



## NOVEL CORONAVIRUS (COVID-19) GUIDANCE FOR FOOD FACILITIES

### **Close the dining area; close the bar**

All bars, nightclubs, and restaurants must close, with the exception of take-out, delivery, and drive-thru sales.

### **Instruct sick employees to stay home**

Instruct sick employees to stay home and not return to work until their symptoms are significantly improved and they are free of fever for at least 24 hours without fever-reducing medication. Send employees home immediately if they arrive to work sick or become sick during the day.

### **Promote good customer practices**

Post signs in visible locations asking customers to remain home if sick, even with mild illness. Ensure bathrooms are fully stocked with soap, paper towels or hand driers, and hands-free trash receptacles.

### **Encourage Social Distancing**

Provide staff and customers the ability to maintain 6 feet of personal space while in your establishment.

### **Provide hand sanitizer**

Provide alcohol-based hand sanitizer (60% alcohol) in common areas for customers.

### **Clean and disinfect surfaces**

Frequently clean and disinfect counters, refrigerator doors, cash registers, PIN pads, menus, condiment bottles, salt & pepper shakers, doorknobs, bathroom fixtures, toilets, trashcans, and phones. Use an [Environmental Protection Agency](#) (EPA) registered product that is effective against COVID-19, and follow label instructions for required contact time and ventilation.

### **Instruct employees to wash their hands**

Provide handwashing sinks that are fully stocked with soap, paper towels, and hands-free trash receptacles. Post handwashing instructions that direct employees to properly wash their hands and arms with soap and warm water for 20 seconds before working with food, and anytime hands become contaminated.

### **Properly clean and sanitize dishes; replenish sanitizer buckets frequently**

Wash multi-use dishes using a 3-step process (WASH-RINSE-SANITIZE). Assign staff to check for an adequate supply of soap and sanitizer before each shift, to verify the correct concentration of sanitizer with test papers, and to confirm heat-sanitizing dishwashers reach at least 171°F. Store wiping cloths in a sanitizer bucket at all times when not in use, and replenish sanitizer solution every 4 hours or more frequently when the solution becomes dirty with food particles.

### **Submit Questions or Concerns**

If you have questions or concerns contact the Pasadena Environmental Health Services Division at 626-744-6004, or through the Citizen Service Center by calling 626-744-7311 or by visiting

<https://www.cityofpasadena.net/CSC>.

For more information, visit the Pasadena coronavirus webpage at

<https://www.cityofpasadena.net/public-health/news-announcements/information-on-covid-19/>.