

# Novel Coronavirus (COVID-19)

## Los Angeles County Department of Public Health 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 individuals 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 bathrooms are fully stocked with soap, towels/hand driers and no touch trash receptacles and provide alcohol-based hand sanitizer with at least 60% alcohol for customers to use in common areas.
- Instruct wait staff and counter staff to keep a 6-foot distance between themselves and patrons who appear ill as much as possible.

### Handwashing Instructions for All Employees

- Wash hands and arms with soap and warm water for at least 20 seconds.
- Wash hands before:
  - Eating or drinking.
  - Preparing food.
  - Putting on gloves.
- Wash hands after these activities:
  - Handling raw meat, poultry, and 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 contaminate the hands

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### 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

- Where possible, have servers with gloves serving food at buffets
- Offer hand sanitizer/handwipes to customer when entering serving lines.
- Wipe surface spills regularly.
- Replace serving utensils frequently.

### General Cleaning

Clean and disinfect all “high-touch” surfaces such as serving counters, tabletops, refrigeration doors, cash register counters, bathroom fixtures, toilets, trash cans, phones, 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 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.
- 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