



A Tradition of Stewardship
A Commitment to Service

FOOD SAFETY RECOMMENDATIONS IN RESPONSE TO COVID-19

This safety notice is being issued by the Napa County Environmental Health Division to provide general guidance to food facilities in Napa County. As the situation develops, recommendations and/or requirements may change. If you have questions specific to your restaurant or regarding the current status, please call the Environmental Health Division at (707) 253-4471 and ask to speak to the district health inspector.

On April 2, 2020, the Napa County Health Officer, Dr. Karen Relucio, extended the order to shelter-in-place in Napa County through 11:59 p.m. on April 30, 2020, unless otherwise extended, rescinded, superseded or amended. Food service is considered an essential service and can continue to operate in accordance with the California Department of Public Health (CDPH) Guidance regarding Retail Food, Beverage and Other Related Service Venues issued March 16, 2020. The notice can be found at: <https://www.cdph.ca.gov/Programs/CID/DCDC/CDPH%20Document%20Library/COVID-19/Coronavirus%20Disease%202019%20and%20Food%20Beverage%20Other%20Services%20-%20AOL.pdf>

Essential businesses must also prepare and post a "Social Distancing Protocol," included as Appendix A in the Order. Appendix A can be found at: <https://www.countyofnapa.org/2813/17768/Shelter-at-Home-Order>.

The Social Distancing Protocol must be posted at or near the entrance of the relevant facility, and must be easily viewable by the public and employees. A copy of the Social Distancing Protocol must also be provided to each employee performing work at the facility. All Essential Businesses are required to implement the Social Distancing Protocol and provide evidence of its implementation to inspectors or law enforcement enforcing the Order. The Social Distancing Protocol must explain how each business is achieving the following, as applicable:

- i. Limiting the number of people who can enter into the facility at any one time to ensure that people in the facility can easily maintain a minimum six-foot distance from one another at all times, except as required to complete the Essential Business activity;
- ii. Where lines may form at a facility, marking six-foot increments at a minimum, establishing where individuals should stand to maintain adequate social distancing;
- iii. Providing hand sanitizer, soap and water, or effective disinfectant at or near the entrance of the facility and in other appropriate areas for use by the public and employees, and in locations where there is high-frequency employee interaction with members of the public (e.g. cashiers);
- iv. Providing for contactless payment systems or, if not feasible to do so, the providing for disinfecting all payment portals, pens, and styluses after each use;
- v. Regularly disinfecting other high-touch surfaces; and
- vi. Posting a sign at the entrance of the facility informing all employees and customers that they should: avoid entering the facility if they have a cough or fever; maintain a minimum six-foot distance from one another; sneeze and cough into one's elbow; not shake hands or engage in any unnecessary physical contact.
- vii. Any additional social distancing measures being implemented (see the Centers for Disease Control and Prevention's guidance at: <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>)

The following food facilities are considered to provide essential services:

- o Grocery stores, certified farmers' markets, farm and produce stands, supermarkets, food banks, convenience stores, and other establishments engaged in the retail sale of canned food, dry goods, fresh fruits and vegetables, pet food and supply, fresh meats, fish, and poultry, and any other household consumer products (such as cleaning and personal care products). This includes stores that sell groceries and also sell other non-

grocery products, and products necessary to maintaining the safety, sanitation, and essential operation of residences.

- Restaurants and other facilities that prepare and serve food, but only for drive-thru, delivery, or carry out. Schools and other entities that typically provide free food services to students or members of the public may continue to do so under this Order on the condition that the food is provided to students or members of the public on a pick-up and take-away basis only. Schools and other entities that provide food services under this exemption shall not permit the food to be eaten at the site where it is provided, or at any other gathering site.
- Food trucks operating in compliance with the CDPH guidance.

Food service workers must practice social distancing when serving customers and food pickup areas must be created to allow 6 feet of social distancing between customers, including when standing in line or waiting for food.

In addition to using best hygiene practices to prevent the spread of COVID-19, food facilities offering delivery services need to ensure delivered food is adequately protected from contamination and maintained at safe food temperatures until it reaches the customer.

The following FAQs are based on recommendations from the U.S. Food and Drug Administration:

Q: Since food facility workers have ongoing contact with the public, are there any special precautions these workers should take to avoid becoming sick with a respiratory illness, such as wearing masks?

A: CDC recommends the use of simple cloth face coverings as a voluntary public health measure in public settings where other social distancing measures are difficult to maintain: however, it is not required. CDC recommends everyday preventive actions for everyone, including service industry workers and customers:

- Avoid close contact with people who are sick.
- Avoid touching your eyes, nose, and mouth.
- Stay home when you are sick.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
- Wash your hands often with soap and water for at least 20 seconds, especially after going to the bathroom; before eating; after coming into contact with customers or materials customers have handled; and after blowing your nose, coughing, or sneezing.
- If soap and water are not readily available, use an alcohol-based hand sanitizer with at least 60% alcohol.
- Always wash hands with soap and water if hands are visibly dirty or have become contaminated.
- If gloves are used, they should not be used instead of proper handwashing. Any time gloves become contaminated, they must be removed, hands must be thoroughly washed and then the gloves are replaced with new, clean gloves.

Q: Should food facilities (grocery stores, manufacturing facilities, restaurants, etc.) perform any special cleaning or sanitation procedures for COVID-19?

A: CDC recommends routine cleaning of all frequently touched surfaces in the workplace, such as workstations, countertops, and doorknobs. Use the cleaning agents that are usually used in these areas and follow the directions on the label. Food facilities may want to consider a more frequent cleaning schedule.

The National Institute of Health indicates that diluted household bleach is effective against viruses. For additional information on bleach preparation and safety view: <https://www.ncbi.nlm.nih.gov/books/NBK214356/> .

In general, the California Retail Food Code requires all food facilities in California to maintain clean facilities, including, as appropriate, clean and sanitized food contact surfaces and to implement food safety practices.

Q: Is the United States food supply safe?

A: Currently, there is no evidence of food or food packaging being associated with transmission of COVID-19. Like other viruses, it is possible that the virus that causes COVID-19 can survive on surfaces or objects. For that reason, it is critical to follow the 4 key steps of food safety—clean, separate, cook, and chill. For more food safety guidance, view: <https://www.foodsafety.gov/keep-food-safe/4-steps-to-food-safety>.

Anyone handling, preparing and serving food should always follow safe food handling procedures, such as washing hands and surfaces often. Additional food safety guidance can be found at: <https://www.fda.gov/food/buy-store-serve-safe-food/safe-food-handling>.

Q: Should food workers who are ill stay home?

A: CDC recommends that employees who have symptoms of acute respiratory illness stay home and not come to work until they are free of fever (100.4° F [37.8° C] or greater using an oral thermometer), signs of a fever, and any other symptoms for at least 24 hours, without the use of fever-reducing or other symptom-altering medicines (e.g. cough suppressants). Employees should notify their supervisor and stay home if they are sick. The CDC guidance on employee health and coronavirus disease can be viewed at: <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>.

Additional resources:

<https://www.fda.gov/emergency-preparedness-and-response/counterterrorism-and-emerging-threats/coronavirus-disease-2019-covid-19>

<https://www.fda.gov/emergency-preparedness-and-response/mcm-issues/coronavirus-disease-2019-covid-19-frequently-asked-questions#food>

<https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/RetailFood/CRFC.pdf>

<https://restaurant.org/Covid19>