



# Public Health, Delta & Menominee Counties

## COVID-19 Recommendations for Food Service Establishments

For food service establishments operating under Executive Order 20202-20 & 2020-21

### What can be done at the establishment to help prevent the spread of COVID-19?

#### Employee Screening

- Screen employees before entering the facility. Ask all employees if they have a cough, fever, shortness of breath, sore throat, or any known contact with a known COVID-19 case. If they answer yes to any of these questions, they should not enter facility.

#### Employee Actions

- Frequently wash hands with soap and warm water for at least 20 seconds, especially after:
  - Going to the bathroom
  - Before and after eating
  - After touching eyes, nose, or mouth
  - After handling money or credit cards
  - After coughing or sneezing
  - When changing gloves
  - After contact with frequently touched surfaces
- Increased glove use when possible and changing gloves when necessary
- Avoid touching eyes, nose, and mouth
- Remain 6 feet away from others when possible

All food service establishments are still required to follow the Michigan Modified Food Code and Michigan Food Law during this time. This document is not all inclusive and does not supersede any state or federal orders or directives.

For more information, visit [PHDM.org](http://PHDM.org), [Michigan.gov/coronavirus](http://Michigan.gov/coronavirus) or [cdc.gov/coronavirus](http://cdc.gov/coronavirus)

#### Cleaning and Sanitizing

- Continue to sanitize food contact surfaces as normally required.
- Disinfect frequently touched surfaces with an EPA registered disinfectant. Frequently touched surfaces include:
  - Handles of equipment, coolers, and doors
  - Service counters
  - Cash registers, credit card readers, touch screens
  - Sink faucets and toilets

EPA Registered disinfectants can be found at:

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

#### Establishment Practices

- Allow no more than 5 customers in the facility at one time.
- Ensure customers are remaining 6 feet apart.
- Take orders by phone or internet to minimize contact with the public.
- Prevent interactions with the public as much as possible when making deliveries, exchanging money, taking orders, etc.
- Make alcohol-based hand sanitizers available for customers and delivery drivers.
- Post sign at entrance informing customers that have a cough, fever, shortness of breath, sore throat, or any known contact with a known COVID-19 case to not enter establishment.