

Public Health recommendations to minimize the spread of Novel Coronavirus (COVID-19) in retail food establishments

Food has not been identified as a likely source of COVID-19 infection at this time; however, food businesses can play an important role in both protecting their employees and their customers from coronavirus infection by following the below personal and environmental hygiene practices.

- **Stay home when you are sick with fever, coughing, and sneezing.** California law guarantees sick leave for most employees who work for an employer for at least 30 days in a year. More information about California's sick leave law can be found at: https://www.dir.ca.gov/dlse/paid_sick_leave.htm
- **Wash your hands thoroughly with soap and warm water** for 20 seconds upon first arriving to work, after using the restroom, before and after eating and frequently throughout the day. Avoid touching your eyes, nose or mouth.
- **Provide alcohol based (60%) hand sanitizers** for use for both employees and customers by placing them at convenient/accessible locations.
- Use sanitizing solution (i.e., one teaspoon of unscented household bleach in a gallon of cool water) to **frequently sanitize commonly touched surfaces and objects** such as electronics, door knobs, faucet handles, counter tops, cash machine key pads, dining tables frequently throughout the day. Change the sanitizing solution at least once every four hours. For information on EPA-approved sanitizers, please visit https://www.epa.gov/sites/production/files/2020-03/documents/sars-cov-2-list_03-03-2020.pdf
- **Consider temporarily limiting self-serve operations.** Examples of such operations include; salad bars, buffets and dispensers. Replace utensils frequently (approximately hourly) during peak use hours for self-serve style operations.
- **Ensure dishwasher and/or three-compartment sinks are used properly and have the appropriate level of sanitizer** for final rinse (50-100 PPM chlorine-based sanitizer, follow product label for other approved sanitizers).
- **Ensure sneeze guards are in place** where required.
- If you have food employees at higher risk for coronavirus, such as people 60 or older, people with underlying health conditions (heart disease, lung disease, or diabetes) or those with weakened immune systems or those who are pregnant, consider temporarily assigning them to non-public-contact duties.

If you are a food business owner or a food worker and have questions related to your operation please reach out to your Environmental Health Services Inspector or call 805-346-8460 to speak with EHS staff. For the latest information, please visit the following site: <http://countyofsb.org/phd/ehs/emergencies.sbc>