



FA#

COVID-19 Restaurant Operating Procedures

Facility Name:

Facility Address:

Prior to reopening for dine-in service each restaurant must review, and agree to abide by, California Department of Public Health's COVID-19 Industry Guidance: Dine-In Restaurants which can be found at: <https://covid19.ca.gov/pdf/guidance-dine-in-restaurants.pdf>

Prior to reopening you must complete, sign, and submit this form and any additional COVID-19 prevention procedures to Fresno County Environmental Health. Email completed forms to EnvironmentalHealth@fresnocountyca.gov with "COVID-19 Restaurant Operating Procedures" in the subject line.

Please ensure that FACILITY NAME, FACILITY ADDRESS, and the FA# entered on this form exactly match the information on your Fresno County Health Permit.

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 (check all that apply):

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 and when unable to social distance with other employees.

Daily employee log by shift and duties maintained for contact tracing purposes.

Designated employee for contact-tracing, and contact phone number:

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

Breakrooms:

Restrooms:

A copy of this procedure was shared with each employee to ensure they understand and will implement the procedures.

Other measures being taken to ensure protection of Employee Health, including staff training for COVID-19 topics:

2. SOCIAL DISTANCING:

IMPLEMENT MEASURES TO ENSURE SOCIAL DISTANCING IS ADHERED TO. CONFIGURE RESTAURANT TABLES TO ALLOW SIX FEET OF DISTANCE BETWEEN DINING PARTIES, EMPLOYEES, AND PEOPLE PASSING THROUGH AREAS FOR ENTRY AND EXIT. BARRIERS OR PARTITIONS MAY BE USED TO SEPARATE TABLES IF TABLES ARE UNMOVABLE.

This Facility uses the following methods to ensure social distancing is adhered (check all that apply):

All tables are at least six feet apart or if un-movable, a barrier or partition has been added to separate the tables.

Tape or markings of at least six feet separation are used in any area where members of the public may form a line.

Staggered seating times are used to space traffic flow.

Tables are limited to not more than 10 people.

Use of a reservation process to prevent people from gathering.

Outdoor seating area approved by local jurisdiction to be expanded to increase social distancing.

Other measures used to ensure social distancing is adhered to while customers are waiting to be seated:

3. EDUCATION FOR THE DINING PUBLIC:

IMPLEMENT MEASURES TO ENSURE THE PUBLIC IS EDUCATED ON DINING OUT SAFELY, THROUGH PUBLIC NOTIFICATIONS.

This Facility uses the following methods to ensure education of the dining public (check all that apply):

Signage is posted at each public entrance of the facility to inform the dining public to:

Maintain social distancing of six feet

Wash hands or use sanitizer upon entry into a restaurant

Stay home if they are ill or have symptoms consistent with COVID-19

A copy of the COVID-19 Restaurant Operating Procedures is posted at a location visible to the public.

A contactless payment system is encouraged.

Face coverings are worn by public when not seated at their table.

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

4. MEASURES TO INCREASE SANITIZATION AND DISINFECTION:

IMPLEMENT MEASURES TO PROTECT THE PUBLIC THROUGH THE LIMITATION AND FREQUENT DISINFECTION OF COMMON HAND TOUCH POINTS AND SANITIZATION OF FOOD CONTACT SURFACES.

This Facility uses the following methods to increase sanitization and disinfection (check all that apply):

No food items or containers are shared between tables such as condiment bottles, salt and pepper shakers, or breadbaskets.

No self-service buffets or salad bars.

Self-service machines, such as soda and frozen yogurt machines (**cups, lids, straws, etc. must be stored away from the public until ordered**) are sanitized following this schedule:

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 and food-ware are properly washed, rinsed and sanitized for an adequate contact time (time required for utensils to be submerged in the sanitizer) OR only single-service utensils and food-ware are used.

High contact touchpoints, such as phones, door handles, credit card terminals, etc. are cleaned and disinfected, using a disinfectant effective against COVID-19, following this schedule:

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Disinfection wipes or hand sanitizer (at least 60% alcohol) 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.

The number of employees serving an individual party is limited to one employee, when possible.

Other measures used to prevent unnecessary contact or cross contamination:

Use this space to detail any additional COVID-19 Prevention Procedures at your facility. OK to attach extra pages if necessary.

I hereby attest that I am duly authorized to sign and act on behalf of the food facility permit holder. I certify that this facility will comply with California Department of Public Health's COVID-19 Industry Guidance: Dine-In Restaurants and that the information provided is true, accurate, and complete to the best of my knowledge. I acknowledge that I remain responsible for implementing these COVID-19 Restaurant Operating Procedures and that CDPH and Fresno County Environmental Health, by providing technical guidance, is in no way assuming liability for its contents.

Prepared by: Title:

Date:

Signature: _____