop-off meal service at which there is no open food (food is prepackaged), providing alcohol-based hand sanitizers (containing at least 60% alcohol) for people to use while they wait or are receiving services is recommended.
- Remind staff, volunteers & meal recipients that individuals with symptoms of coronavirus disease, such as fever and cough, should remain home.