



Yavapai County Community Health Services

Our Mission: "Yavapai County Community Health Services will provide leadership, information, and services that contribute to improving the health and well-being of Yavapai County residents."



Food Establishments/Retail Stores Guidelines and Best Practices for Preventing the Spread of COVID-19

Managers and Staff should implement the following to prevent the spread of COVID-19:

- Frequently wash hands with soap and warm water, for **at least** 20 seconds, under the following circumstances:
 - After you have been in a public place
 - After blowing your nose, coughing, or sneezing
 - Before touching your face
 - After going to the bathroom
 - Anytime your hands become contaminated
 - Food establishments must comply with all 2017 FDA Food Code requirements for hand washing and **no bare hand contact** with ready-to-eat foods.

NOTE: Your best DEFENSE for COVID-19 is proper and frequent hand washing.

- If soap and water are not readily available, **use a hand sanitizer that contains at least 60% alcohol**. Coat all surfaces of your hands and rub them together until they feel dry. Hand sanitizer should be made available for use at **ALL** entrances and exit points.
- Recommend the use of Personal Protection Equipment-PPE, please follow Center of Disease Control and Prevention-CDC recommendations for COVID-19.
- Disinfect surfaces with 1/3 Cup Chlorine Bleach per gallon of water **OR** switch to disinfectant products that have been pre-approved by the U.S. Environmental Protection Agency (EPA) for use against emerging viral pathogens. Disinfectants should be applied during routine cleaning of surfaces that are frequently touched or after customers use, such as: dining tables, condiments available for customer's use, door handles, public spaces, restrooms, etc. The current list of disinfectants with EPA pre-approval is available at <https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf>
- Food establishments will be required to follow the 2017 FDA Food Code in washing and sanitizing requirements for all food contact surfaces and food prep areas. For the front of house, refer to statement.
- Train ALL staff to use disinfectants safely and correctly. Staff should wear gloves when cleaning. Many of these cleaning products need to remain on hard surfaces for several minutes in order to work properly. Follow the manufacturer's instructions for proper use to get the most virus killing protection.
- Recommend implementing **daily** symptom checks for employees and prohibiting sick from entering the work place. The most common signs and symptoms of coronavirus infection are fever, dry cough, and shortness of breath. Symptoms typically occur 1-14 days after exposure; a small proportion of people who are infected are asymptomatic.
- Consider wearing cloth face coverings if it can be safely managed, in public settings where other physical distancing measures are difficult to maintain.
- Practice social distancing recommendations:
 - Retail stores should maintain **half occupancy** load and practice the 6-foot social distancing recommendation.
 - Indoor dining should maintain **half occupancy** load and practice the 6-foot social distancing recommendation.
- Recommend one-time use **disposable** towels to disinfect common areas, which includes dining area in food establishments to prevent the spread of COVID-19. If disposable towels are NOT available, a Sanitizing Bucket with the appropriate disinfectant and cloth towels should be used. Store in sanitizing bucket, when not in use. Change out disinfectant frequently, and/or when it looks dirty, and/or when needed.
- Stay informed with updated and credible information on COVID-19 virus and follow the information listed by the CDC at <https://www.cdc.gov/coronavirus/2019-ncov/index.html> or the Arizona Department of Health Services (ADHS) at <https://www.azdhs.gov>