

COVID-19 Food Establishment Reopening – Physical Facilities

Use the following guidance to assist in the reopening of food establishments and dining areas closed due to the COVID-19 pandemic. Areas and equipment within food establishments that were not in use during the dining area closure will need to be cleaned and properly returned to service to ensure a safe reopening. This guidance is based on commonly observed situations and should be modified as needed for each establishment or community.

Be Prepared

To ensure a safe reopening:

- Follow any requirements from your local health department
- Adjust your business model and develop an operating plan using the Phase 2 Food Establishment Operations guidance.
- Use the COVID-19 Food Establishment Phase 2 Reopening Checklist for to make sure you haven't missed anything and to document you've taken appropriate safety precautions.

Utilities

- Ensure electricity, gas, and water are available throughout the facility
- Check that all plumbing, such as sinks and toilets, is operating properly
- Verify hot and cold water is available at all sinks
- Check grease traps and clean if necessary
- Confirm lights are operational and functioning properly
- Ensure ventilation units and fire suppression systems are working

Drinking Water

Facilities that have been closed for significant periods of time need to take steps to make sure drinking water and equipment using water is safe.

- Follow the instructions for flushing water lines and servicing equipment such as ice machines, beverage machines, and coffee makers on page 2 and 3 of this document:
 - <https://www.doh.wa.gov/Portals/1/Documents/Pubs/333-249.pdf>
- After flushing, make sure all floor drains are working properly

Refrigerators and Freezers

- Carefully examine all food stored in all refrigerated units and storage areas for wholesomeness and discard as needed
- Check that all refrigeration equipment is functioning properly and is able to maintain food temperatures at or below 41°F
- Check that freezers are functioning properly and that food is frozen solid

Cleaning and Sanitizing

- Make sure proper chemical and hot water sanitizing methods are used
 - Low temperature chemical sanitizing machines provide correct water temperature and sanitizer concentration
 - High temperature (hot water) sanitizing machines provide correct wash and final rinse temperatures, and final rinse pressure.
 - All chemical dispensing devices are providing the correct concentration of sanitizer
 - Provide proper test strips
- Wash, rinse, and sanitize all food contact surfaces before use including:
 - Cutting boards
 - Food prep sinks
 - Three compartment sinks
 - Utensils, cups, plates, and other service ware
- Clean non-food contact surfaces as needed

Other Considerations

- Arrange dining tables so customers sit at least 6 feet away from guests at adjacent tables
- Identify touchpoints that need frequent disinfection such as handles, tables, chairs, and point of sale equipment
- Order food and cleaning supplies well in advance of reopening, without over ordering, as some items are in short supply and shipping times may be extended
- Make sure your service providers such as food suppliers, oil collection, trash and recycling, pest control, appliance technicians, and chemical suppliers are able to serve your needs
- Ensure restrooms stay fully stocked
- Consider installing or having available hand sanitizer dispensers, particularly at entrances, exits, and transition areas
- Survey your establishment for signs of pest infestation and correct before opening

More COVID-19 Information and Resources

Stay up-to-date on the [current COVID-19 situation in Washington](#), [Governor Inslee's proclamations](#), [symptoms](#), [how it spreads](#), and [how and when people should get tested](#). See our [Frequently Asked Questions](#) for more information.

The risk of COVID-19 is not connected to race, ethnicity or nationality. [Stigma will not help to fight the illness](#). Share accurate information with others to keep rumors and misinformation from spreading.

- [WA State Department of Health 2019 Novel Coronavirus Outbreak \(COVID-19\)](#)
- [WA State Coronavirus Response \(COVID-19\)](#)
- [Clark County Public Health Novel Coronavirus](#)
- [CDC Coronavirus \(COVID-19\)](#)
- [Stigma Reduction Resources](#)

To request this document in another format, call 1-800-525-0127. Deaf or hard of hearing customers, please call 711 ([Washington Relay](#)) or email civil.rights@doh.wa.gov.

Have more questions about COVID-19? Call our hotline: **1-800-525-0127**. For interpretative services, **press #** when they answer and **say your language**. (Open from 6 a.m. to 10 p.m.) For questions about your own health, COVID-19 testing, or testing results, please contact your health care provider.

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