

# Resources and Outreach

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## Food Establishments and COVID-19

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# Resources

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- **Newsletters**
- **Website**
- **Canvassing**
- **Routine Inspections**
- **Complaint follow-up**



# Newsletters



CLARK COUNTY WASHINGTON  
PUBLIC HEALTH  
ENVIRONMENTAL HEALTH

## CLARK COUNTY FOOD NEWS

March 27, 2020 Special Issue

Dear Food Safety Partners,

This message is intended to provide an update on the current COVID-19 situation as it pertains to retail food establishment operations and provide you with references and resources as efforts to contain the spread of disease continues. Thank you for your efforts to safely provide food resources to the community throughout the duration of the COVID-19 outbreak. We'll be doing all we can to help support those efforts.

### Is your business open?

Please let us know if you are offering take-out and/or delivery services by pressing "We're Open!" button

[We're Open!](#)

### Social Distancing and Enforcement Officers

Businesses remaining open during this time are required to provide social distancing for employees reporting to work. Additionally, businesses remaining open are required to monitor and enforce social distancing within their businesses. Food establishments very likely need to temporarily change their business operations to meet these requirements!

What's Required? Social Distancing and Public Health Criteria Handout

- 6 feet separation between employees
- 6 feet separation between guests
- Appointing a *social distancing officer* to remind staff and guests to adhere to the social distancing protocols

Suggestions

- Use tape on the floor and on walls every 6 feet to provide guests and staff a visual reminder.
- Stagger work shifts so that fewer employees are needed to report to work at one time.
- Modify menus to minimize the amount of prep work needing done

outdoor seating areas. Two things to consider before offering seating:

- Do your staff have time to monitor seating areas?
- Do your staff have time to thoroughly sanitize seating areas after each guest leaves?

Many businesses have stacked tables and chairs on top of each other to eliminate seating or creatively blocked entrance to the dining room. Food establishments offering seating have moved tables at least 6 feet apart and have staff designated to thoroughly sanitize tables and chairs between guests.

**Do you have a COVID-19 question**  
relating to your food establishment operation?  
Press the "Submit Question" button on the right.

[Submit Question](#)

Look to previous newsletters for food establishment specific information:

- [March 19, 2020 Newsletter](#)
- [March 11, 2020 Newsletter](#)

**Reliable web resources and updated documents:**

- [Clark County Public Health Novel Coronavirus](#)
- [Handouts, Signs, Newsletters](#) Clark County Public Health
- [Novel Coronavirus Outbreak 2020](#) , Washington State Department of Health
- [Food Worker & Establishment Guidance on COVID-19, WA DOH](#)
- [Coronavirus: What Can You Do?](#) National Restaurant Association



# Clark County Public Health COVID-19 Website

## Food establishments

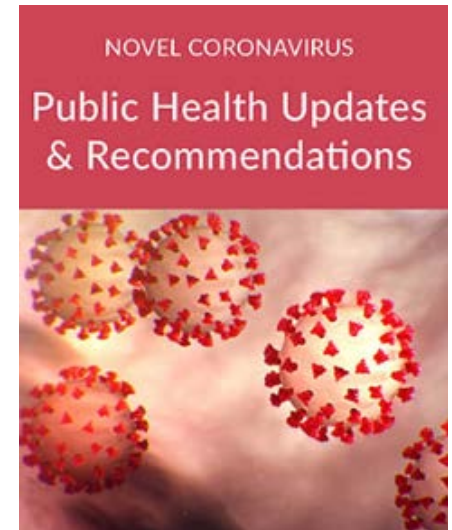
<https://www.clark.wa.gov/public-health/novel-coronavirus>

### Phase 2 guidance

- **Additional measures required for Phase 2** – effective July 30, 2020. (Documents below will be revised or replaced when made available by state agencies.)
- Phase 2 – **Reopening Cover Letter**
- Phase 2 – **Governor Inslee’s Reopening Requirements** (review the Reopening Cover Letter to clarify changes and exceptions to the governor’s initial requirements)
- Phase 2 – **Reopening Guidance – Physical Facilities**
- Phase 2 – **Reopening Guidance – Operations**
- Phase 2 – **Reopening Check-list**
- Phase 2 – **Daily Dine-in Log**

### Fliers and resources

- **Open with Care**
- King County **Protect One Another from COVID-19**
- CDC **Symptoms of Coronavirus**
- CDC **Stop the Spread of Germs**
- CDC **Stay Home When Sick**
- King County **Protect Yourself and Coworkers from COVID-19**
- Washington State Department of Health **supply chain issues and conservation strategies**
- Food & Drug Administration **infographic – summary of best practices**
- Washington Hospitality Association **Ready to Serve**
- Washington Hospitality Association **Keep Each Other Safe**
- Washington State Department of Health **Novel Coronavirus Outbreak Resources and Recommendations**
- Clark County Public Health **Food Safety Newsletters**



# Canvassing – Education

## Packet Includes:

- Cover Letter
- Phase 2 and Phase 3 Restaurant and Tavern COVID-19 Requirements
- COVID-19 Food Establishment Reopening – Physical Facilities
- COVID-19 Food Establishment Phase 2 Reopening Checklist
- Phase 2 Food Establishment Operations COVID-19 Illness Prevention Strategies for Limited Onsite Dining
- Daily Dine-In Log
- Open with Care Flyer
- Face Covering Signs – English and multi-lingual
- What Does 6 ft. Look Like



# Canvassing - Assessment

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## Initial, phase 1

- Social distancing between customers
- Social distancing between employees
- Sanitizer at proper concentrations
- Hot water available at the hand sink

## Expanded, phase 2

- Seating 6' apart or appropriate barriers
- Occupancy at 50%
- Single use menus, condiments, utensils
- Contact list available
- Sanitizer for customers
- Staff masks
- Customer masks



# Canvassing results

	Comparable Criteria Compliance				
	Social Distancing between Staff/Customers	Social Distancing Between Customers	Social Distancing Observed Among Staff	Sanitizer @ Proper Concentration	Warm Water @ Hand Sink
<b>Phase 1</b>	70%	61%	86%	43%	97%
<b>Phase 2</b>	92%	72%	96%	40%	96%

Phase 2 Only Criteria Compliance					
Customer Sanitizer	Table Distance or Barrier	Single Use Items	Contact List	Staff Masks	Customer Masks
80%	52%	74%	28%	86%	64%



# Routine Inspections & Complaint Follow-up

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- Provide COVID-19 resources
- Refer questions and callers to the appropriate agency





# Thank you!

## Comments and questions

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