COVID-19 Guidelines for Food Facilities

All restaurants and bars have been ordered by Governor Wolf to discontinue dine-in food service.

Until further notice, all food must be provided by takeout or delivery ONLY.

Everyone should wash their hands
Make sure both staff and guests know that handwashing helps keep people healthy. Wash with soap and warm water for at least 20 seconds.

Stay home when sick.
Require sick staff to stay home. Contact your doctor if you are experiencing Covid-19 symptoms.

SURFACES FREQUENTLY TOUCHED

Areas that are frequently touched should be cleaned then disinfected with a bleach solution (1/2 cup per gallon water) or other CDC-approved method.

Food contact surfaces should be cleaned then sanitized using FDA-approved chemicals and concentrations.

Personal hygiene practices and exclusion of sick workers will be strictly enforced by the Health Department.

This information came from: www.alleghenycounty.us/coronavirus
Food Facility Planning for COVID-19

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Until further notice, all food must be provided by takeout or delivery ONLY.

Plan for staff to call off. It’s tough to run a business short-handed. But sometimes, it’s necessary. Even if your staff is healthy, their family may be sick or their child’s school may close. Think ahead for how you may handle these situations.

Let your staff know they should talk to their doctor if they experience any of these symptoms. They may be asked to stay home until their symptoms have gone away. Let them know that this will be okay. It’s better than them getting others ill because they decided they “weren’t that sick.”

Cross train staff If more than one person knows how to do a job, it is easier to fill in if they are out.

Plan a reduced menu. What could you still serve if much of your staff were unable to work? Plan your reduced menu now in case you need it then.

Physical distance matters.
Set up systems to keep people at least 6 feet away.

• Stage food pickups
• Offer curbside pickup if you can
• Don’t let people line up while they wait.

If you can, offer curbside takeout. This will limit the number of people inside.

Use disposables.
Do not refill customers’ food or beverage containers.
Do not let customers fill their own drinks.

Take credit cards when possible to avoid handling cash.
• Encourage pre-ordering online or via phone.
• Have one person as only the cashier.

Keep deliveries safe
• Make deliveries promptly.
• Limit physical contact.
• Sanitize hands between deliveries. Change gloves between deliveries if using.
• Wash hands immediately upon return.

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