



Food Establishment COVID-19 Operational Requirements Phase 2 & 3



Safe Start Washington



Washington State Department of
Health

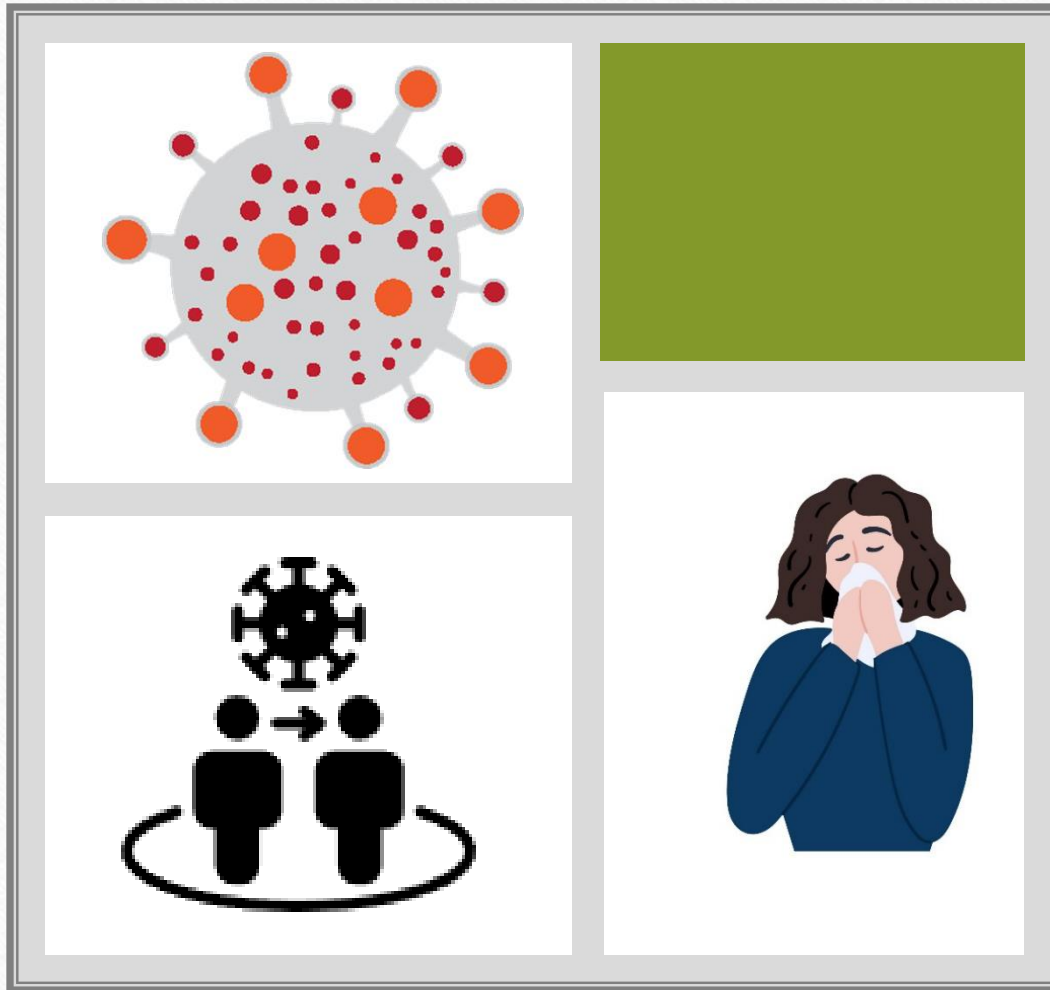
On the Web



Jay Inslee Directives

COVID-19

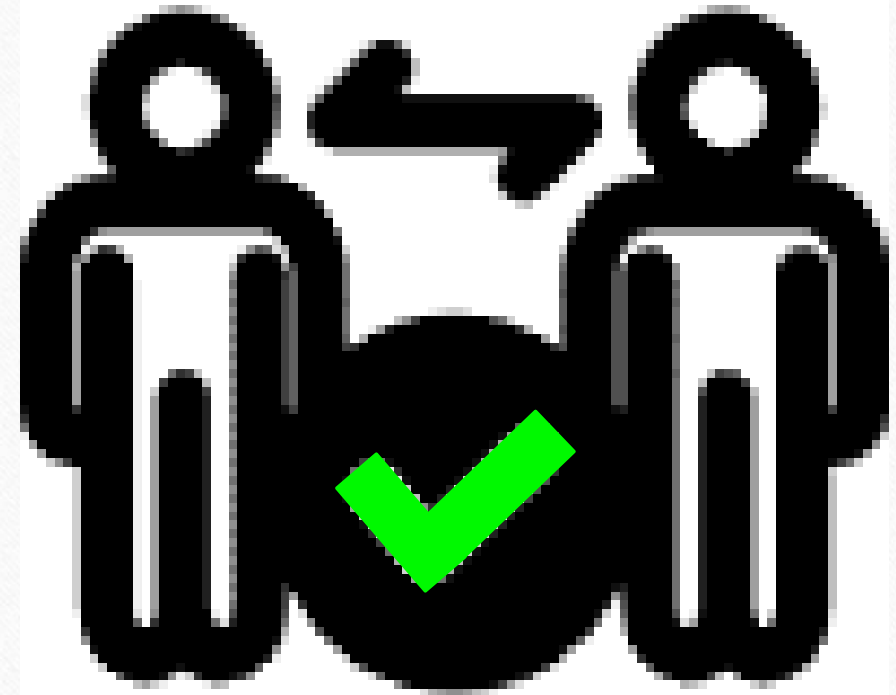
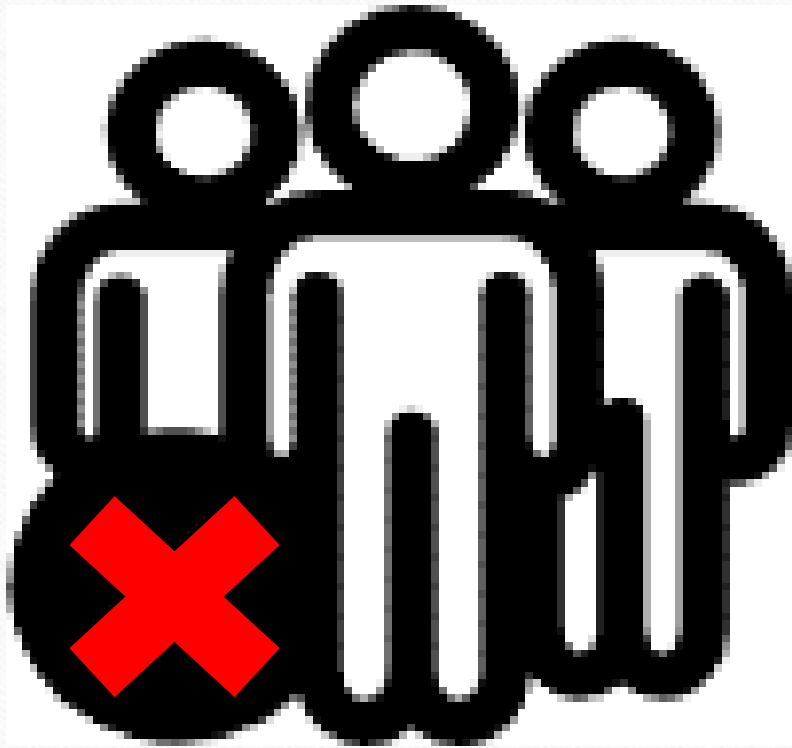
<https://www.governor.wa.gov/sites/default/files/COVID19%20Phase%202%20and%203%20Restaurant%20and%20Tavern%20Guidance.pdf>



Novel Coronavirus COVID-19

- **COVID-19 (also known as "novel coronavirus")** – is a new virus strain spreading from person-to-person.
- Symptoms may appear in as few as 2 days or as long as 14 days after exposure to the virus.

