

BEST PRACTICES FOR Re-Opening Food Service Establishments



Prior to Re-Opening

- Thoroughly clean and sanitize entire facility, including high contact areas such as front desk, cash register keyboards and pads, phones, pens, tables, chairs, beverage stations, doorknobs, bathrooms.
- Discard all food items that are out of date.
- Conduct daily health checks (e.g., temperature and symptom screening) of employees.
- Use disposable or digital menus and single service condiments and serviceware.
- Consider requiring employees and customer to wear face masks or coverings.
- Provide physical guides, barriers and signage for social distancing.
- Restrict the number of employees in shared spaces, including kitchens, break rooms, and offices to maintain at least a six-foot distance between people.
- Rotate or stagger shifts to limit the number of employees in the workplace at the same time.



Personal Hygiene for Employees

- Emphasize hand hygiene
 - Hand washing for at least 20 seconds with soap and water.
 - Especially when removing gloves and handling used food items or trash
 - Use hand sanitizer if soap and water are not readily available.
- Avoid working with unwrapped or exposed foods when using hand sanitizer to clean hands.



Managing Operations

Follow established food safety protocols and best practices for retail food establishments and important COVID-19 recommendations, including the following:

- Follow the 4 key steps to food safety: Always — Clean, Separate, Cook, and Chill.
- Wash, rinse, and sanitize food contact surfaces after use.
- Frequently clean and disinfect floors, counters, and other facility access areas using EPA-registered disinfectants.
- Follow label instructions for sanitizers and disinfectants.
- Provide proper training for food employees with new or altered duties and ensure they apply the training according to established procedures.
- Discontinue salad bars, buffets, and beverage service stations that require customers to use common utensils or dispensers.
 - Discourage customers from bringing pets — *except* service animals — into stores or waiting areas.
- Use gloves to avoid direct bare hand contact with ready-to-eat foods.
- Verify that your ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers.
- Use touchless payment options as much as possible. Wipe any pens, counters, or hard surfaces between use or customer.
- Use disposable food service items (utensils, dishes), when feasible.
- Avoid using food and beverage implements brought in by customers.



Resources:

<https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html>

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19>