

**PUBLIC HEALTH AND  
SOCIAL SERVICES DEPARTMENT**

24 March 2020

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Director

**Coronavirus Precautions for Thurston County Food Service Managers**

**Onsite dining is NOT allowed.** This means no seating for dining inside, outside, in smoking areas or in shared dining areas (like food courts). Removing tables and chairs and placing signs are a couple actions you should take. The ending date for this restriction (midnight April 06, 2020) will likely be extended.

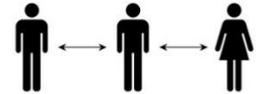
**Ill workers:** Screen (ask) your employees each day if they have coronavirus symptoms. These are mild fever (at least 100.4 F), dry cough or trouble breathing. Employees with symptoms cannot work, *until 3 days (72 hours) after* their last symptom is gone.



Wash Hands  
with Soap

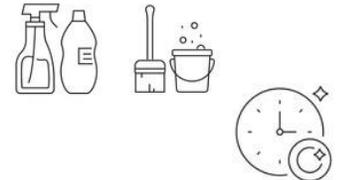
**Handwashing and hygiene:** Handwashing must be done by ALL workers every time they become contaminated, including breaks and lunch. Frequent (hourly) washing is highly recommended. Provide alcohol gel (at least 70%) or sanitizing wipes near the entry, and in worker areas without sinks. Avoid touching the face. Workers may be infected and spreading the disease by talking and coughing, and not feel sick at all!

**Maintaining social distancing in your facility:** Have a plan to limit customer traffic and arrange the flow of customers and your staff to reduce crowding. Provide instruction (like signs or taped markings) to your customers for keeping a distance of 6 feet in checkout lines and other waiting areas.



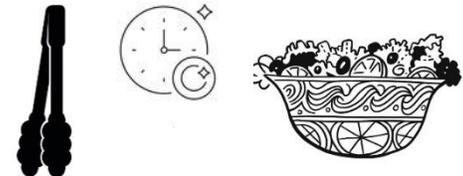
MAINTAIN DISTANCE  
WHILE STANDING IN QUEUE

**Touch points:** Increase cleaning and sanitizing of surfaces that are contacted by hands. Such as refrigerator and equipment handles and doors, counter tops, keyboards and touch pads, cart handles, drinking fountains etc. The strength of the sanitizer used should be increased; for bleach you will need 6x the amount (5 Tablespoons per gallon or 4 teaspoons per quart). When using test strips, it should be at the top range (very dark). For others, like "Quat" sanitizers, follow the label instructions specific to killing viruses. If using sanitizer in a spray bottle, the wiping towel must also be wet with the same sanitizer product, wet the surface and allow it to stay wet for several minutes. Make sure to follow protective equipment directions (i.e., gloves, eye protection, etc.) on the label.



**Food-Contact surface cleaning:** When using a stronger concentration of sanitizer, food-contact surfaces need to be rinsed off with clean water to remove any residue. Use separate wiping clothes for kitchen and customer areas.

**Customer self-service:** We recommend increasing the frequency of replacing in-use utensils with clean utensils *at least hourly*. Hot and cold foods can be pre-packaged or served by food worker employees instead. Place drink cups and lids behind the counter or where they cannot be coughed upon. Ensure all sneeze guards, utensils, and other customer-service equipment is properly placed and used. Self-service should be discontinued if this level of monitoring and cleaning is not sustainable.



For updates and resources: <https://www.thurstoncountywa.gov/phss/Pages/covid-19-resources.aspx> , under "For Food Establishments"  
For questions, please call or email: 360.867.2667, [foodapplication@co.thurston.wa.us](mailto:foodapplication@co.thurston.wa.us)