

# COVID-19

## San Diego Safe Onsite Food and Beverage Plan

To meet the requirements of the public health measures issued by the Governor of California, San Diego County will implement the measures outlined in this document. Similar to other businesses, a fillable protocol (Operating Protocol) that demonstrates compliance with requirements for social distancing, disinfection, sanitation, and safe operations, must be completed and posted in the facility.

### 1. EMPLOYEE HEALTH:

#### **IMPLEMENT MEASURES TO ENSURE FOOD HANDLERS DO NOT WORK IF ILL AND ARE PROTECTED FROM BECOMING ILL IN THE WORKPLACE.**

- Notify employees not to come to work if sick.
- Conduct thermal or temperature scans of employees daily.
- Conduct a health screening of each employee prior to the beginning of each shift that asks:
  - Are you ill or experiencing symptoms consistent with COVID-19 as [described by the CDC](#)?
  - Have you been diagnosed with COVID-19 and have not yet been released from isolation?
  - Within the past 14 days, have you been in contact with someone who has been diagnosed with COVID-19 and is considered potentially infectious (i.e. still on isolation)?
- Employees with COVID-19 like symptoms are not allowed to work and encouraged to contact their medical provider or 2-1-1.
- Face coverings must be worn by all employees that interact with the public and when unable to social distance with other employees.
- Clean and disinfect employee restrooms and breakrooms frequently.
- Employees must frequently wash their hands with soap and warm water.
- Provide a copy of the COVID-19 Operating Protocol to each employee and ensure they understand and will implement the protocols.
- Ensure all employees read and understand the County of San Diego [COVID-19 Fact Sheet](#) (available in [multiple languages](#)).
- Notify employees not to share food, beverages, and food-ware.
- Require employees to avoid handshakes and similar greetings.

### 2. SOCIAL DISTANCING:

#### **IMPLEMENT MEASURES TO ENSURE SOCIAL DISTANCING IS ADHERED TO. FACILITY TABLES SHALL BE SIX FEET APART OR IF UN-MOVABLE, A BARRIER OR PARTITION MUST SEPARATE TABLES TO PROTECT THE PUBLIC.**

- Adhere to the mandatory requirement to space all tables six feet apart or if un-movable, install a barrier or partition to separate tables.
- Implement measures to ensure social distancing is adhered to while customers are waiting to be seated, during ordering and pick-up of food.
- Place tape or other markings on the floor at least six feet apart in any area where members of public may form a line.
- Limit the number of patrons at a single table to a household unit or patrons who have asked to be seated together. People in the same party seated at the same table do not have to be six feet

apart. All members of the party must be present before seating and the host must bring the entire party to the table at one time.

- Ensure tables are spaced six feet away from all food preparation areas, including beverage and server stations.

### 3. EDUCATION FOR THE DINING PUBLIC:

#### **IMPLEMENT MEASURES TO ENSURE THE PUBLIC IS EDUCATED ON DINING OUT SAFELY.**

- Post signs to remind customers to maintain social distancing of six feet, wash hands or use sanitizer upon entry into the facility, and to stay home if they are ill or have symptoms consistent with COVID-19 (Note: [sample signs are linked here](#)).
- Post facility COVID-19 Operating Protocol in a location visible to customers.
- Face coverings shall be worn by customers when not seated at their table.

### 4. MEASURES TO INCREASE SANITIZATION AND DISINFECTION:

#### **IMPLEMENT MEASURES TO PROTECT THE PUBLIC THROUGH THE AVOIDANCE OR FREQUENT DISINFECTION OF MULTIPLE TOUCH POINTS AND SANITIZATION OF FOOD CONTACT SURFACES.**

- Food items that can be touched by multiple customers or be shared between tables such as condiment bottles, salt and pepper shakers, or breadbaskets are prohibited.
- Self-service buffets and salad bars are prohibited.
- Self-service machines, such as soda and frozen yogurt machines, are prohibited.
- Non-food items that may be used by multiple customers, such as menus, must be disinfected between each use or modified to be a single use item, such as a disposable paper menu.
- Ensure that all utensils and food-ware are properly washed, rinsed and sanitized. Verify the required contact time (the time the utensils must be submerged in the sanitizer) for the sanitizer to be effective occurs. If this cannot be reasonably accommodated, only single-service utensils or food-ware should be used.
- Disinfect high contact touch points, such as phones, door handles, and credit card terminals using a disinfectant that is effective against Coronavirus, frequently.
- Disinfect restrooms frequently.
- Designate a team member each shift to oversee the implementation of additional sanitization and disinfection procedures.
- Tableside food preparation and presentation of foods, such as food selection carts and table side guacamole are prohibited.
- Do not provide community containers of after-meal mints, candies, snacks, or toothpicks for customers. Provide individually with check or upon request.
- Eliminate person-to-person contact for deliveries whenever possible. Designate drop-off locations to receive deliveries away from high traffic areas. Maintain a physical distance of at least six feet from delivery drivers.
- Stage takeout food items in a method that does not allow for person-to-person pick-up, such as setting on a designated table in a sealed bag, labeled with the order number or customer name.
- Leftover food must be packaged by the customer for takeout.

## 5. RECOMMENDATIONS:

### **CONSIDER IMPLEMENTING THESE ADDITIONAL RECOMMENDED SAFETY MEASURES.**

- Provide disinfection wipes or hand sanitizer (at least 60% alcohol) for customers.
- Use equipment that has touch free motion detectors, such as hands-free soap and towel dispensers.
- Use a payment system that does not require person-to-person contact.
- Encourage reservations or advise customers to call in advance to confirm seating availability. Consider a reservation system that allows customers to queue six feet apart or wait in cars and enter only when a phone call, text, or other method of notification indicates that a table is ready for seating.
- Limit the number of employees who serve individual parties. Consider assigning the same employee to each party for entire dining experience while ensuring mandatory employee meal and rest breaks.
- Expand outdoor seating where possible as allowed by local jurisdictions.
- Consider the use of disposable gloves to supplement handwashing when:
  - Conducting employee health screenings.
  - When handling items contaminated by body fluids.
  - When touching items used by customers (dirty cups, plates, napkins, etc.).
  - When handling trash bags.