Social Distancing



6 feet (2 meters)

Close Contact Distance & Time

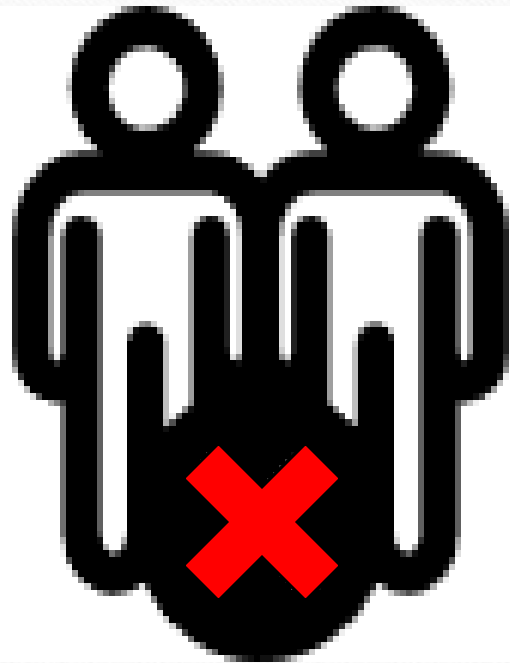


< 6 feet (2 meters)



Exposure Time: ≥ 15 min

Avoid Close Contact





Before Operating Apply Safe Start Guidelines



1. Develop a COVID-19 safety plan.

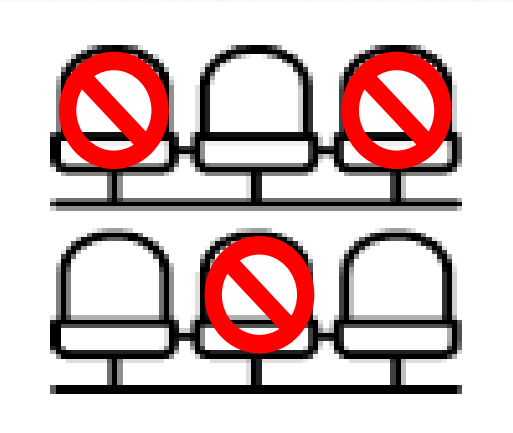


2. Educate staff.



3. Take Action.

Step 1: Develop A COVID-19 Safety Plan



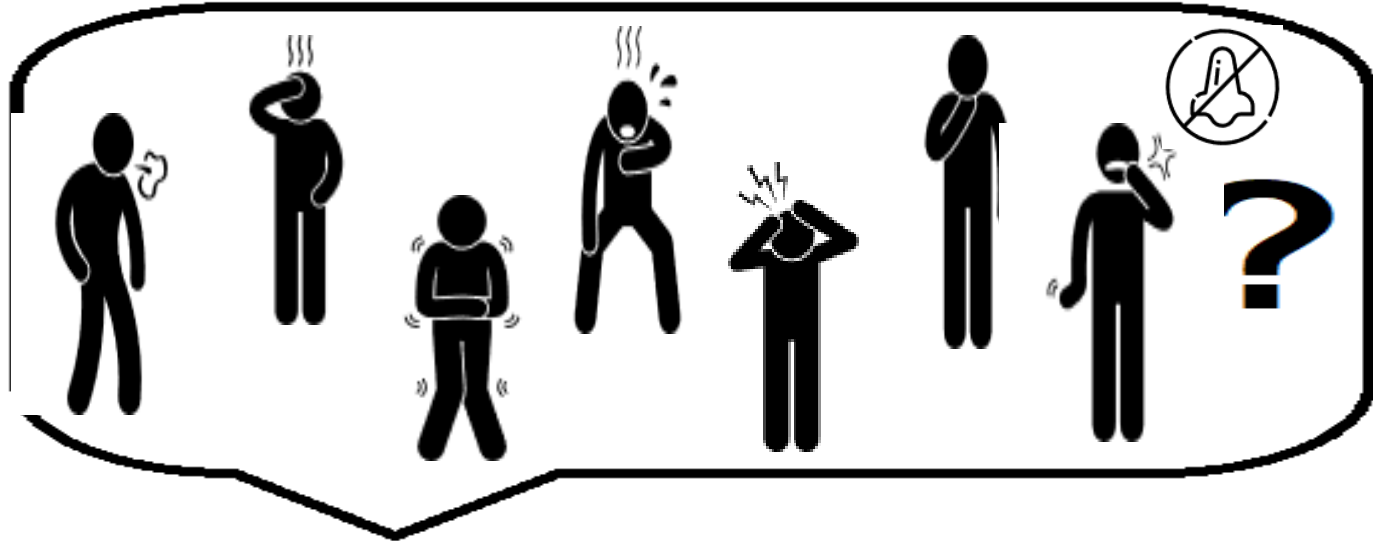
- Staff Screening
- Facial Coverings
- Social Distancing
- Reduced Seating Capacity
- Cleaning and Sanitation
- Contact Tracing

On the Web



COVID-19 Safety Plan Template

https://www.bfhd.wa.gov/UserFiles/Servers/Server_10765972/File/Applications%20and%20Forms/COVID.19.SafetyPlan.Template.pdf



Screen Staff



On the Web



COVID-19 Screening Tool

[https://www.kingcounty.gov/elected/executive/constantine/covid-response/safe-start/~media/elected/executive/constantine/initiatives/covid/COVID Screening Tool 7,-d-,16.ashx?la=en](https://www.kingcounty.gov/elected/executive/constantine/covid-response/safe-start/~media/elected/executive/constantine/initiatives/covid/COVID_Screening_Tool_7,-d-,16.ashx?la=en)

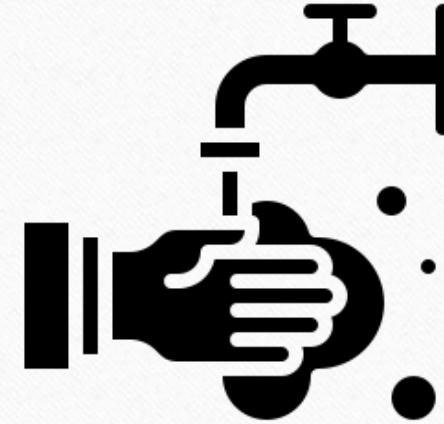
Handwashing



Wet Hands



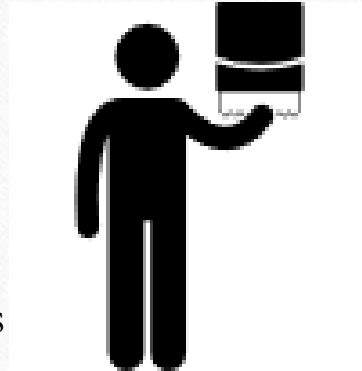
Apply Soap



Scrub 10-15 Seconds



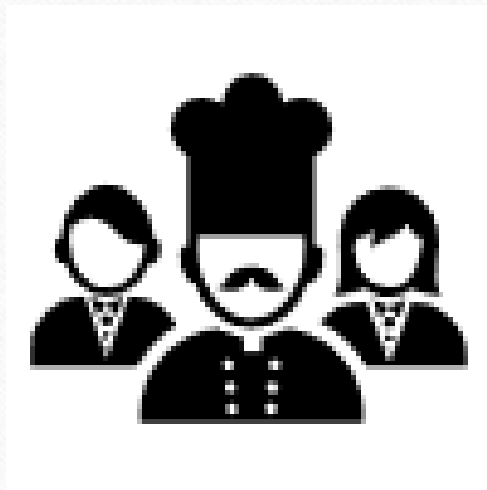
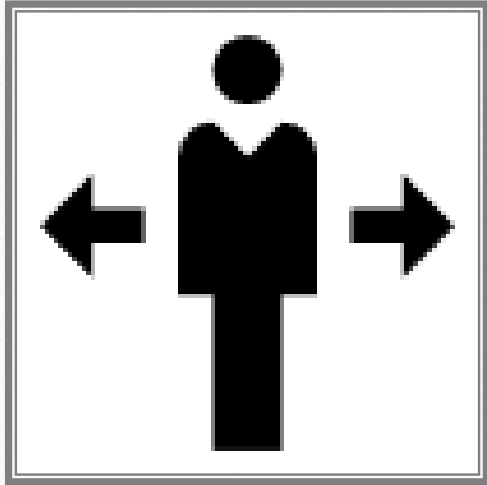
Rinse Hands



Dry Hands



Success!



