
Coronavirus COVID-19 Guidance for Restaurant/Cafeteria

Restaurants and other facilities that prepare and serve food may remain open, but only for delivery or take-out or drive-through ordering. All on-site dining shall be closed.

The following information is provided to help you prepare for possible impacts of COVID-19 and take precautions to prevent the spread of COVID-19 as well as other infectious diseases, including influenza and gastroenteritis:

Employee Health

Encourage sick employees to stay home. If an employee is experiencing any flu-like symptoms, they should stay home until they are symptom-free. Avoid touching eyes, nose, or mouth; cover your cough or sneeze, and regularly wash your hands.

Handwashing

Remind employees to wash hands with soap and warm water for at least 20 seconds. Hands should be washed:

- When entering the kitchen
- Before starting food preparation
- After touching face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating or drinking
- When switching between raw food and ready-to-eat foods
- Before putting gloves on
- After cleaning, bussing tables or touching any items that customers have used
- Between handling money/credit cards/pens/receipts and handling food
- If working a cash register, it is recommended that employees wash hands or use hand sanitizer between customers

Food Service Operations

Stop in-restaurant seated dining food service operations. Shift operations to drive-through, pick-up, or delivery only.

Sanitizing Equipment and the Facility

Use the Environmental Protection Agency's (EPA) registered product database and follow proper disinfection and safe handling protocols.

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

To make a disinfecting solution using chlorine bleach, mix 5 tablespoons (1/3 cup) of bleach to 1 gallon of water. Wipe the surface with the bleach solution and allow the proper contact time.

Sanitize tables, chairs, service counters and any other areas exposed to customers routinely throughout the day. This includes the restroom, door knobs, touch screens, faucet handles, phones, highchairs, and railing.

Additional Information

For the latest information on COVID-19, visit www.ocalthinfo.com.