

COVID-19 GUIDELINES:

Food Service Operators & Staff

Practice Social Distancing

Minimum 6 feet separation distance between all customers and staff. Wear a face mask when interacting with the public.

Utilize: signs, cones, tape, chalk, or other means of separating customers.

Recommend cashless payment (or single cashier) options

Use pre-ordering, staggered pick-up times, contactless delivery or pick-up; text/call customers when order is ready for pick-up.

**NO ONE SHOULD BE CONGREGATING
INSIDE OR OUTSIDE THE FACILITY**

Instruct ONE person per household to pick-up order.

**Staff with customer contact MUST wash hands each
time before handling food**

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Frequently Clean & Sanitize

High-Touch Surfaces including, but not limited to: point of sales system, cash registers, counters, table tops, equipment handles, door knobs.

Clean with products containing quaternary ammonia (quats) or sodium hypochlorite (bleach).

For more COVID-19 registered disinfectants visit [EPA.gov](https://www.epa.gov).

Remind Staff to Frequently Wash Their Hands!

Wash immediately after: coughing, sneezing, blowing nose, touching face, eating & drinking, smoking, using the restroom, cleaning, handling dirty dishes, touching potentially contaminated surfaces.

Sick Staff Must Remain Home

Staff with respiratory illness or symptoms of COVID-19 (fever, cough, difficulty breathing, body aches) MUST stay home.