



Southeastern Idaho Public Health

Applicant _____ Facility Name _____

Facility Mailing address _____

Site Address _____

Phone _____ E-mail _____

How will your facility maintain social distancing requirements for a) your staff and b) your customers?

How will your facility disinfect/sanitize high touch surfaces? Including the type of sanitizer and frequency?

What is your employee illness policy? How will you screen employees for potential symptoms? Please contact SIPH with questions or potential cases.

How will you ensure frequent handwashing? What are the procedures for staff going from public interaction/contact to food prep and service?

Any additional information or comments?

These plans can be mailed to 1901 Alvin Ricken Drive Pocatello, ID 83201 or emailed to emabey@siph.idaho.gov

Reviewed by: _____ Date: _____ Approved: Yes No



Southeastern Idaho Public Health

Purpose:

On April 23, 2020, Governor Brad Little issued the Idaho Rebounds steps to reopen Idaho after COVID-19. It is a four-phased program to slowly reopen businesses and services that had been closed. Phase two addresses the reopening of restaurant dining rooms, which will go into effect on May 16, 2020 if there have been no complications with phase one. It is subject to be modified or extended. This guidance provides recommendations for food service establishments who wish to resume their operations and/or reopen their dining areas for service to customers.

Recommended Actions:

Cleaning and Sanitizing

- Prior to opening thoroughly clean and sanitize the entire facility, especially if it has been closed.
- Frequently clean and disinfect door handles, surfaces of doors that people may touch to open or close the door, handrails, countertops, and other high touch surfaces.
- Between seating of customers, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops, and common touch areas. Single-use items should be discarded.
- Consider using rolled silverware and eliminating table presets.
- Clean and sanitize reusable menus. If you use paper menus, discard them after each customer use or discontinue.
- Do not overlook seldom-touched surfaces.
- A list of recommended EPA registered disinfectants to use can be found here: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sarscov-2>
- Routinely clean and sanitize coolers and insulated bags used to deliver foods.
- Routinely clean and disinfect delivery vehicle.
- Implement procedures to increase how often you clean and sanitize surfaces in the back-of-house.
- Check restrooms regularly, and clean and sanitize them based on frequency of use.
- Consider making hand sanitizer or sanitizing wipes available to customers at the entrance of the facility.

Employee Health Monitoring and Personal Hygiene

- It is important to do a pre-check to make sure *all* employees are healthy and not exhibiting signs of illness prior to working their shift.
- If an employee is ill with Covid-19 like symptoms do not let them work and follow the [CDC guidelines](#); this includes having employee self-isolate for seven days from the onset of symptoms, and be symptom-free for three days without medication.
- If an employee has contact with a known Covid-19 case they will be contacted by SIPH and asked to quarantine and self-isolate for 14 days from the time of last known contact.
- Wear a clean uniform each day.
- Wash hands frequently

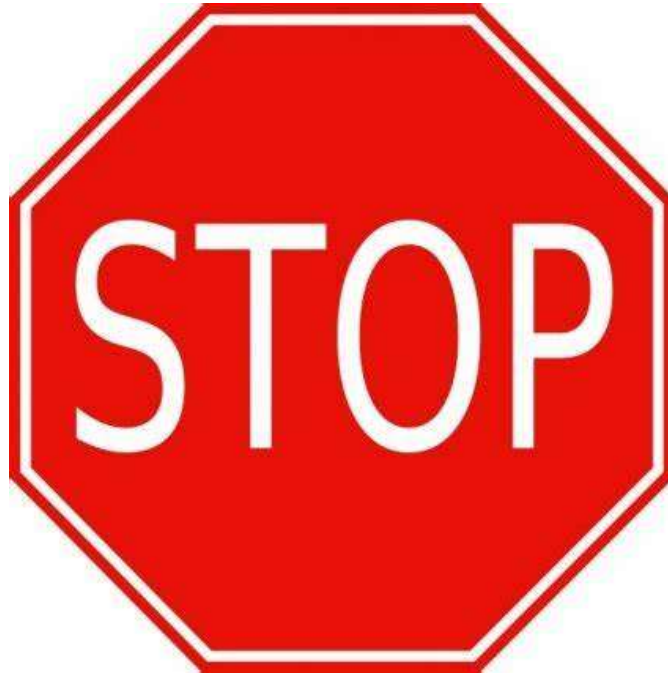
- Avoid touching their eyes, nose, or mouth - Stay home if showing or reporting any signs or symptoms of illness

