



COMMUNITY DEVELOPMENT DEPARTMENT

Quincy Yaley, AICP
Director

Land Use and Natural Resources – Housing and Community Programs – Environmental Health – Building and Safety – Code Compliance

Environmental Health Division COVID-19 Restaurant Guidance

48 Yaney Avenue, Sonora
Mailing: 2 S. Green Street
Sonora, CA 95370
(209) 533-5633
(209) 533-5616 (Fax)
(209) 533-5909 (Fax – EHD)
www.tuolumnecounty.ca.gov

For any questions regarding this guidance, please contact the Environmental Health Division at 209-533-5633.

Ill Employees

- Sick employees are advised to stay home and not return to work until they are free of fever for at least 72 hours without fever-reducing medication
- Employees who appear to be ill upon arrival to work or become sick during the day should be sent home immediately



Customers Awareness

- Have signs posted in visible locations asking individuals to remain home if they are sick, even with mild illness
- Provide customers with additional napkins or tissues to use when they cough or sneeze
- Ensure that bathrooms are fully stocked with soap, towels/hand dryers and no-touch trash receptacles and provide alcohol-based hand sanitizer with at least 60% alcohol for customers to use in common areas
- Instruct wait staff and counter staff to keep a 6-foot distance between themselves and patrons.
- Current restrictions only allow for take-out or to-go orders. No dining within the restaurant until the Governor removes the current order.

Handwashing Instructions for All Employees

- Wash hands and arms with soap and warm water for at least 20 seconds **before**:
 - Eating or drinking
 - Preparing food
 - Putting on gloves and taking off gloves
- Wash hands in similar fashion **after**:
 - Handling raw meat, poultry, and seafood
 - Using the restroom
 - Touching your hair, face, body, clothes, or apron
 - Sneezing, coughing, or using a tissue
 - Smoking, eating, drinking, or chewing gum
 - Using chemicals that might affect the safety of food
 - Emptying or taking out the garbage
 - Cleaning tables or washing dirty dishes
 - Handling money and making change
 - Engaging in other activities that contaminate the hands

Follow Basic Food Safety Practices

- Keep hot food hot (135 °F or above) and cold food cold (41 °F or below)
- Thoroughly cook foods as required
- Clean and sanitize utensils and equipment at the required frequency.
- Adhere to employee health and hygiene practices—don't work when ill and wash hands frequently and when required as noted above
- Ensure all food and food ingredients are from an approved food source



Buffet/Serving Lines

- Where possible, have servers with gloves serving food at buffets
- Offer hand sanitizer/handwipes to customer when entering serving lines
- Wipe surface spills regularly
- Replace serving utensils frequently

General Cleaning

- Clean and disinfect all “high-touch” surfaces such as serving counters, tabletops, refrigeration, doors, chairs, cash register counters, bathroom fixtures, toilets, trash cans, phones, frequently
- Use an Environmental Protection Agency (EPA)-registered product that cleans (removes germs and disinfects)
- Always follow the instructions on the labels of cleaning products and disinfectants

Effective Disinfectants

- To make a disinfecting solution, mix 1 tablespoon of bleach to 1 quart (4 cups) of water. For a larger supply, add ¼ cup of bleach to 1 gallon (16 cups) of water. Use the solution within 20 minutes
- Other EPA-approved disinfectants may be used if they are effective against Coronaviruses
- Consumer may contact the “1-800” number on product label for its effectiveness against “COVID-19”

Proper Handling of Disinfectants, Items and Waste

- Use chemicals in a well-ventilated area
- Avoid mixing incompatible chemicals (read label)
- Prevent chemical contact with food during cleaning
- Manage waste safely and dispose in a secure trash container

