

Utah County Basic Covid-19 Guidance for Food Service in Businesses (April 1, 2020)

Restaurants, buffets, salad bars, bars, clubs, convenience stores and grocery stores with delis and cafes will prohibit allowing customers from eating in any indoor or outdoor dining areas.

Restaurants

- A customer can enter the establishment to order, pick up, or pay for food.
- Line management ***MUST*** be enforced (distance between customers not in the same family should be 6 ft.).
- Gatherings inside a restaurant should be 10 people or less while maintaining social distancing of 6 ft during the order, pickup, or payment process.
- Curbside pickup service and drive through pickup is permitted.
- Food must be taken off site by customers for consumption.
- Condiments normally found in a self-service bar must be packaged by employees and given to customers with food (salsa, onions, salad dressings, lettuce, tomatoes, etc.). Pre-packaged condiments may be accessed by customers.
- Workplace cafeterias should stagger lunch shifts, remove self-service items, and have customers eat at their desks, workspaces, or in cars where possible. If employees cannot eat at workstations, ensure social distancing measures are followed.
- Ensure all dishwashing equipment is working properly and adequately stocked with sanitizer or meeting the high temperature requirements.
- Ensure adequate disinfection levels for food contact and other hard surfaces; Chlorine (50-100 ppm), Quaternary Ammonia (200-400 ppm) Refer to <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2> for other disinfection concentrations and contact times.

Convenience Stores

- Self-service food is prohibited (hotdog rollers, doughnut cases, nachos, condiment bars, etc.).
- Pre-packaged food in hot or cold holding units that is accessible to the public for self-dispensing is allowed.
- Self-dispensing beverage machines are allowed with proper sanitizing.
- Single service cups and lids cannot be accessed by customers.
- Reusable cups will not be allowed.
- Access to traditional self-service coffee pots by customers is not allowed.
- Individual unwrapped utensils shall not be available to the public. Employees will furnish utensils with food.
- Communal utensils (ladles, knives, tongs, etc.) will not be allowed.
- Pre-packaged condiments and self-service condiments (salsa, onions, salad dressings, lettuce, tomatoes, etc.) must be given to customers by the employee.

Hotels

- Room service is permitted in hotels.
- No buffets, or self-service areas are allowed.
- Hotels may provide to go foods that are prepackaged (e.g. individual cereal boxes, whole fruit, individual milk cartons and yogurt) by a food service employee. They should not be accessible to the guests.
- Food must be taken back to rooms or out of dining areas to be consumed. Dining areas are to be closed.

Delivery Services

- Third party delivery services (*i.e. Uber Eats, Grubhub, Doordash*) are permitted.
- An employee of a third-party delivery service may not engage in any delivery service if the employee presents any symptom of illness consistent with COVID-19.
- Employees shall use cleansing measures between each transaction.
- Deliveries should be left on the doorstep and customers notified via text or phone that food has arrived.

Employee and Customer Safety

- Managers shall ensure on a daily basis, and at the beginning of each shift, that no employee who presents any symptom of illness consistent with COVID-19 is permitted to work.
- Cash transactions should be avoided where possible.
 - Employees handling payments should use cleansing measures in between each transaction
 - Employees who handle cash or credit card **MUST** wash their hands before participating in food preparation, handling, or delivery .
- Surfaces that are open to customers (i.e. beverage machines, door handles) shall be cleaned and sanitized as necessary.
- Line management **MUST** be enforced (distance between customers not in the same family should be 6 ft.).

Food Trucks

- No self-service of condiments, utensils, beverages, and any other items outside the food truck.
- Line management **MUST** be enforced (distance between customers not in the same family should be 6 ft.).
- Recommended gatherings around the food truck should be 10 people or less.

Grocery Store Delis and Cafeterias

- Eliminate seating areas as well as any other opportunity to congregate.

Please call 801-851-7525 with any questions that you have regarding current guidelines during this public health order.