Social Distancing and Other Safety Measures

- Ensure that your employees are practicing physical distancing measures as much as possible.
- Implement social distancing protocols for customers waiting in line inside or outside the facility. This can be done by placing tape on the floor to act as markers 6 feet apart indicating where customers should stand.
- Staff may need to monitor and guide customers accordingly.
- Update floor plans for common dining areas, redesigning seating arrangements to ensure at least six feet of separation between table setups. Physical barriers are acceptable where practical, especially in booth seating.
- Consider a reservations-only or call-ahead-seating business model to better space diners.
- Remind third-party delivery drivers and any suppliers that you have internal distancing requirements.
- Limit contact between wait staff and guests.
- If practical, physical barriers such as partitions or Plexiglas at registers are acceptable.
- Single use items such as napkins, plastic ware, and condiments should not be provided in a self-service area. These items should be provided to customers by staff.
- During transaction, have the customer insert their chip card/swipe their credit card into the payment device themselves to minimize contact with items from others. If a signature is required on a credit card slip, sanitize the pen that was used by the customer.
- Use technology where possible to reduce person-to-person interaction, including mobile ordering, menu tablets, texts on arrival for seating, and contactless payment.
- If your establishment has a customer self-service salad bar, either discontinue the use of it for the time being or have an employee supervise the use of it/construct the salads for the patrons. Ensure that there are adequate sneeze guards in place and all of the utensils are removed properly cleaned and sanitized frequently. If possible provide gloves/napkins for grabbing utensils. Allow for enough space in the salad bar area so customers may practice good social distancing while in line.
- Determine ingress/egress to and from restrooms to establish paths that mitigate proximity for guests and staff.
- Employers should follow local and state requirements when it comes to face coverings, which the CDC recommends as an effective tool to mitigate risk from individuals who show COVID-19 symptoms. <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/cloth-face-cover.html>
- Place posters or signage at the entrance to your workplace and in high visibility areas encouraging patrons to avoid entering if they are ill and to practice social distancing.

This guidance is subject to change as more information becomes available about limiting the transmission of COVID-19. For more information on COVID-19, resources are available at the following:

- State of Idaho official Novel Coronavirus (Covid-19) website: <https://coronavirus.idaho.gov/>
- State of Idaho website for re-opening Idaho's economy: <https://rebound.idaho.gov>
- Southeastern Idaho Public Health's website: www.siph.idaho.org
- Center for Disease control: www.cdc.gov



Please help us protect the public
If you are ill or have symptoms of
fever, cough, or shortness of
breath

Please do not enter

Thank you

Cleaning And Disinfecting Your Facility

Everyday Steps, Steps When Someone is Sick, and Considerations for Employers

How to clean and disinfect

Wear disposable gloves to clean and disinfect.

Clean

- **Clean surfaces using soap and water.** Practice routine cleaning of frequently touched surfaces.



High touch surfaces include:

Tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets, sinks, etc.



Disinfect

- Clean the area or item with soap and water or another detergent if it is dirty. Then, use a household disinfectant.
- **Recommend use of EPA-registered household disinfectant.** **Follow the instructions on the label** to ensure safe and effective use of the product.

Many products recommend:

- Keeping surface wet for a period of time (see product label)
- Precautions such as wearing gloves and making sure you have good ventilation during use of the product.

- **Diluted household bleach solutions may also be used** if appropriate for the surface. Check to ensure the product is not past its expiration date. Unexpired household bleach will be effective against coronaviruses when properly diluted.

Follow manufacturer's instructions for application and proper ventilation. Never mix household bleach with ammonia or any other cleanser.

Leave solution on the surface for **at least 1 minute**

To make a bleach solution, mix:

- 5 tablespoons (1/3rd cup) bleach per gallon of water
- OR
- 4 teaspoons bleach per quart of water
- **Alcohol solutions with at least 70% alcohol.**

Soft surfaces

For soft surfaces such as **carpeted floor, rugs, and drapes**

- **Clean the surface using soap and water** or with cleaners appropriate for use on these surfaces.



