

Guidance for Food Establishments During Phase 1



Governor Sisolak is using a multi-phased approach to reopening Nevada's businesses using illness data and community readiness to reduce the risk of recurrence of COVID-19 within our communities. Although COVID-19 is not identified as a foodborne illness, it is contagious. It is spread by respiratory droplets from coughing and sneezing and by touching a surface or object that has the virus on it and then touching one's own mouth, nose, or eyes. While the framework for reopening Nevada's businesses is developed, food establishments may use the recommendations below to prepare for reopening during Phase 1.

Trained and Prepared Staff

Guidance to be reviewed and completed with both front and back of house employees:

- Each day, complete employee health screenings upon arrival ([COVID-19 Screening Questionnaire for Food Establishment Employees](#)).
- Review COVID-19 procedures for operation.
- Conduct pre-shift meetings, virtually or in areas that allow for social distancing of a minimum of 6 feet, to review:
 - Proper use and care of cloth face coverings for all staff following the Centers for Disease Control and Prevention (CDC) recommendations on the [Use of Cloth Face Coverings](#).
 - Hand hygiene protocols including washing frequency, no bare hand contact with ready-to-eat food, use of hand sanitizer, and proper glove use.
 - The difference between sanitizer and disinfectant, and the appropriate use for each.
- Remind employees to practice social distancing and avoid gathering in groups.

Cleaning and Disinfecting

- If you have not already done so, flush each of the hot- and cold-water fixtures for five minutes prior to reopening to replace the stale water in the facility's plumbing with a fresh and safe water supply.
- Develop a cleaning and disinfecting plan for high-touch surfaces and access areas. Train staff to clean and disinfect the table and chairs between each meal served.
 - High-touch surfaces include waiting area, tables, chairs, floors, walls, equipment, and restroom areas.
 - Visit the CDC's website "[Reopening Guidance for Environmental Cleaning and Disinfection](#)" for information on how to clean and disinfect; use a disinfectant on the [EPA's List N](#).
- Switch to disposable utensils, cups, and plates when possible. Alternately, tableware should be disinfected, washed, rinsed, and sanitized before using again.

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Back of House Areas

- Stagger employee shifts to minimize large groups in back of house corridors and service elevators.
- Post social distancing signage (multiple languages) and clearly mark cues for appropriate physical distancing in any area where employees gather, such as, timeclock, locker room, breakroom, and employee dining.
- Provide touchless (when possible) hand sanitizer dispensers at entrances and high-contact areas, such as a timeclock or schedule board.
- Remind back of house employees of the need to use cloth face coverings.

Front of House Areas

- Create an adjusted floor plan to reduce occupancy to 50% seating capacity, allowing for social distancing of at least 6 feet between tables (for example, posting a “DO NOT USE” sign, block booths with caution tape, remove tables or chairs, and install partitions).
- Post social distancing signage (multiple languages) in areas where guests gather, such as host stand, front counter, customer lines, registers, and food stations.
- Require employees that interact with the public to use cloth face coverings.
- Post signage throughout the establishment on the proper use of cloth face coverings.
- Post a sign directing customers who have symptoms of COVID-19, have been exposed to the virus, or have underlying health conditions to use delivery options.
- Provide touchless (when possible) hand sanitizer dispensers at entrance, customer restrooms and high-contact areas in the facility.
- Encourage reservations and limit the number of people in outdoor waiting areas to maintain social distance between parties. Do not allow indoor waiting areas.
 - Limit to 5 people at the table.
- Provide markings on the floor to ensure that people in the waiting area are maintaining 6 feet of social distancing (waiting area can be for customers waiting to be seated or waiting for pick-up).
- For menus, consider using menu boards posted throughout facility, posting them electronically (on the internet or e-mailing to diners), or using disposable/paper menus.
- Remove all customer self-service condiments and utensils; provide them upon request.
- Provide utensils to the table while seating the customers; do not preset tables.
- Do not remove glasses from table for refills. Provide new glasses or leave a bottle or pitcher at the table.
- Encourage electronic payment.
- Buffets, customer self-service, and bars continue to be suspended until further notice. Alternate food service options during Phase 1:
 - Close bar areas for seating, but alcohol may be served at the table.
 - Position food handlers at each station of the buffet, to serve items requested by the customer.
 - If proper temperature can be maintained, pre-portion food items for faster delivery to customers.
 - Offer an all-you-can-eat menu. Have the server take the customer’s order from the table and then serve the food to the customer.

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More Information Regarding Other COVID-19 Controls

The information above was completed using guidance from the CDC, the U.S. Food and Drug Administration (FDA) and public health principals. For more information, please visit the CDC website [Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 \(COVID-19\)](#) and the FDA website [Food Safety and the Coronavirus Disease 2019 \(COVID-19\)](#). Additional SNHD recommendations for food establishments can be found at:

- Information for grocery/retail food stores are to remain in effect for Phase 1, see the Health District's "[Guidelines for Grocery Stores During COVID-19 Outbreak.](#)"
- Information for other food establishments are to remain in effect, with the addition of limited dining service for Phase 1, see the Health District's "[Guidelines for Safe Food Handling During COVID-19 Outbreak,](#)" and "[Guidelines for Take-out and Curbside Pick-up.](#)"

Checklist for Food Establishments



To reduce the spread of COVID-19 and comply with Governor Sisolak's Executive Order and guidelines provided by the Centers for Disease Control and Prevention (CDC), the permit holder should consider implementing the following public health best practice interventions on this checklist:

Physical Facility

- Social distance signs and cues are in place to maintain 6-foot distances between people
- Signs on proper use of face coverings are posted
- Physical barrier in place between employees and customers
- Reduce occupancy to 50% seating capacity
- High-touch surfaces are removed or reduced where possible
- Electricity is available throughout facility
- If applicable, natural gas is available to facility
- All plumbing is operating properly, hot and cold water is available throughout the facility
- Hot- and cold-water lines flushed for five minutes at each faucet

Facility Operation

- Daily screening of employees for illness
- All employees are trained on the Employee Illness Policy
- All employees are trained and have PPE (cloth face coverings, gloves)
- All expired or potentially contaminated foods are discarded
- Hand sinks and restrooms are stocked and operational
- Develop a cleaning schedule for restrooms, customer areas, employee areas
- Frequently clean and disinfect high touch surfaces (i.e. doorknobs, touch screens, counters)
- Increase hand washing frequency for employees
- Provide hand sanitizer for customers
- Maintain informational signs (social distance, wear a cloth face covering, symptoms of illness)
- Post menu or offer single-use menus
- Replace re-usable tableware (utensils, cups, plates, etc.) with disposable items when possible

Program-specific

- Person in Charge is available and knowledgeable
- Health permit, grade card, and required signs are posted conspicuously
- Fill-out and retain this checklist on-site