



SANDERS COUNTY

COVID-19 Information Requirements for Food and Beverage Services Effective March 25, 2020

This guideline supports the Governor's Directive Implementing Executive Orders 2-2020 and 3-2020 and providing for measures to combat the spread of COVID-19 via food and beverage services or casinos.

OPERATING MEASURES Effective March 25, 2020

CLEANING: Routinely clean frequently touched surfaces in the workplace and business, such as grocery cart handles, door handles, keyboards, workstations, countertops, doorknobs, etc. Allow surfaces to air dry. Consider assigning staff for this specific duty and be sure they are equipped with appropriate PPE and are using chemicals at the correct concentrations.

CLEANING COMPOUNDS: Use either or both recommendations below. However, household unscented bleach (sodium hypochlorite) is probably the most practical solution to use for both food contact and non-food contact surfaces.

1. All surfaces contaminated or suspected contaminated with COVID-19: the current CDC recommendation is 5 tablespoons (1/3rd cup) of household bleach per gallon of water and at least 60 seconds of contact time. You can use a large container to fill smaller containers. Change at least once daily.
 - a. Thoroughly air dry, or;
 - b. Rinse with potable water, if complete air dry is not feasible.
2. Sanitizers on the EPA list must only be used in accordance with label instructions, which may or may not include food-contact surfaces. READ DIRECTIONS

The federal Environmental Protection Agency's list of 287 products effective at inactivating COVID-19, as of March 19, 2020, can be found at the following link:

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>).

FOOD WORKERS: Food workers exhibiting illness symptoms of vomiting, diarrhea, fever, fever with sore throat, jaundice and infected skin cuts must not handle food;

ALL WORKERS: Workers exhibiting illness symptoms of fever, cough, shortness of breath must be separated from other workers and the public, and advised not to return to work until they are no longer sick;

HANDWASHING: Wash hands after contaminating them from cough, sneezes, using the toilet, etc.;

FOOD HANDLING AND PREPARATION: Diligently follow safe food handling practices such as, but not limited to cleaning and sanitizing; cooking temperatures; hot and cold holding temperatures; employee hygiene; and obtaining food from trusted sources.

PEOPLE: Avoid close contact with patrons and workers (six feet or greater);

TOUCHING: Avoid touching your face whenever possible, especially with contaminated hands.