Social Distancing Staff

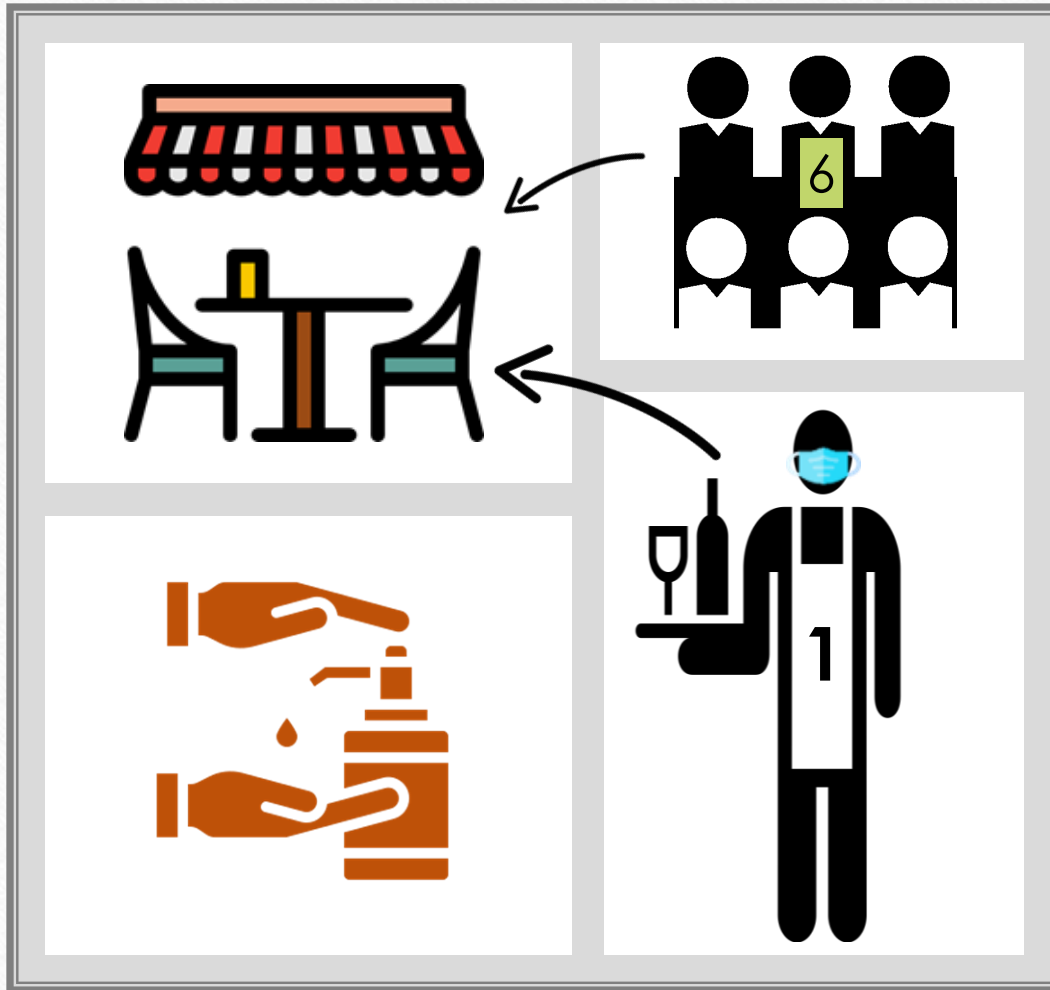
Staff must
Socially Distance
at all times.

