



# WORKSITE-SPECIFIC PROTECTION PLAN

## COVID-19 Food Facility Operating Procedures

Facility Name:

Facility Address:

### 1. PROTECT EMPLOYEE HEALTH:

**IMPLEMENT MEASURES TO ENSURE FOOD HANDLERS DO NOT WORK IF ILL AND ARE PROTECTED FROM BECOMING ILL IN THE WORKPLACE.**

**This Facility uses the following methods to ensure protection of Employee Health in the workplace:**

- All employees have been told not to come to work if ill.
- A health survey is conducted with each employee prior to the beginning of each shift.
- Employees receive a thermal or temperature scan prior to beginning of each shift.
- Face coverings are worn by all staff that interact with the public.
- Employees take mandatory handwashing breaks on the following schedule:

- Employee breakrooms and restrooms are being disinfected frequently, on the following schedule:

**Breakrooms:**

**Restrooms:**

- Other measures being taken to ensure protection of Employee Health:



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### 2. SOCIAL DISTANCING:

**IMPLEMENT MEASURES TO ENSURE SOCIAL DISTANCING IS ADHERED TO. TABLES SHALL BE SIX FEET APART OR IF UN-MOVABLE, A BARRIER OR PARTITION MUST SEPARATE TABLES TO PROTECT THE PUBLIC.**

**This Facility uses the following methods to ensure social distancing is adhered to:**

- A reservation process is used to prevent crowds from gathering.
- Staggered seating times are used to space traffic flow.
- Tape or markings of at least 6 feet separation are used in any area where members of the public may form a line.
- All tables are six feet apart or if un-movable, a barrier or partition has been added to separate the tables.
- Tables are limited to family/household groups of not more than 10 people.
- Other measures used to ensure social distancing is adhered to while customers are waiting to be seated:

### 3. EDUCATION FOR THE DINING PUBLIC AND FOOD HANDLERS:

**IMPLEMENT MEASURES TO ENSURE FOOD HANDLERS AND THE PUBLIC ARE EDUCATED ON DINING OUT SAFELY, THROUGH PUBLIC NOTIFICATIONS.**

**This Facility uses the following methods to ensure education of the dining public and food handlers:**

- Signage is posted at each public entrance of the facility to inform all employees and customers that they should: stay home if they are ill or have symptoms consistent with COVID-19; maintain a minimum six foot distance from one another; and wash/sanitize hands upon entry to facility.
- A copy of the Food Facility Operating Procedures is posted at each public entrance to the facility.
- Encourages customers to wash or sanitize their hands upon entrance to the facility.
- Public entering the facility for onsite dining are verbally reminded that it is their obligation to stay home if they:
  - Are ill or are experiencing symptoms consistent with COVID-19 within the past 7 days.
  - Have a household/family member that has or had a fever or COVID-19 symptoms in the past 7 days.
  - Had close contact with someone who is known to have COVID-19 in the past 14 days.
- Each employee is provided a copy of the COVID-19 Food Facility Operating Procedures to ensure they understand and will implement the procedures.



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Other measures used to ensure education of employees and customers on dining out safely:

**4. MEASURES TO PREVENT UNNECESSARY CONTACT / CROSS CONTAMINATION:  
IMPLEMENT MEASURES TO PROTECT THE PUBLIC THROUGH THE LIMITATION AND FREQUENT DISINFECTION OF  
COMMON TOUCH POINTS AND SANITIZATION OF FOOD CONTACT SURFACES.**

**This Facility uses the following methods to prevent unnecessary contact or cross contamination:**

- No food items or containers are shared between tables such as condiment bottles, salt and pepper shakers, or breadbaskets.
- No self-service buffets.
- Self-service machines, such as soda and frozen yogurt machines, are sanitized every 30 minutes.
- Non-food items that may be used by multiple customers, such as menus, must be disinfected between each use or modified to be a single service item, such as a disposable paper menu.
- Utensils are properly washed, rinsed and sanitized for an adequate contact time with a sanitizer that is effective against Coronavirus or use of single-use utensils.
- Common touchpoints, such as door handles, are cleaned and sanitized following this schedule:
- Disinfection wipes are provided at customer tables.
- Touch free motion detectors are used to dispense soap and paper towels.
- Public restrooms are being disinfected every hour.
- A team member per shift is designated to oversee/enforce additional sanitization and disinfection procedures, as needed.



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Other measures used to prevent unnecessary contact or cross contamination:

Prepared by:

Title:

Date: