

Welcome

- Intro's
- Covering Today
- Use Q&A function for questions which we will take at the end
- This webinar is being recorded



Restaurant Readiness for Reopening

Frank A. Brown, REHS/RS, MBA
Environmental Health Licensing
Supervisor
Environmental Health Program

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WASHINGTON COUNTY
OREGON

Department of Health and Human Services

Presentation Goals

- Review reopening guidelines from the Food and Drug Administration (NOTE: rapidly changing climate)
- Review some info on Governor Brown's reopening restaurant guidance
- Get questions

FDA Reopening Guidance

Summary of Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic



BE HEALTHY, BE CLEAN



- Employees - Stay home or leave work if sick; consult doctor if sick, and contact supervisor
- Employers - Instruct sick employees to stay home and send home immediately if sick
- Employers - Pre-screen employees exposed to COVID-19 for temperature and other symptoms



- Wash your hands often with soap and water for at least 20 seconds
- If soap and water are not available, use a 60% alcohol-based hand sanitizer per CDC
- Avoid touching your eyes, nose, and mouth with unwashed hands
- Wear mask/face covering per [CDC](#) & [FDA](#)



- Never touch Ready-to-Eat foods with bare hands
- Use single service gloves, deli tissue, or suitable utensils
- Wrap food containers to prevent cross contamination
- Follow 4 steps to food safety [Clean, Separate, Cook, and Chill](#)

CLEAN & DISINFECT



- Train employees on cleaning and disinfecting procedures, and protective measures, per CDC and FDA
- Have and use cleaning products and supplies
- Follow protective measures



- Disinfect high-touch surfaces frequently
- Use EPA-registered disinfectant
- Ensure food containers and utensils are cleaned and sanitized



- Prepare and use sanitizers according to label instructions
- Offer sanitizers and wipes to customers to clean grocery cart/basket handles, or utilize store personnel to conduct cleaning/sanitizing

SOCIAL DISTANCE



- Help educate employees and customers on importance of social distancing:
 - Signs
 - Audio messages
 - Consider using every other check-out lane to aid in distancing



- Avoid displays that may result in customer gatherings; discontinue self-serve buffets and salad bars; discourage employee gatherings
- Place floor markings and signs to encourage social distancing



- Shorten customer time in store by encouraging them to:
 - Use shopping lists
 - Order ahead of time, if offered
- Set up designated pick-up areas inside or outside retail establishments

PICK-UP & DELIVERY



- If offering delivery options:
 - Ensure coolers and transport containers are cleaned and sanitized
 - Maintain time and temperature controls
 - Avoid cross contamination; for example, wrap food during transport



- Encourage customers to use "no touch" deliveries
- Notify customers as the delivery is arriving by text message or phone call



- Establish designated pick-up zones for customers
- Offer curbside pick-up
- Practice social distancing by offering to place orders in vehicle trunks

Overview of FDA Checklist Purpose

FDA is providing a food safety re-opening checklist for previously closed retail food establishments or those that have been open with limited service related to the COVID-19 pandemic. This checklist addresses key food safety practices for retail food establishments to consider when re-opening and restarting operations. This is not a comprehensive list.

Facility Operations

- ❑ Are signs posted on how to stop the spread of COVID-19 and promote everyday protective measures?
- ❑ Are the premises in good order, including fully operational utilities and equipment? (e.g. electrical, lighting, gas services, and proper ventilation; hood systems for fire prevention; garbage and refuse areas; and toilet facilities)
- ❑ Are all areas of the food establishment, including restrooms and waiting areas, properly cleaned, stocked, sanitized, or disinfected, as appropriate?

Facility Operations (cont.)

- Are the facilities checked for pest infestation or harborage, and are all pest control measures functioning?
- Are ventilation systems including air ducts and vents in the facility clean, free of mold, and operating properly?
- Is there increased circulation of outdoor air (as much as possible) by, for example, opening windows and doors or using fans? (Do not open windows and doors if they pose a safety risk to children using the facility.)
- Are high touch self-service containers and items requiring frequent hand contact removed from use (e.g. seating covers, table cloths, throw rugs, condiments such as ketchup bottles and salt/pepper shakers, and reusable menus)?

Water, Plumbing and Ice

- ❑ Is potable water available throughout the facility?
- ❑ Are the water and sewage lines working?
- ❑ Is there hot and cold water?
- ❑ Are all water lines flushed, including equipment water lines and connections, according to the manufacturer's instructions?
- ❑ Are ice machines and ice bins cleaned and sanitized?

Food Contact and Non-food Contact Surfaces (Cleaning, Sanitizing and Disinfecting)

- ❑ Are necessary sanitizers and disinfectants that meet EPA's criteria for use against SARS-CoV-2 available and used per label instructions to clean and disinfect the facility during hours of operation?
- ❑ Are food contact surfaces and counters cleaned and sanitized? (Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use.)
- ❑ Are common use areas such as restrooms being cleaned and disinfected more frequently?

Am I sanitizing or disinfecting?

- Sanitizing is what is done to food contact surfaces
 - Destroys most microorganisms
 - Does not leave a residue that would harm if ingested
 - Disinfection kills almost all organisms
 - Leaves a residue that would not allow for ingestion
- (Always follow label directions)

- Are high-touch areas and equipment cleaned and disinfected (e.g. door knobs, display cases, equipment handles, check-out counters, order kiosks, and grocery cart handles)?
- Are sufficient stocks of single-service and single-use articles (e.g. tableware, carryout utensils, bread wrappers, and plastic wrap) available? If not, ensure all reusable food service items are handled with gloves and washed with dish soap and hot water or in a dishwasher. Employees should wash their hands after removing their gloves and after directly handling used food service items.
- Are staff properly trained on cleaning procedures to ensure safe and correct application of disinfectants?
- Has a disinfection schedule or routine plan been developed? Ensure sufficient stocks of cleaning and disinfecting supplies to accommodate ongoing cleaning and disinfection.