Face Coverings



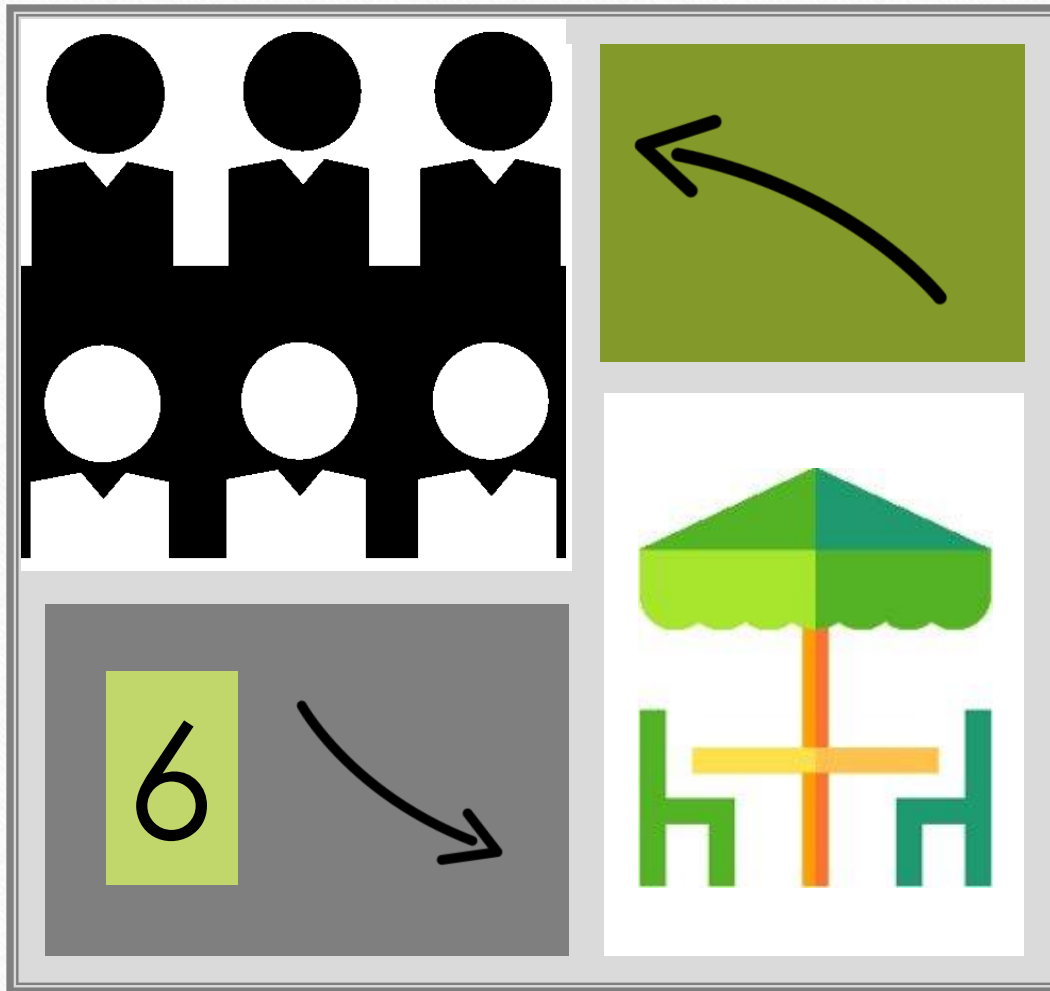
Face Coverings Working Alone





Servers Indoors

- One server per table
- 6 people/table
- Face Covering on
- Clean Hands



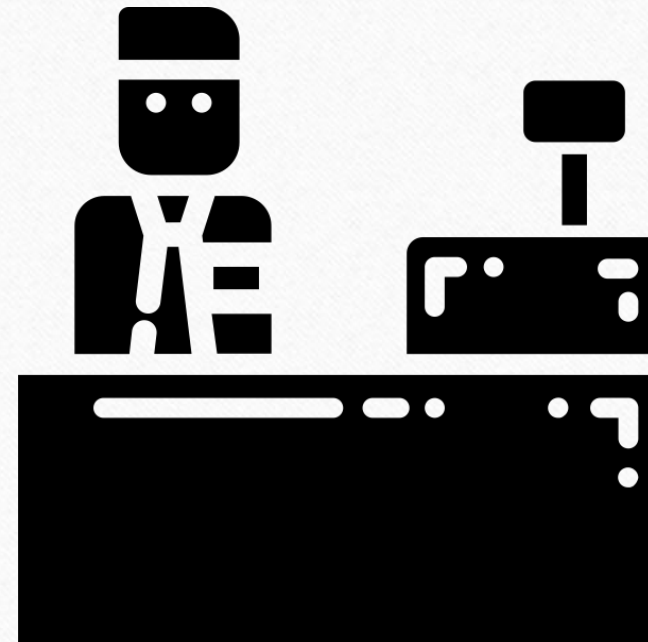
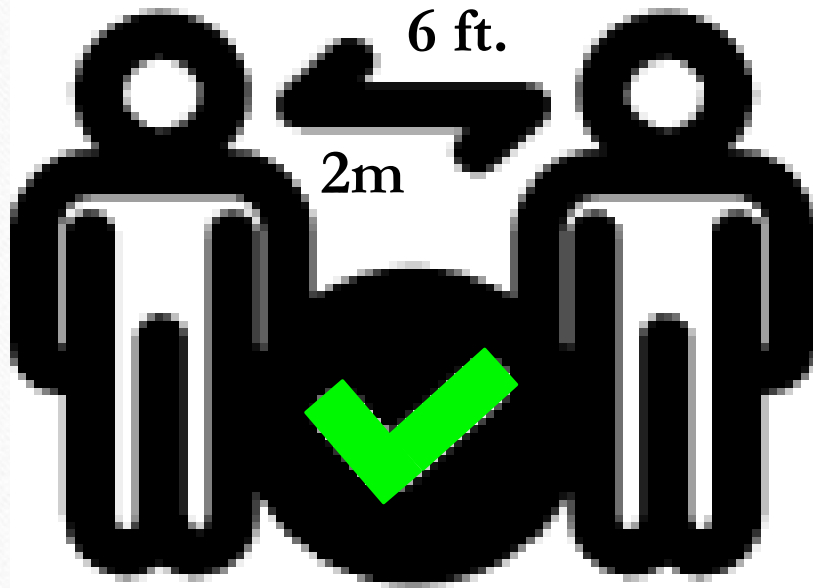
Outdoor Seating

Social Distancing applies for
outdoor seating

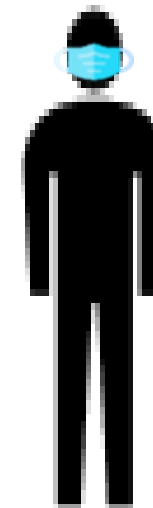
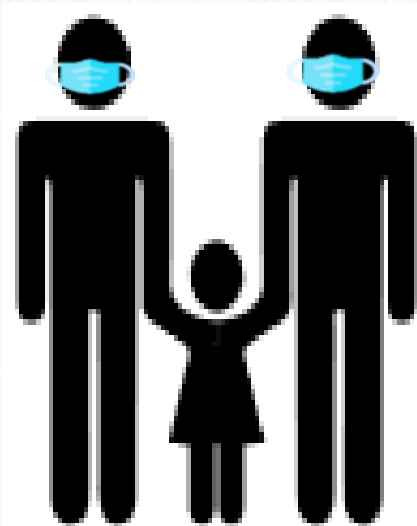
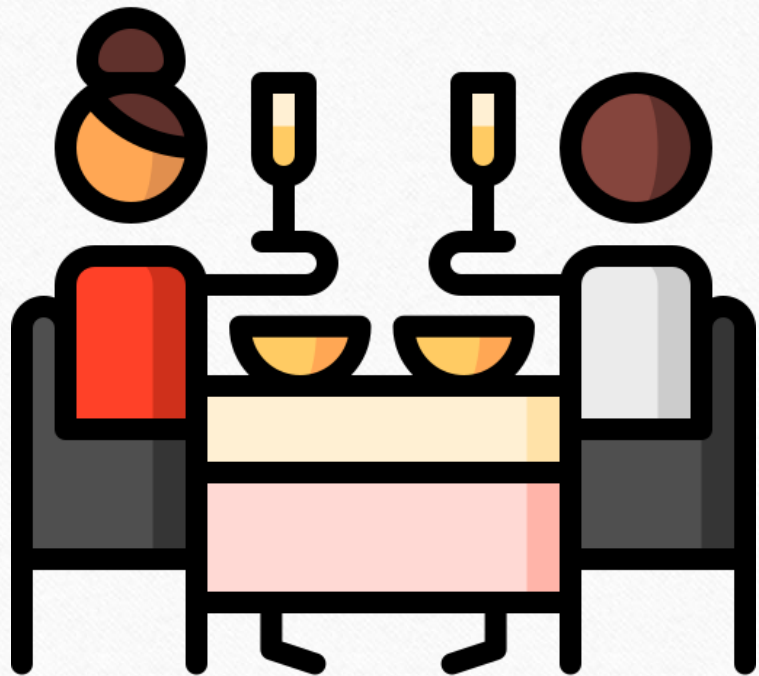
&

Only 6 people to a table

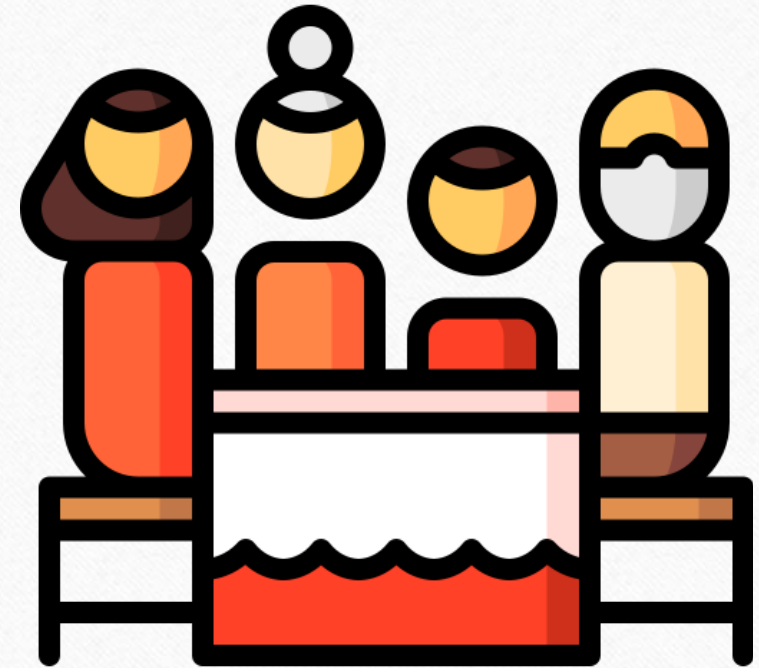
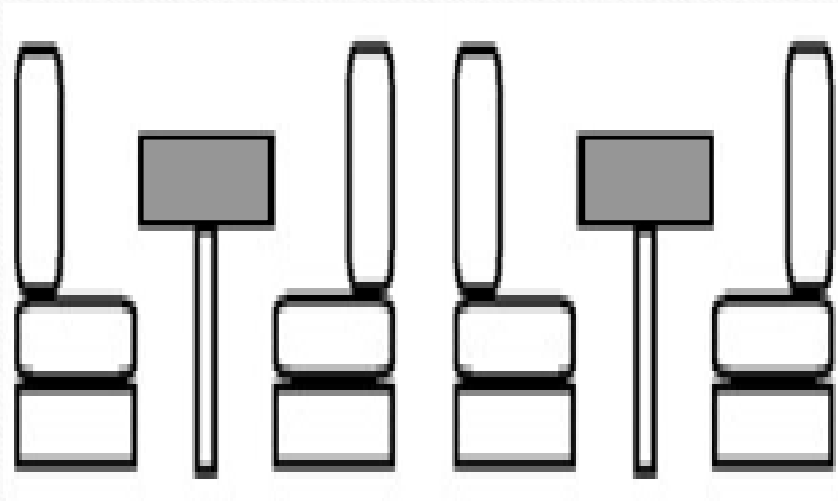
Social Distancing Patrons Lobby/Waiting Area/Cashier



