



Guidelines for Grocery Stores During COVID-19 Outbreak

The Centers for Disease Control and Prevention (CDC), U.S. Food and Drug Administration (FDA), and United States Department of Agriculture (USDA) are not aware of any reports at this time that suggest COVID-19 can be transmitted by food or food packaging. Current evidence shows the biggest risk of transmission of COVID-19 is person-to-person. To reduce the spread of COVID-19, grocery stores are required to operate based on mandates from Phased Reopening guidance and comply with Governor Sisolak's Executive Orders.

Cloth Face Coverings:

- All people in retail food establishments must follow the CDC recommendation on the "[Use of Cloth Face Coverings](#)" and wear non-hospital grade, cloth face coverings.*
- As people may be unaware if they have coronavirus, the use of a cloth face covering may prevent the spread of the virus to customers and staff.
- Cloth face coverings are not a substitute for social distancing or proper handwashing.
- See the Health District's "[Guidance on Cloth Face Coverings in Food Establishments](#)" for information on how to wear, remove and care for cloth face coverings.

Assisting your Customers:

- Provide disinfecting wipes or other methods for customers to use on carts, handles, touch pads and any other human contact points.*
- Post signage that asks ill customers not to enter.*
- Discourage the use of reusable bags.
 - If allowing reusable bags, ask customers to bag their own items.
- Practice social distancing by maintaining a minimum of 6 feet distance from others when possible:*
 - Provide signage to indicate 6 feet of distance in areas where lines will form (entrances and exits).
 - Institute one-way aisles, where practical, to maximize spacing between customers. Identify the one-way aisles with conspicuous signage and/or floor markings.
 - Install barriers, such as Plexiglass, to protect staff.
 - If the installation of barriers is not feasible, consider placing a table, chair, or other object between the pay station and the customer.
 - Offer alternative shopping methods: online shopping, curbside pick-up and delivery.
 - Provide designated shopping hours for [high-risk populations](#).

Occupancy:

- Cap at 50% of store capacity based on local fire code to maximize spacing between customers.* Staff should maintain a count of the number of customers entering and exiting stores.
- Communicate with customers through in-store signage, public service announcements, and advertisements where practical, that there should only be one person per household during shopping trips, whenever possible.

Self-Service Areas (Bulk Food Bins, Salad Bars, Donuts, Water Stations):

- Discontinue customer self-service, buffets, salad bars, and bulk food bins with common use utensils such as tongs and spoons or communal touch surfaces such as pumps.*



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- Facility may alternatively pre-package bulk items. Labeling must include product name, allergen information, weight and facility address at minimum.
- Frequently disinfect commonly touched areas.
- If customer contamination, such as coughing and sneezing, is observed around unpackaged produce, remove items from sale and discard.
- Discourage the use of customer's personal items such as reusable bags, cups, and containers.

Employee Operated Service Areas (Deli/Meat/Bakery): When handling food, always follow food safety practices to prevent foodborne illness. Many signs, logs, and templates are available at www.snhd.info/ferl.

- See "[Guidelines for Safe Food Handling During COVID-19 Outbreak.](#)"
- Handwashing
 - Wash hands before starting food preparation tasks. Hand sanitizer should not be used to replace hand washing.
 - Eliminate bare hand contact with ready-to-eat foods by using single-use gloves or other barriers (tongs, scoops, deli tissues).
 - Wash hands prior to putting on gloves.
- Have guests maintain adequate social distancing of at least 6 feet of distance.*
 - Place tape or other markings to indicate customer lines.
- Reduce physical contact by placing food on the counter instead of directly handing it to the customer.
- Discontinue sampling or self-service of food.*

At the Register:

- Have customers handle their own loyalty and payment cards for a contact free transaction.
- Place tape or other markings at least 6 feet apart in customer line areas to indicate appropriate social distancing.
- Require frequent hand washing or the use of an alcohol-based hand sanitizer with at least 60% alcohol after touching face and if person-to-person contact occurs.*
- If gloves are used, avoid touching eyes, nose, and mouth while wearing gloves.

Cleaning and Sanitizing:

- In open food areas, use cleaning and sanitizing chemicals approved for food contact surfaces and follow the directions.
- Although food grade sanitizers are not thought to be effective against COVID-19, good food safety practices should be maintained.
- Gloves used during cleaning and sanitizing must not be used for other tasks. Wash hands after removing gloves.

Disinfection: Disinfection is required rooms or areas that people with suspected or confirmed COVID-19 have visited and for high touch surfaces.* Follow the CDC website "[Environmental Cleaning and Disinfection Recommendations](#)" using a disinfectant on the [EPA's List N](#).

- Follow the manufacturer's instructions and train employees for the use of all chemicals (e.g. concentration, application method, personal protective equipment, and contact time, etc.).
 - If surfaces are dirty, they should be cleaned using soap and water prior to disinfection.



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- 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.
- High touch surfaces include, but are not limited to, shopping carts/baskets, conveyor belts, lane dividers, electronic payment and point of sale terminals, pens, self-checkout lanes, refrigerator/freezer door handles, restrooms, soda fountain touchpoints, counters, and tables and chairs. Back of the house high touch surfaces include but are not limited to machinery buttons, faucet handles, door handles, and refrigerator/freezer handles or push plates.

Employee Health Policy: Continue the facility's 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:

- Use an [Employee Screening Questionnaire](#) for COVID-19 symptoms at the beginning of each person's shift.*
- **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 who have symptoms of fever, or chills, cough, shortness of breath or difficulty breathing, fatigue, muscle or body aches, headache, sore throat, new loss of smell or taste, congestion or runny nose, nausea or vomiting, or diarrhea should notify their supervisor and stay home.***
 - Sick employees should follow the CDC recommendations for "[What to Do If You Are Sick.](#)"
 - Employees should not return to work until:
 - No fever for at least 24 hours without the use medicine that reduces fever and other symptoms (such as, cough, shortness of breath) have improved; AND,
 - At least 10 days have passed since the first symptoms appeared.
- **Employees who appear to have symptoms upon arrival** at work or who become sick during the shift should immediately be sent home and follow the 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 following CDC guidance and monitor their health. They should call their healthcare provider and the Health District if they develop symptoms suggestive of COVID-19 during this time.*

***This is a mandate in effect during Governor Sisolak's Phased Reopening**