



Dear Food Establishment Operator:

Thank you for your continued support of our community. We understand operating a food establishment is a challenge that is made even more difficult due to COVID-19, and we appreciate your work to help control the spread of the virus in our area.

Washington is using a [phased approach](#) to reopen food establishment onsite dining. During Phase 2, food establishments may reopen dining if they have a **written procedure** in place to meet Governor Inslee's Phase 2 Restaurant/Tavern Reopening COVID-19 Requirements.

Before opening your dining area, you are required to have a plan to ensure proper customer physical distancing and ensure worker safety. Review the included toolkit materials to help you create or evaluate your plan:

- [Governor Inslee's Phase 2 Requirements](#). Please read carefully as there are several requirements unique to COVID-19 that go beyond routine food safety practices. Your plan must meet the governor's requirements and work for your operation. **Note, revised requirements went into effect July 30, 2020.**
- COVID-19 Food Establishment Reopening – Physical Facilities.** This guidance will help ensure your kitchen is functional and ready to support food safety.
- Phase 2 Reopening Checklist.** This two-page document will help you quickly check your establishment and plan for key points to reduce the spread of COVID-19.
 - It is highly recommended you fill this out and keep as a record to show you took the necessary steps to safely reopen
- Phase 2 Food Establishment Operation.** This guidance will help you ensure employee and customer safety.
- Signs for customers and staff.** Signs to help educate employees and customers are available through the [Centers for Disease Control and Prevention](#), [Washington State Department of Health](#), and the [Clark County Public Health Novel Coronavirus](#) websites.

Please monitor the [Washington State Department of Health Resources and Recommendations](#) webpage for current phase guidance. As we learn more, we will continue to share resources and the most current direction and advice to help you keep your customers and teams safe.

We appreciate your continued effort to protect the health and safety of your workers, your business, and our community. As always, please reach out to your food safety specialist have any questions.

Sincerely,

Brigette Bashaw
Clark County Food Safety Program Manager