



Guidelines for Safe Food Handling During COVID-19 Outbreak

To reduce the spread of COVID-19 and comply with Governor Sisolak's Executive Order, food establishments shall **cease on-site dining** and only serve customers through a **take-out, drive-through, curbside pickup, or delivery**. In addition to SNHD's *Regulations Governing the Sanitation of Food Establishments*, the following public health practices are recommended:

- **Prevent the Spread of COVID-19** – The virus is thought to spread mainly from person-to-person through respiratory droplets produced when an infected person coughs or sneezes. Protect yourself and others with the following guidelines:
 - Practice social distancing by avoiding large gatherings and maintaining distance (approximately six feet) from others when possible.
 - Avoid touching your eyes, nose, and mouth.
 - Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
 - Ask that guests maintain adequate social distancing of six feet of personal space.
 - Minimize line formation and the amount of people gathered inside.
 - Stagger pick-up times for orders.
 - Use a text message or email to let your customer know when to come inside.
 - Go electronic, if possible. Limit payments and receipts to online transactions.
- **Handwashing**
 - Wash hands before starting food preparation tasks.
 - Wear single-use gloves or use other barriers while working with ready-to-eat (RTE) foods.
 - Wash hands prior to putting on gloves.
 - Wash hands or use an alcohol-based hand sanitizer with at least 60% alcohol after in-person transactions.
 - Hand sanitizer should **not** be used to replace hand washing.
- **Food Preparation** – There is no current evidence to support the transmission of COVID-19 associated with food or food packaging. It may be possible that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their mouth, nose, or possibly eyes, but this is not thought to be the main way the virus spreads. The coronavirus is mostly spread from one person to another through respiratory droplets; however, it's always critical to follow food safety practices to prevent foodborne illness.
 - Maintain time/temperature control for safety (TCS) foods at the correct temperatures while awaiting pick-up. As always, keep hot foods **Hot** (135°F or hotter) and cold foods **Cold** (41°F or colder).
 - Protect food and food contact surfaces from contamination:
 - Discontinue use of customer self-service buffet, salad bars, and condiment stations with common use utensils such as tongs or spoons or communal touch surfaces such as pumps.



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- Remove single-use utensils from self-service areas. To minimize contact:
 - Ask customers if they need utensils before including them in the order.
 - Use commercially sealed utensils, if available.
 - Wash hands and use single-use gloves when wrapping to-go utensils.
 - Self-service areas with single-use utensils, such as deli tissues, are acceptable.
- Take-out containers are single-use and should not be washed, rinsed, and sanitized.
- Discourage the use of customer's personal items such as reusable bags, cups, and containers.
- Prevent packaged condiments from coming into direct contact with open foods.
 - Follow SNHD ["Guidelines for Take-out and Curbside Pick-Up."](#)
- **Cleaning and Sanitizing** – Use the cleaning and sanitizing chemicals approved for food establishments and follow the directions on the label for food contact surfaces.
 - Consider a more frequent cleaning and sanitizing schedule for non-food contact surfaces that are high touch, such as: workstations, doorknobs, pens, soda fountain touchpoints, touchscreens for electronic payments and point of sale terminals, and countertops or racks used to stage orders.
- **Disinfection** – Disinfection is recommended for rooms or areas that people with suspected or confirmed COVID-19 have visited. Follow Centers for Disease Control and Prevention (CDC) recommendations ["Environmental Cleaning and Disinfection Recommendations"](#) using a disinfectant on the [EPA's List N](#). Follow the manufacturer's instructions for all products (e.g., concentration, application method and contact time, etc.).
 - After disinfection-level chemicals are used on food contact surfaces, they must be washed, rinsed, and sanitized with chemicals and concentrations approved for food contact surfaces.
- **Food Handlers** – Continue your employee health policy of excluding or restricting food handlers with vomiting, diarrhea, fever with sore throat, infected wounds on the hands and arms, and jaundice. In addition:
 - **Employees with laboratory-confirmed COVID-19 shall be excluded.** If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality.
 - Employees should not return to work until **ALL THREE** things have happened:
 - No fever for at least three full days without the use medicine that reduces fever AND
 - Other symptoms such as cough or shortness of breath have improved AND
 - At least 7 days have passed since the first symptoms appeared.
 - **Employees who have symptoms of fever, cough, or shortness of breath should notify their supervisor and stay home.**
 - Sick employees should follow CDC recommendations for ["What To Do if You Are Sick."](#)



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- **Employees who appear to have symptoms upon arrival** at work or who become sick during the shift should immediately be sent home and follow CDC recommendations for "[What To Do if You Are Sick.](#)"
- **Employees who are well but who have a household member sick with COVID-19** should self-quarantine for 14 days and monitor their health. They should call their healthcare provider and the SNHD if they develop symptoms suggestive of COVID-19 during their self-isolation.

****This shall remain in effect until April 16, 2020, unless renewed by a subsequent Directive****