[cdc.gov/coronavirus](https://www.cdc.gov/coronavirus)

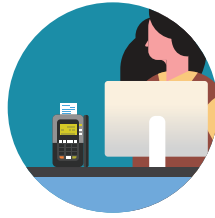
- **Launder items** (if possible) according to the manufacturer's instructions. Use the warmest appropriate water setting and dry items completely.

OR

- **Disinfect with an EPA-registered household disinfectant.** [These disinfectants](#) meet EPA's criteria for use against COVID-19.

Electronics

- For electronics, such as **tablets, touch screens, keyboards, remote controls, and ATM machines**
- Consider putting a **wipeable** cover on electronics.
- **Follow manufacturer's instruction** for cleaning and disinfecting.
 - If no guidance, **use alcohol-based wipes or sprays containing at least 70% alcohol.** Dry surface thoroughly.



Laundry

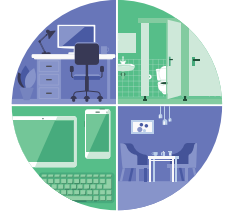
For clothing, towels, linens and other items

- **Wear disposable gloves.**
- **Wash hands with soap and water** as soon as you remove the gloves.
- **Do not shake** dirty laundry.
- Launder items according to the manufacturer's instructions. Use the **warmest appropriate water setting** and dry items completely.
- Dirty laundry from a sick person **can be washed with other people's items.**
- Clean and **disinfect clothes hampers** according to guidance above for surfaces.



Cleaning and disinfecting your building or facility if someone is sick

- **Close off areas** used by the sick person.
- **Open outside doors and windows** to increase air circulation in the area. **Wait 24 hours** before you clean or disinfect. If 24 hours is not feasible, wait as long as possible.
- Clean and disinfect **all areas used by the sick person**, such as offices, bathrooms, common areas, shared electronic equipment like tablets, touch screens, keyboards, remote controls, and ATM machines.
- If **more than 7 days** since the sick person visited or used the facility, additional cleaning and disinfection is not necessary.
 - Continue routine cleaning and disinfection.



When cleaning

- **Wear disposable gloves and gowns for all tasks in the cleaning process, including handling trash.**
 - Additional personal protective equipment (PPE) might be required based on the cleaning/disinfectant products being used and whether there is a risk of splash.
 - Gloves and gowns should be removed carefully to avoid contamination of the wearer and the surrounding area.
- **Wash your hands often** with soap and water for 20 seconds.
 - Always wash immediately after removing gloves and after contact with a sick person.



- Hand sanitizer: If soap and water are not available and hands are not visibly dirty, an alcohol-based hand sanitizer that contains at least 60% alcohol may be used. However, if hands are visibly dirty, always wash hands with soap and water.

- **Additional key times to wash hands** include:

- After blowing one's nose, coughing, or sneezing.
- After using the restroom.
- Before eating or preparing food.
- After contact with animals or pets.
- Before and after providing routine care for another person who needs assistance (e.g., a child).

Additional Considerations for Employers



- **Educate workers** performing cleaning, laundry, and trash pick-up to recognize the symptoms of COVID-19.
- Provide instructions **on what to do if they develop symptoms within 14 days** after their last possible exposure to the virus.
- Develop **policies for worker protection and provide training** to all cleaning staff on site prior to providing cleaning tasks.
 - Training should include when to use PPE, what PPE is necessary, how to properly don (put on), use, and doff (take off) PPE, and how to properly dispose of PPE.
- Ensure workers are **trained on the hazards of the cleaning chemicals** used in the workplace in accordance with OSHA's Hazard Communication standard ([29 CFR 1910.1200](#)).
- **Comply** with OSHA's standards on Bloodborne Pathogens ([29 CFR 1910.1030](#)), including proper disposal of regulated waste, and PPE ([29 CFR 1910.132](#)).

For facilities that house people overnight:

- Follow CDC's guidance for [colleges and universities](#). Work with state and local health officials to determine the best way to isolate people who are sick and if temporary housing is needed.
- For guidance on cleaning and disinfecting a sick person's bedroom/bathroom, review CDC's guidance on [disinfecting your home if someone is sick](#).

