

This is a rapidly evolving situation. Recommendations will be updated and shared as new information becomes available.

This guidance outlines infection control recommendations for COVID-19 in food establishments.

If facility has been closed for business:

- Ensure all utilities are properly functioning
- Refrigeration is functioning and can hold TCS (Time/Temperature Control for Safety) Food at 41F or below (PCFC 3-501.16)
- Refrigeration is equipped with thermometers (4-502.11 C and 4-204.112)
- Hot holding equipment is functional and can hold TCS Food at 135F or above (PCFC 3-501.16)
- Equipment in good repair and proper adjustment (PCFC 4-501.11)
- Walls, floors, and ceilings clean and in good repair
- Sinks are fully-operational with hot and cold water at required fixture temperature. Water in hand sinks must be at 100°F or above and three-compartment sink(s) at 110°F or above (PCFC 4-501.19 and 5-202.12)
- Hand sinks are stocked with soap and disposable paper towels
- All food must be wholesome, safe, and unadulterated. Discard any food that is past its USE-BY date (PCFC 3-101.11 and 3-501.17)
- Clean and sanitize entire facility, including all food and non-food equipment and “high-contact” surfaces such as door handles, equipment and faucet handles, countertops, cash registers, and keypads with approved cleaners and sanitizers
- Restrooms are clean and stocked with soap, hand drying provisions, and toilet paper
- Facility is free of rodents, roaches, flies, birds, and other pests
- Chemical test strips available to check sanitizer concentration
- Food handlers are free from any illness or infections
- Employee Health Policy reviewed with food employees
- Printable media accessed from www.pima.gov/covid19 posted
- Thermometers available and calibrated (PCFC 4-302.12, A and PCFC 4-502.11, B)
- Required and approved cleaners and sanitizers for food facilities available and ready for use

During pandemic:

- Food service shall be limited to take out, delivery and/or drive-through service.
- Employees shall follow the Pima County Food Code requirements for handwashing and glove use.
- Owners and/or managers shall prevent employees who exhibit symptoms of illness from working. Pre-screening, including measurement of employee’s temperature prior to starting work, is strongly encouraged (Centers for Disease Control, 2020).*
- Social distancing measures shall be implemented for public areas of the facility, requiring at least six (6) foot separation. Delineate the areas that public are allowed to occupy through signage, tape, chalk or other means.
- Customers shall only be allowed access the facility to order food, pick up food, or in drive thru areas. Dining rooms, patios, and bars shall not be accessible to the public for on-site dining.
- Eliminate self-service by the public in areas such as salad bars, buffets, soda refill counters, condiment bars, salsa bars. Only employees shall serve the food products.
- Hand sanitizers shall be conveniently located for use by the public.**

- Cleaning and sanitization of high-contact surfaces, including but not limited to, door handles, equipment and faucet handles, countertops, cash registers, keypads, shall occur a minimum of once every 4 hours or as needed if possible contamination may have occurred.
- Cleaning and sanitization of food preparation areas shall occur as required by the Pima County Food Code.
- Facilities shall offer menu(s) in a way as to not become a vehicle of contamination, such as cleanable menu boards, laminated menus, and/or disposable menus.**
- The wearing of simple cloth masks for food employees is strongly encouraged. Cleaning of masks shall follow the Pima County Food Code requirements for laundering of linens. (PCFC 4-801.11; 4-802.11; 4-803.11)**

Partial reopening of on-site dining:

- Employees shall follow the Pima County Food Code requirements for handwashing and glove use.
- Owners and/or managers shall prevent employees who exhibit symptoms of illness from working. Pre-screening, including measurement of employee's temperature prior to starting work, is strongly encouraged (Centers for Disease Control, 2020).*
- Social distancing measures shall be implemented for public areas of the facility, requiring at least six (6) foot separation. Delineate the areas that public are allowed to occupy through signage, tape, chalk or other means.
- Eliminate self-service by the public in areas such as salad bars, buffets, soda refill counters, condiment bars, salsa bars. Only employees shall serve the food products.
- Individual tables shall should be separated by a minimum of six (6) foot separation. Table locations should be delineated with signage, tape, chalk or other means to ensure distance separation.
- Tables, chairs, and bar stools shall be cleaned and sanitized after each use.
- Hand sanitizers shall be conveniently located for use by the public.
- Cleaning and sanitization of high-contact surfaces, including but not limited to door handles, equipment and faucet handles, countertops, cash registers, keypads, shall occur a minimum of once every 4 hours or as needed if possible contamination may have occurred.
- Cleaning and sanitization of food preparation areas shall occur as required by the Pima County Food Code.
- Facilities shall offer menu(s) in a way as to not become a vehicle of contamination, such as cleanable menu boards, laminated menus, and/or disposable menus.**
- Employees are strongly encouraged to wear simple cloth face covers. Cleaning of face covers shall follow the Pima Code Requirements for laundering of linens (PCFC 4-801.11; 4-802.11; 4-803.11)**

*New items not currently required

**Added from first draft

Operators or clients with questions can call 211

For more information, visit <https://www.cdc.gov/coronavirus/2019-ncov/> OR www.pima.gov/covid19