Food Temperature Control

- Are all coolers, freezers, and hot and cold holding units functioning?
- Are all coolers, freezers, and hot and cold holding units clean, sanitized, and protected from contamination?
- Are calibrated thermometers available and accurate to check equipment and product temperatures to ensure food safety/HACCP plans are executed as designed?

Product Inspection/Rotation

- ❑ Has all food been examined for spoilage, damage, expiration, or evidence of tampering or pest activity? If needed, was such food appropriately discarded?
- ❑ Is food properly labeled and organized, such that receiving date and rotation is evident?
- ❑ Are all food, packaging, and chemicals properly stored and protected from cross contamination?
- ❑ Has contact been made with suppliers in the supply chain to ensure deliveries are scheduled and able to be fulfilled?

Warewashing Equipment

- Is your 3-compartment sink clean and equipped with detergent and sanitizer?
- Is your warewasher clean and functioning and equipped with detergent and sanitizer (single temperature machine, 165°F) or reaches 180°F rinse (high temperature)?
- Do you have sanitizer test strips available and are the test strips appropriate for the sanitizer being used?

Handwashing Stations

- Have you trained and reminded employees of effective hand hygiene practices including washing hands with soap and water for at least 20 seconds, especially after going to the bathroom, before eating, and after blowing their nose, coughing, or sneezing?
- Are all the handwashing sinks accessible and fully stocked (e.g. soap, paper towels, hand wash sign, and trash bins)?

Handwashing Stations

- Are paper towels and trash cans available in the bathrooms so doors can be opened and closed without touching handles directly?
- Are all the handwashing sinks functional and able to reach 100°F minimum?
- Have you considered using hand sanitizers (minimum 60% alcohol), as appropriate, in multiple locations to encourage hand hygiene by both customers and employees to supplement hand washing?

Employee Health/Screening

- Do you have a protocol to check employee health and personal hygiene practices within your food establishment?
- Are you following CDC guidance and practices for employee health checks/screenings?
- Have you checked CDC and local regulatory/health authority guidance for employees returning back to work?

Employee Health/Screening

- Is there a plan to monitor and respond to a higher than normal level of absenteeism?
- Is there a plan or policy for, and an adequate supply of, personal protective equipment (PPE) and/or cloth face coverings? Cloth face coverings should only be used if PPE is not required, and changed as needed if worn.

Physical Distancing

- Has the facility taken measures (e.g. tape on floors/sidewalks, partitions, and signage on walls) to minimize face-to-face contact that allows, to the extent possible, at least a 6-foot distance between workers, customers, and visitors?
- Have you limited offering self-serve food or drink options, such as buffets, salad bars, and drink stations? As local regulatory/health authorities lift levels of restrictions, limit use with additional monitoring.
- Have you restricted the number of employees in shared spaces, including kitchens, break rooms, and offices to maintain at least a 6-foot distance between people?

OHA Restaurant Sector Guidelines for Physical Distancing & Occupancy

Businesses must:

- Determine maximum occupancy to maintain physical distancing requirements and limit number of customers on premises accordingly.
- Ensure tables are spaced at least six (6) feet apart so that at least six (6) feet between parties is maintained, including when customers approach or leave tables.
- Businesses will need to determine seating configuration to comply with these physical distancing requirements.
- Remove or restrict seating to facilitate the requirement of at least six (6) feet of physical distance between people not in the same party.
- If booth seating is back-to-back, only use every other booth.
- Limit parties to 10 people or fewer. Do not combine parties/guests at shared seating situations who have not chosen to congregate together. People in the same party seated at the same table do not have to be six (6) feet apart.
- If a business is unable to maintain at least six (6) feet of distance, except for brief interactions (for example, to deliver food to a table), it may operate only as pick up/to go service. This applies to both indoor and outdoor seating.

OHA Restaurant Sector Guidelines for Employees

Businesses must:

- Minimize employee bare-hand contact with food through use of utensils.
- Reinforce that meticulous hand hygiene (frequent and proper handwashing) is of utmost importance for all employees, including chefs, line cooks and waitstaff.
- Have employees wear gloves when performing cleaning, sanitizing, or disinfecting activities.
- Please note that for non-cleaning activities, non-Oregon Department of Agriculture (ODA) licensed facility employees are not required to wear gloves. Wearing gloves for activities that might overlap with food handling can foster cross-contamination. If businesses choose to have employees use gloves, they must provide non-latex gloves and employees must prevent cross-contamination by replacing gloves after touching faces or changing tasks (e.g., food preparation versus taking out garbage). See attached OHA guidance regarding glove use.
- Require all employees to wear cloth, paper or disposable face coverings. Businesses must provide cloth, paper or disposable face covering for employees.
- **Additional requirements for facilities licensed by the ODA:**
- No bare-hand contact with food is permitted per their licensing requirements.

Questions?

- Check Washington county's COVID-19 website for resources and info

<https://www.co.washington.or.us/HHS/CommunicableDiseases/COVID-19/index.cfm>

Disease Reporting and Control (DCAP) 503/846-3594

Environmental Health/Restaurant Licensing Questions
503-846-8722

- Links to [OHA Guidelines for Restaurant Sector](#) and [General Employer Guidelines](#)

Thank you!



Thanks to the City of Tigard and
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