



Guidelines for Safe Food Handling During COVID-19 Outbreak

The State of Nevada remains in the response stage to the COVID-19 pandemic and will be for the foreseeable future. The New Normal Plan outlines how counties will each be assessed according to the same data. Decisions will be made to change restrictions for each county based on the virus transmission rate. Counties with elevated transmission will create a targeted action plan based on a risk assessment.

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 speaks, coughs, or sneezes. The following mandates are in effect for Clark County:

- Practice social distancing by maintaining distance (6 feet) between people from other households when possible.
 - Require guests to maintain adequate social distancing of 6 feet of personal space.
 - Adjust floor plan to ensure a minimum of 6 feet between people in separate parties.
 - Where social distancing is not possible, businesses may install barriers.
- Have customers waiting to be seated wait outside and practice social distancing from people not in their household.
- Do not seat parties larger than 6.
- Limit maximum occupancy for onsite dining to 50% of maximum seating capacity under normal circumstances.
- Require cloth face coverings over the nose and mouth of all employees and customers not exempted under [Directive 24](#).
 - Guests must wear face coverings when not actively eating or drinking.
- 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. Follow the Centers for Disease Control and Prevention (CDC) guidance on "[Use of Cloth Face Coverings to Help Slow the Spread of COVID-19](#)" and wear non-hospital grade, cloth face coverings.

Additional guidelines to protect yourself and others:

- Go electronic, if possible. Limit payments and receipts to online transactions.
- Avoid touching your eyes, nose, and mouth.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
- 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.
- Cloth face coverings are not a substitute for social distancing or proper handwashing.

Handwashing

The following mandates are in effect for Clark County:



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- Require frequent and thorough hand washing, including providing workers, customers, and worksite visitors with a place to wash their hands.
 - If soap and running water are not immediately available for customers, provide alcohol-based hand sanitizer.
 - Alcohol-based hand sanitizer must have at least 60% alcohol to be effective against coronavirus.

Additional guidelines to protect yourself and others:

- 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 after in-person transactions.
- Hand sanitizer is **not** to be used to replace hand washing during food handling.

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. The following mandates are in effect for Clark County:

- Discontinue use of customer self-service dining facilities:
 - Buffets, salad bars, bulk containers, condiment stations, and drink stations must be closed.

Additional guidelines to protect yourself and others:

- Maintain time/temperature control for safety (TCS) food at the correct temperatures while awaiting pick-up. As always, keep hot food at 135°F or above and cold food at 41°F or below.
- Protect food and food contact surfaces from contamination:
 - Customer self-service may be replaced with wrapped/packaged food such as pre-portioned bags of bulk foods; pastry items packaged in plastic wrap, zip-top bags, boxes, clamshell containers, or similar items; open condiments may be replaced with individual packets or placed into disposable portion cups.
 - Customer self-service may be replaced a food employee serving the items. Employees may serve the customers table-side or at the point of sale.
 - Remove single-use utensils from self-service areas. Use commercially sealed utensils and include them in the order.
 - 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.
- Follow the Health District's "[Take-out and Curbside Pick-Up Guidelines.](#)"



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Cleaning and Sanitizing – For food contact surfaces, use cleaning and sanitizing chemicals approved for food establishments, and follow the directions on the label.

Disinfection

The following mandates are in effect for Clark County:

- Daily disinfection of high touch surfaces.
 - High touch surfaces include, but are not limited to, door handles/push plates, light switches, seats, railings, cabinetry handles, appliance handles, toilets, countertops, phones, tables, pens, electronic payments, and point of sale terminals.
- Disinfection is required for rooms or areas that people with suspected or confirmed COVID-19 have visited. CDC guidelines at "[Environmental Cleaning and Disinfection Recommendations](#)" provide instructions on how to disinfect with a product that is on the [EPA's List N](#).

Additional guidelines to protect yourself and others:

- It is important to follow the manufacturer's directions on how to apply the disinfectant and train employees on how to use the product (e.g., concentration, application method, personal protective equipment, contact time, etc.).
 - If surfaces are dirty, they should be cleaned using soap and water prior to disinfection.
- After disinfection-level chemicals are used on food contact surfaces, follow the manufacturer's instructions or rinse with clear water before using with food.

Food Handlers – Continue your employee health policy of excluding or restricting food handlers with vomiting, diarrhea, fever with a sore throat, infected wounds on the hands and arms, and jaundice. The following mandates are in effect for Clark County:

- **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.
- Perform a daily symptom assessment of employees. **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 CDC recommendations for "[What To Do if You Are Sick.](#)"
- **Employees who appear to have symptoms upon arrival** at work or who become sick during the shift should immediately be isolated and seek medical attention following CDC recommendations for "[What To Do if You Are Sick.](#)"



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- **Employees who are well but who have a household member sick with COVID-19** should self-quarantine following CDC recommendations 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.

Additional guidelines to protect yourself and others:

- Consider using an [Employee Screening Questionnaire](#) for assessment of COVID-19 symptoms at the beginning of each person's shift.
- 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.