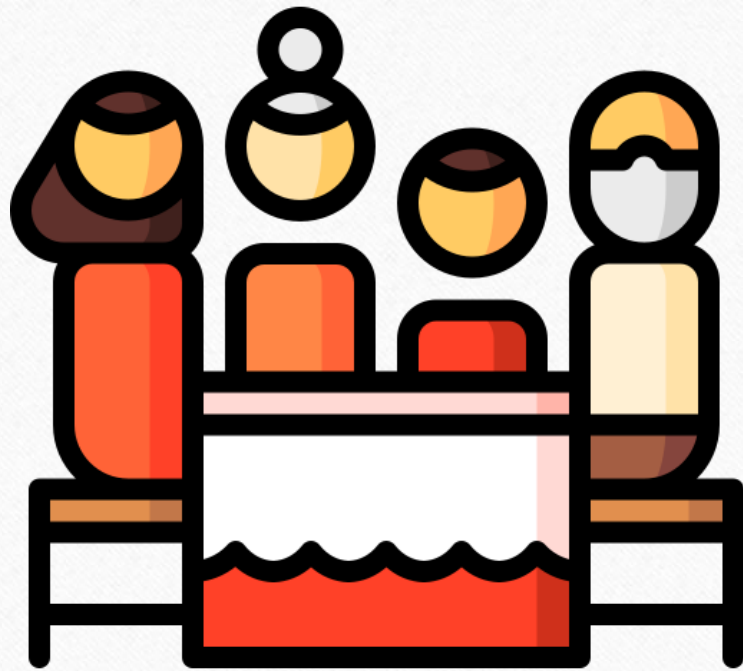
Face Coverings Patrons



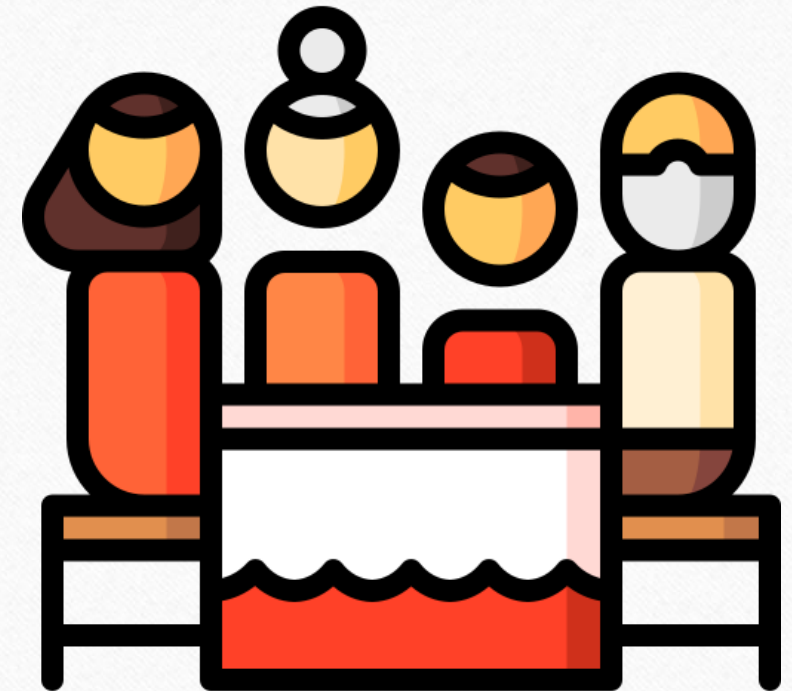
Physical Distancing Booths and Tables



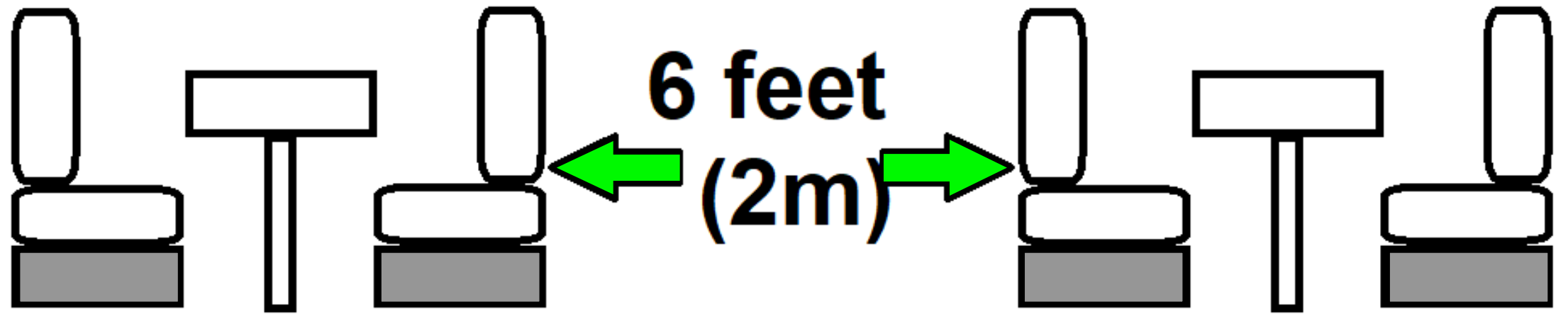
Physical Distancing: Tables



