

**Utah County Basic Covid-19 Guidance for Food Service in Businesses (April 17, 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.).
- Single cup dispensers are allowed that limit the ability of the customer to touch multiple cups.
- Pre-packaged straws, condiments, and utensils may be accessed by customers.
- Lid dispensers that minimize the contact of multiple lids will be allowed. If the store does not have lid dispensers then the employee will furnish the lid to the customer.
- Individual unwrapped utensils and straws shall not be available to the public. Employees will furnish unwrapped utensils and straws to the customer.
- 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 sanitizing levels (Chlorine 50-100 ppm, Quaternary Ammonia 200-400 ppm) for food contact surfaces and disinfecting levels for other hard surfaces; Refer to <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2> for 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.
- Reusable cups will not be allowed.
- Single cup dispensers are allowed that limit the ability of the customer to touch multiple cups.
- Pre-packaged straws, condiments, and utensils may be accessed by customers.
- Lid dispensers that minimize the contact of multiple lids will be allowed. If the store does not have lid dispensers then the employee will furnish the lid to the customer.
- Individual unwrapped utensils and straws shall not be available to the public. Employees will furnish unwrapped utensils and straws to the customer.

- Communal utensils (ladles, knives, tongs, etc.) will not be allowed.
- Access to traditional self-service coffee pots by customers is not allowed.

### 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.