

# GUIDANCE FOR FOOD SERVICE ESTABLISHMENTS FOR MANAGEMENT OF COVID-19



## Social Distancing at the Establishment

- If you typically have people waiting in line, consider marking six-foot intervals on the floor for patrons to stand on.
- Only let as many people in as your establishment can accommodate while everyone remains six feet apart. If people must wait to be let in, have them wait in their cars and contact them by phone when they can enter.
- Have employees remain six feet apart from patrons whenever possible. (CDC defines close contact as being within approximately 6 feet (2 meters) of a COVID-19 case for 10 or more minutes.)



## Take Steps to Keep Everyone Safe

- Have respiratory hygiene supplies available for employees and patrons, including hand sanitizer containing at least 60% alcohol, tissues, and lined trash cans. These supplies should be placed at entrances, near host stands, in the kitchen, and any other locations necessary.
- Promote behaviors that prevent the spread of respiratory diseases, including COVID-19, among patrons and employees. Use resources from a trusted source like the CDC or NC DHHS.
- Disinfect frequently-touched surfaces with a cleaning agent that is effective against coronaviruses throughout the day and at close of business.
- According to the FDA, there is no evidence at this time that COVID-19 can be transmitted through food or food packaging. Food service establishments should still follow all standard hygiene and food safety practices when preparing or handling food.



## Takeout Packaging recommendations

- Food service establishments can use disposable gloves while packaging food.
- It is recommended having assigned staff dedicated to packaging food (including drinks) and an additional employee accepting money/payment. Gloves should be changed anytime there is a change in task or if they are ripped or visibly soiled.
- Hands should be washed at each glove change. Employees who come in direct contact with a customer or a surface that is accessible to a customer should properly wash their hands before handling food, food contact surfaces, or single service products. It is recommended that all employees engage in frequent hand washing.



For more information on COVID-19 go to [buncombecounty.org/bcready](https://www.buncombecounty.org/bcready)