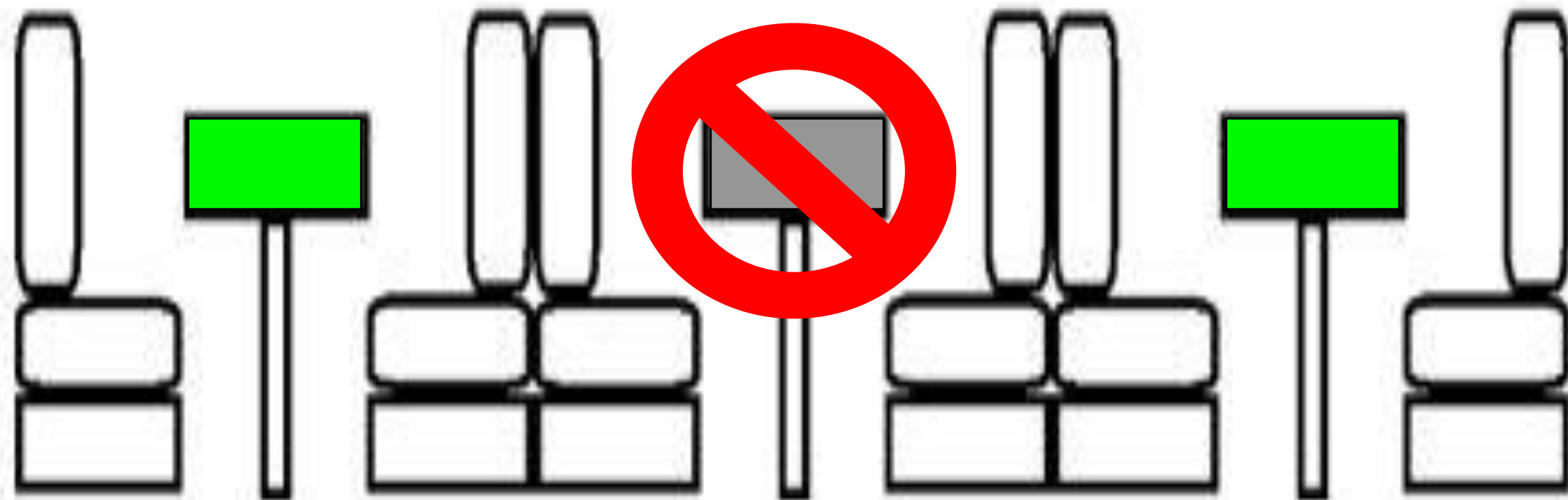
6
Feet
2 Meters



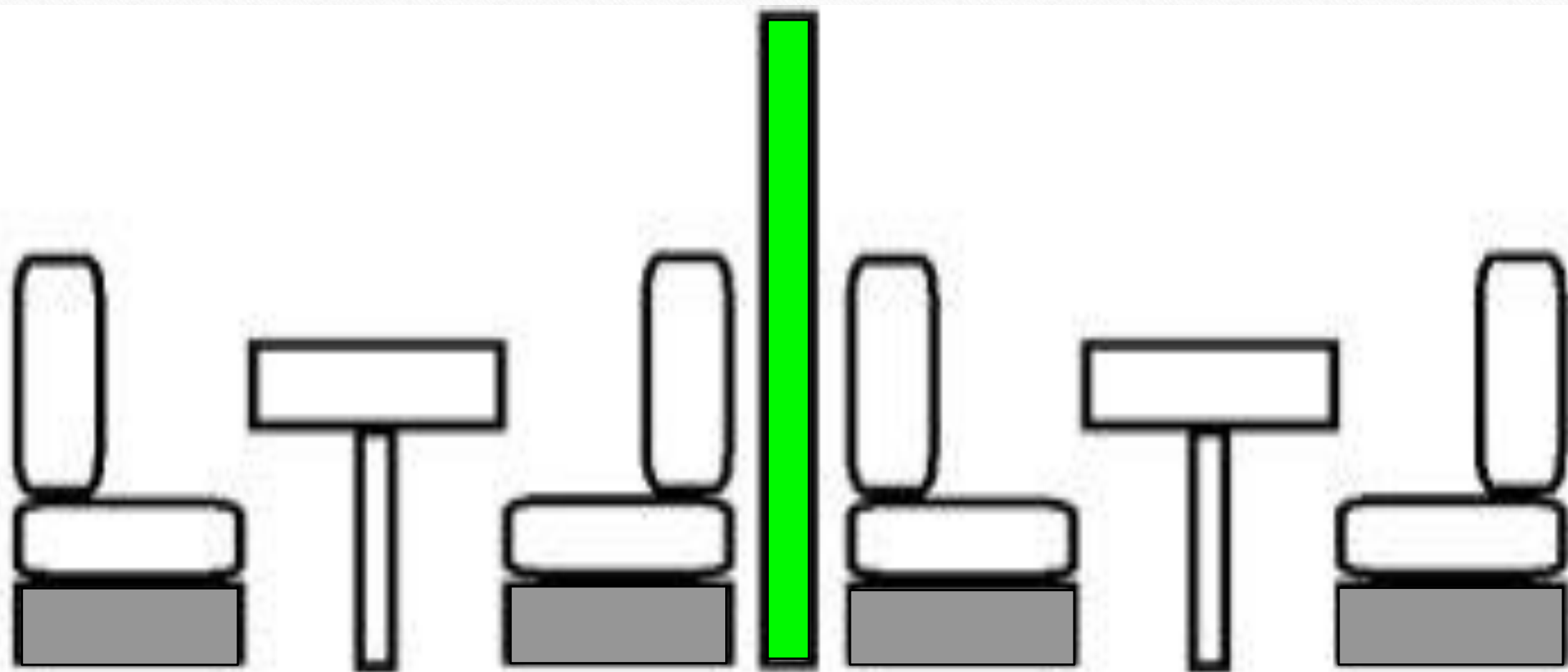
Physical Distancing: Booths



OR...

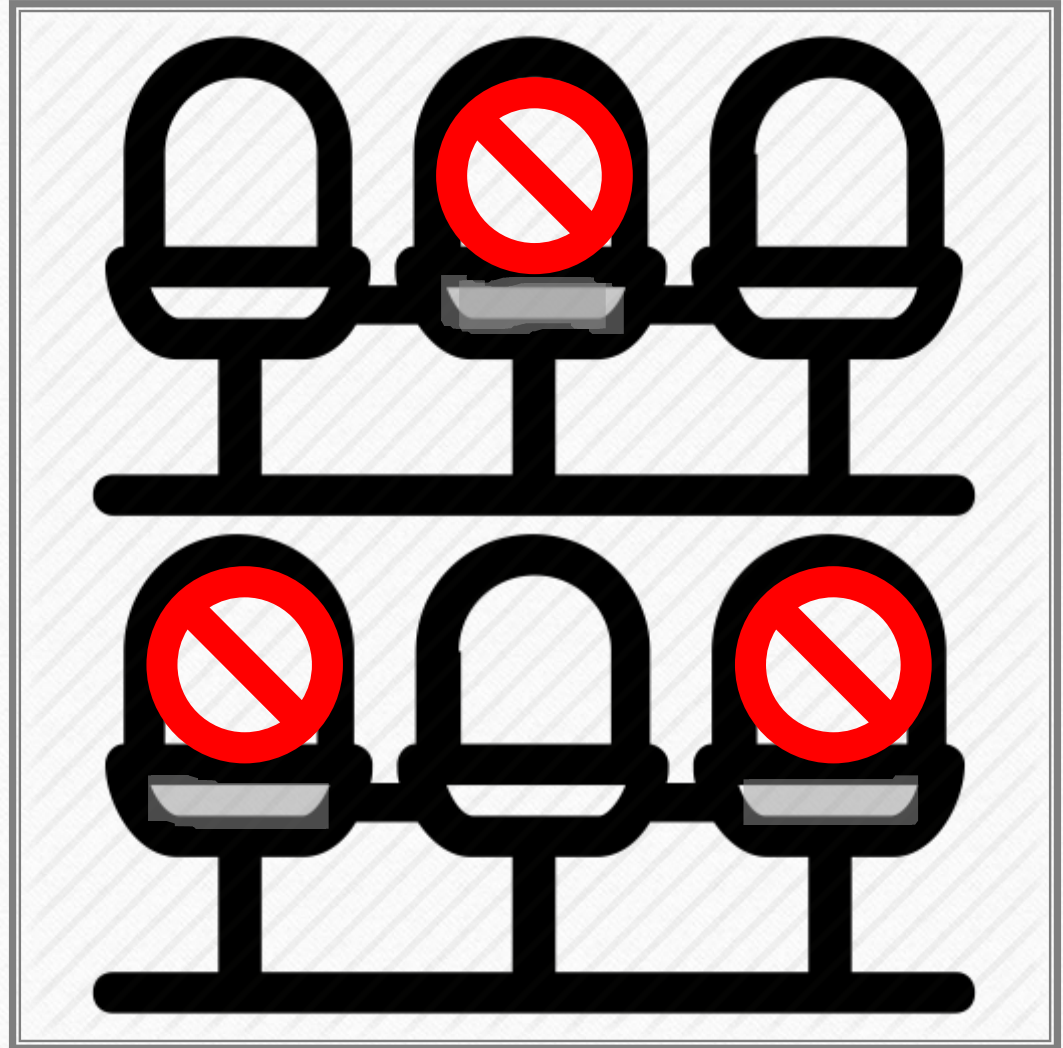


OR...



