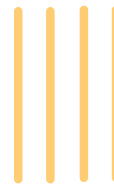




Tips for Food Establishments During the COVID-19 Pandemic



The COVID-19 Pandemic has created an unprecedented impact on food establishments, businesses, and people throughout the world. As the pandemic and case counts grow; **social distancing and sanitation is paramount to slow the spread of COVID-19.**



Per Governor Reynolds' Proclamation:

There should be **NO** gatherings of more than 10 people in one area while practicing 6 ft. of separation, **including lines inside and outside of your establishment.**

WE ARE ALL IN THIS TOGETHER!

- Practice social distancing
- NO gatherings of 10 or more
- 6 ft. of separation

WE HAVE OBSERVED OCCURRENCES WHERE SOCIAL DISTANCING RECOMMENDATIONS ARE NOT FOLLOWED. This puts patrons at risk of getting COVID-19 and does little to flatten the curve. We need (and ask for) your help in enforcing social distancing.

Establishments should:

- Note peak hours of operation and **limit the number of customers** allowed in the establishment during these times, if needed, to maintain adequate social distancing.
- For establishments that open early for elderly and at-risk populations, avoid a rush of people entering by adopting social distancing policies that include **marking 6-foot separation points for outside lines or waiting areas.**



Many food establishments have developed and implemented creative strategies to assist in compliance with social distancing guidance. Implementation of the strategies may eliminate the spread of COVID-19 if done properly.



Examples include:

- Signs on floor by point of sale and entrance showing what the 6 ft. social distancing space looks like.
- Sneeze guards by cash registers or service counter.
- Thorough cleaning and disinfection of shopping carts after use.
- Dedicating an employee to cleaning and disinfecting carts.
- Hand sanitizer stations in the store for customers and staff.
- Restricting the number of people in store at one time.
- Limiting to **one** patron at a time.
- Providing frontline employees with masks and gloves.
- Limiting use of reusable bags.
- Adjusting hours to allow for deep cleaning of establishment.
- Designate an employee to monitor for compliance of social distancing requirements and provide guidance when needed.
- Allow for one-way aisles to increase separation of customers and control flow.
- Encourage curbside pickup or home delivery, if available.
- Encourage use of self-checkout, if available, to reduce interaction between employees and customers and reduce handling of money.
- Conduct daily symptom checks with employees.
- Ensure employees are washing their hands thoroughly with soap and warm water for 20 seconds upon arriving to work, after using restroom, before and after eating, and frequently throughout the day.
- Advise employees not to touch eyes, nose, or mouth.
- Follow environmental cleaning guidelines and frequently clean and sanitize high touch surfaces.

Useful links for food establishments:

<http://www.iowagrocers.com/coronavirus.cfm>

<https://www.extension.iastate.edu/news/free-food-safety-and-covid-19-training-opportunities-food-handlers-throughout-april>

<https://www.cdc.gov/coronavirus/2019-ncov/communication/factsheets.html>

<https://www.cdc.gov/coronavirus/2019-ncov/communication/social-media-toolkit.html#Distancing>

Remember, we are all in this together!