**COVID-19 (CORONAVIRUS)**

**Recommendations for Restaurant Readiness**

Dear Restaurant Owners & Operators,

On March 11th COVID-19 (Coronavirus) has been declared a global pandemic.  In trying to minimize community transmission, the Hadley Board of Health and Health Department is making the following recommendations and are asking our food service establishments to consider adopting them into your standards of practice. Please note as the situation evolves, recommendations may change. Visit www.hadleyma.org

1. Rearrange your dining/eating area to provide social distancing between guests. The \*CDC recommends a minimum distance of at least 6 feet between parties.
2. Free your establishment of unnecessary items that may be difficult to sanitize,

including but not limited to; table décor, toys, books/magazines, and candy machines.

1. Do not pre-set tables, including seasonings/condiment dispensers. Provide upon customer request & sanitize in between use.
2. Sanitize menus between customer use or go to disposable paper menus (do not forget your guest check presenters).
3. **Increase the amount of handwashing by 50% of what you normally do.**
4. Have all staff wash hands upon entry of the establishment.
5. Post a sign asking customers to wash hands when entering the establishment.
6. Be mindful of people congregating in lines and unnecessary high traffic within areas, for example take out lines.
7. Remove all communal utensils, keep them behind the counter; consider purchasing prewrapped plastic wear.
8. Do not allow customers to use re-usable containers
9. Omit ALL self-service areas.
10. Ensure that you are using a sanitizing compound that is listed on EPA’s registry, and that you are using the manufacturer’s recommendations for contact/dwell time; follow these accurately. Below is a link to the list which is not to be considered exhaustive: <https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf>
11. We understand that you might face difficulties obtaining commercial grade sanitizers for disinfecting hard surfaces, **contact the health department if your supplies begin to run low.**
12. Increase the frequency of sanitizing, and pay close attention to high touch areas for example; POS machines, pens, guest dining areas, door knobs, handrails, countertops, handles, desks, phones, keyboards, toilets, faucets, and sinks.
13. If possible, switch your ware-wash machine from high temperature to chemical injection, as there is no evidence that suggests high temperature machines are effective for killing the COVID-19 virus.
14. Avoid touching eyes, mouth, and nose with unwashed hands.

*Fun fact: The average person touches their face approximately 23 times per hour.*

1. Ask all staff members to change into work attire at the food establishment.
2. Create/post reminders to avoid touching your face and wash hands.
3. Cover your coughs and sneezes.
4. We encourage you to review and communicate Employee Health Policies.

If you have not yet adopted a Health Policy, below is a link to obtain a template of a policy that has been widely used:

<https://ehs.ncpublichealth.com/faf/docs/foodprot/EmployeeHealthPolicyTrainingDocumentFinalWebVersion-2012.pdf>

1. Ensure that your sick leave policies are flexible and consistent with public health guidance and that employees are aware of these policies.

If an employee is positive for COVID-19, they are not allowed to return back to work until they have two negative tests. If an employee has COVID-19 symptoms (fever of 100.4F or greater **and** a cough or respiratory symptoms) then the employee cannot return to work until they are completely symptom free.

If an employee has no COVID-19 symptoms and has been in direct contact with someone who has COVID-19 or has traveled to a listed travel advisory 3 country, then we encourage you to ask the employee not come to work for 14 days.

If your employee is returning from one of the listed travel advisory level 3 countries they we encourage you to ask the employee not to come to work for 14 days.

\*please use the CDC website for lists of travel advisory countries

*https://www.cdc.gov/coronavirus/2019-ncov/index.htm*

We appreciate your cooperation in this matter and value the partnership.

*Thank you,*

*Emma Dragon – RN, BSN, CEN, EMT-B*

*Hadley Board of Health - Member*