Reduced Seating Capacity Interior Seating

Limited to 50% of building
occupancy



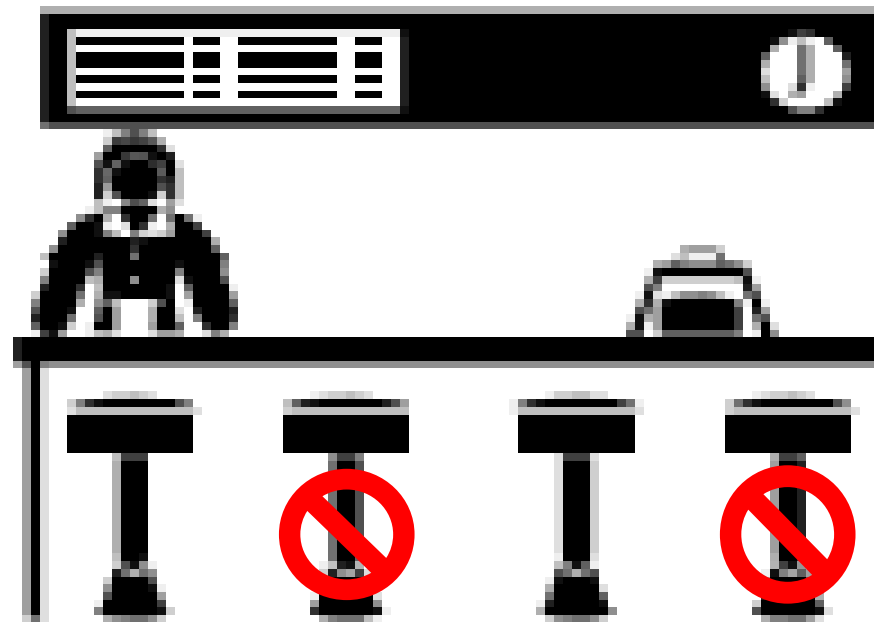




Food and Drinks from Bar

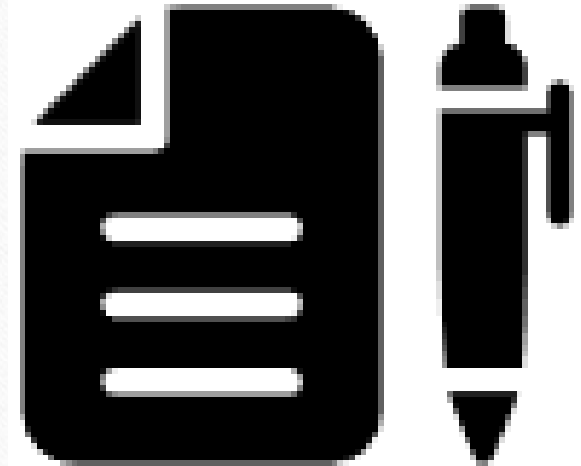
Counter Seating is OK

Social Distancing Applies



Contact Tracing

Food Establishment Requirements





Contact Tracing Patron Option

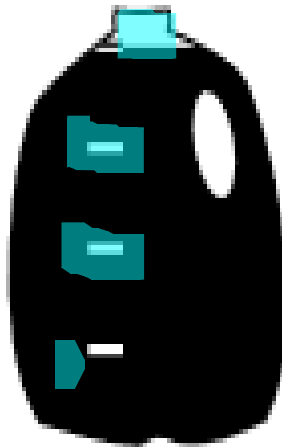
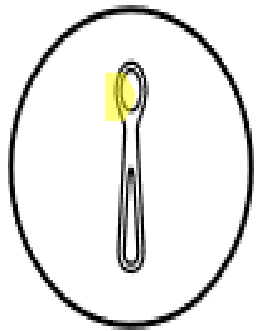
Voluntary

Only 1 person
per group

Cleaning, Sanitizing & Disinfecting



Kitchen Sanitize



1 Gallon Cool Water

- Sanitizing kitchen & all food contact surfaces remains the same.
 - Wash---Rinse---Sanitize—Air Dry
- If using bleach: 1 tsp. / per 1 gal. cool water.
- Or use any Environmental Protection Agency-EPA approved sanitizer for food contact surfaces.



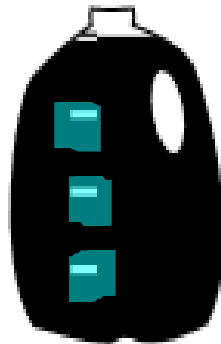
Sanitize

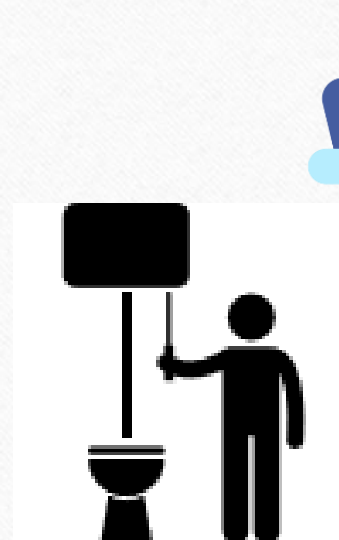
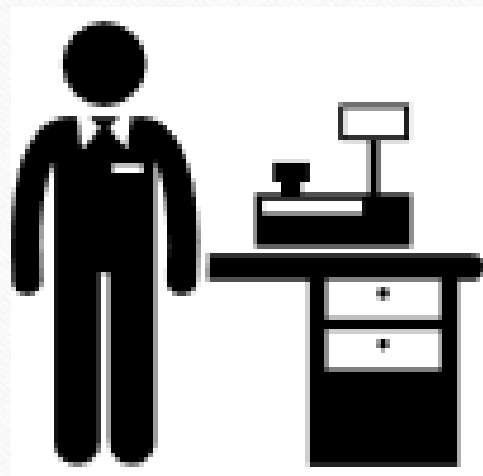
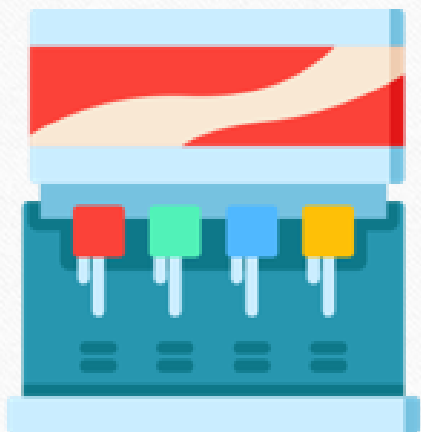
Tabletops, menus, and
condiment containers
after every customer.

