COVID-19 Prevention Guidance for Food Establishments

March 19, 2020

This message will provide you with the basic guidance needed to help protect your employees and customers from exposure to the Coronavirus “COVID-19”.

Prevention Recommendations

First of all, food has not been identified as a likely source of COVID-19 infection. Following current and newly added food safety standards for all food service establishments is imperative. The following list is an excerpt from the EXECUTIVE ORDER issued by the governor. Violation of an executive order is considered a misdemeanor.

- Restaurants, food courts, cafes, coffeehouses, and other places of public accommodation offering food or beverages for on premise consumption, bars, taverns, brew pubs, breweries, microbreweries, distilleries, wineries, tasting rooms, special licensees, clubs, theaters, cinemas, indoor and outdoor performance venues, are closed to ingress, egress, use and occupancy by members of the public.

How can food service establishments serve food to the public?

Food service establishments and certain places of public accommodation subject to this order are encouraged to offer food and beverage using delivery service, window service, walk-up service, drive-through service, or drive-up service, and to use precautions in doing so to mitigate the potential transmission of COVID-19, including social distancing. In offering food or beverage, a place of public accommodation may permit up to 5 members of the public at one time in the establishment for the purpose of picking up their food or beverage orders as long as those individuals are at least 6 feet apart from one another while on premises.

To further break this down here are some scenarios where you can provide food and meet this order;

- A pizza place that offers a pre-made pizza, for immediate pick-up at the counter.
- The same pizza place may offer carry out service for orders placed ahead of time over the phone or internet.
- A facility may offer a drive-up service where patrons never leave their car. Orders can be placed from the car to an employee outside, food is then delivered outside to the vehicle.
- Basic drive-through service is allowed. Such as your typical fast food restaurant.
- An outside window is allowed for patrons to walk up to, place and receive orders.
- A restaurant can offer a pick-up service for orders placed ahead of time by phone, or other electronic methods.
- A sub shop can offer delivery; a pizza place can offer delivery or any other food service establishment capable of offering delivery services.
- Pre-ordering is key in allowing up to 5 people in to pick-up food.
- Delivery and service people are allowed to occupy the facility in their professional capacity.

What is not allowed?

- The public is not allowed to consume food or beverages at a food service establishment or place of public accommodation.
- The public is not allowed into a food service establishment at all with the exception of entering to pick up pre-ordered food.
What places are exempt from this order?

The restrictions do not apply to the following:

- Places of public accommodation that offer food and beverage not for on-premises consumption, including grocery stores, markets, convenience stores, pharmacies, drug stores, and food pantries, other than those portions of the place of public accommodation previously listed. “first bullet point”
- Health care facilities, residential care facilities, congregate care facilities, and juvenile justice facilities.
- Crisis shelters or similar institutions and food courts inside the secured zones of airports.

What are the purposes behind this order and all of the requirements?

Close contact with people and groups of people not practicing social distancing leads to the spread of COVID-19. By adhering to the guidelines contained within this document, the spread of this virus can be substantially reduced and it is imperative that all food service establishments and places of public accommodation do so. Allowing 5 people into an establishment to pick up pre-ordered food must be controlled to keep the 6 foot social distancing effective. A small vestibule may not be efficient to comply with this. A small area of the establishment may need to be available for up to 5 people to wait for their pre-orders.

Sanitarians from the Van Buren/Cass District Health Department will be visiting establishments to help them with procedures to follow the guidance contained within this document and comply with the executive order.

Increased Personal Hygienic Practices

- All food service workers must wash their hands frequently and for a minimum of 20 seconds
- Cover coughs and sneezes with a tissue or sleeve. Do not cough or sneeze into your hands. Be mindful of clothing changes and discarding tissue after coughing or sneezing into it.
- Avoid touching your eyes, nose and mouth to slow the spread of germs.
- To help customers keep their germs to themselves, consider providing tissues, no-touch waste bins and alcohol based hand sanitizers or antiseptic rubs with at least 60% alcohol in customer areas.

Clean and Sanitize

- COVID-19 is susceptible to EPA-registered sanitizers and disinfectants.
- The EPA has a list of registered sanitizers labeled for use against COVID-19
- Clean and sanitize all food contact surfaces, commonly touched surfaces and other surfaces that may become contaminated.
- Read the label carefully and train employees thoroughly. Certain disinfection chemicals or increased concentrations may not be used on food contact surfaces or may need to be rinsed prior to use with food.

For more information on the Coronavirus please visit www.vbcassdhd.org or www.michigan.gov/coronavirus

If you have additional questions please contact your sanitarian or email rconway@vbcassdhd.org or call Food Service Supervisor Rich Conway or Environmental Health Director George Friday your email or phone call will be returned as soon as possible.