High Touch Areas Disinfect



1/3 cup





On the Web



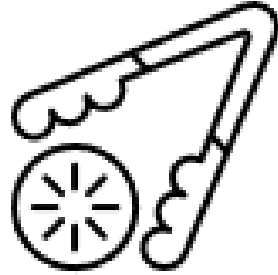
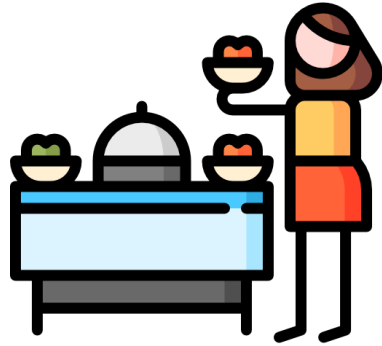
Cleaning and Disinfecting your Facility

<https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2-covid-19>

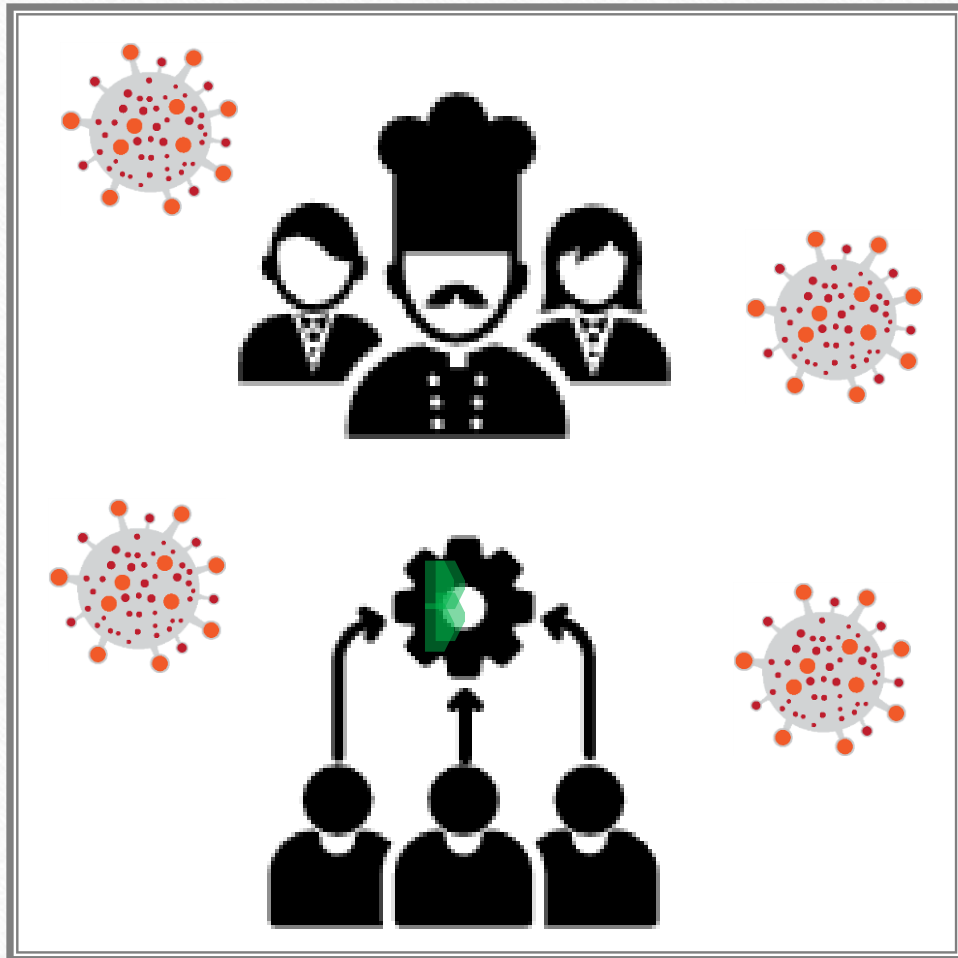


Wash After
Handling
Chemicals



Grocery Stores
Replace utensils for
salad bars and
buffets hourly





Step 2: Educate Staff

About COVID-19

- Educate staff on how to prevent COVID-19 transmission in your food establishment.
- Educate using the language they understand best.

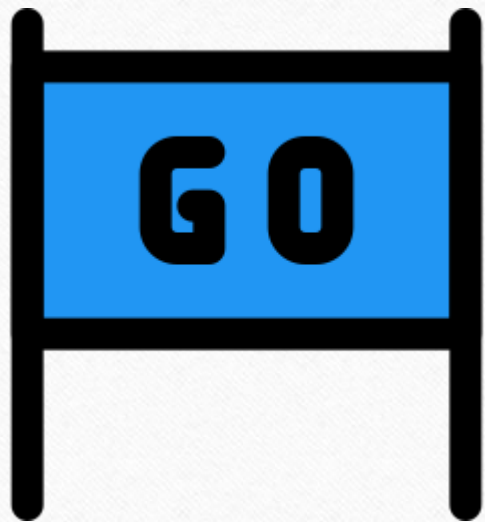
On the Web



COVID-19 Safety Plan Template

https://www.bfhd.wa.gov/UserFiles/Server/s/Server_10765972/File/Applications%20and%20Forms/COVID.19.SafetyPlan.Template.pdf

Step 3: Take Action



**What to do if an
employee is sick
or has COVID-
19**

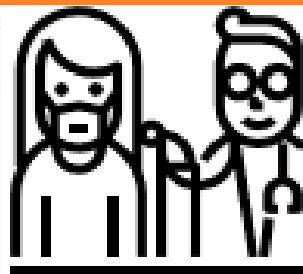


Report Cases

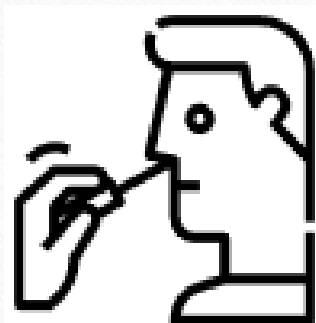
[https://www.kingcounty.gov/depts/
health/covid-19/workplaces/report-
cases.aspx](https://www.kingcounty.gov/depts/health/covid-19/workplaces/report-cases.aspx)



See a
Doctor

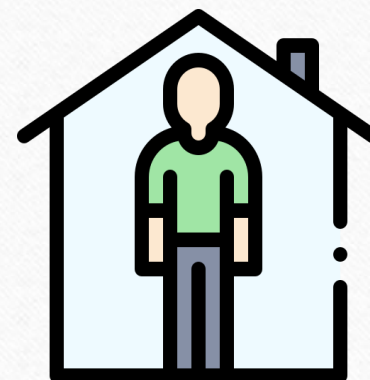


Get tested



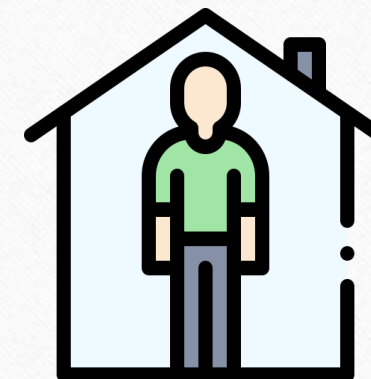
COVID-19 Positive

10



Close Contact

14



Contact Us

Public Health
Seattle & King County



206- 296-1 608



Call Within
24 hours

On the Web



Workplace Reporting

<https://www.kingcounty.gov/depts/health/covid-19/workplaces/report-cases.aspx>

Free COVID-19 testing in King County

<https://www.kingcounty.gov/depts/health/covid-19/care/testing/locations.aspx>

King County COVID-19 Web Resources

<https://www.kingcounty.gov/depts/health/covid-19.aspx>

<https://www.doh.wa.gov/Portals/1/Documents/1600/coronavirus/DiningAreaClosureGuidance.pdf>

WA State Phase 2 and Phase 3 Restaurant, Tavern, Breweries, Wineries and Distilleries COVID-19 Requirements

https://www.governor.wa.gov/sites/default/files/COVID19%20Phase%202%20and%203%20Restaurant%20and%20Tavern%20Guidance.pdf?utm_medium=email&utm_source=govdelivery

Posters available for download and print can be found here

<https://amplifier.org/#downloads-health-public-safety>

Best Practices

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19>

Public Health
Seattle & King County



Thank You!