

## COVID -19 Guidance for Limited Service Charitable Feeding Operations (LSCFO)

### Background

COVID-19, also known as the novel coronavirus, is a respiratory illness that is spread through the air via respiratory droplets from an infected person or by touching contaminated surfaces. Symptoms of the virus include fever, cough, and/or shortness of breath.

Please check the [EMD website](#) for the most current information.

### Protect Yourself and Others

There are many ways to minimize the risk of spreading COVID-19. EMD recommends following these guidelines:

- Inform volunteers/employees who have a fever, cough, shortness of breath, gastro-intestinal upset or any other flu-like symptoms to stay home.
- Ensure that a hand wash station, stocked with soap and paper towels, is available anytime unpackaged food is handled.
- Wash hands often. Wash hands prior to engaging in any food distribution, food preparation, food service, anytime hands may become contaminated, etc. (Additional information below).
- Face coverings are required to be worn when inside any public space, and outside when 6 ft. social distancing cannot be maintained. Face covering exemptions can be found in the California Department of Public Health (CDPH) [Guidance for the Use of Face Coverings](#).
- Avoid touching your face, eyes, nose or mouth
- Inform all volunteers and patrons to maintain a minimum 6 ft. distance from others. Use tape markings, signs, cones or other method/s to indicate 6 ft. distance.
- Ensure that food is coming from an approved source (i.e. a grocery store, restaurant or other food facility with a health permit from the Environmental Management Department (EMD)).
- Ensure hot food is held at or above 135°F and cold food is held at or below 41°F.
- Eliminate self-service/buffet style feeding operations.
- Offer to-go style feedings only; eliminate seating availability.
- Clean and sanitize all high traffic contact areas such as door handles, sink faucets, counters, tables, restrooms, etc. on a routine basis using 1/3 cup of bleach per gallon of water.
- When using a kitchen/food prep area, clean and sanitize surfaces, utensils, and dishes upon contamination and at least once every 4 hours. Sanitizer concentrations required for food service equipment: 100 ppm bleach or 200 ppm quaternary ammonia.

## Handwashing

Remind volunteers/employees to wash hands often with soap and water for at least 20 seconds. Ensure that there is access to a hand wash station that is stocked with liquid soap and paper towels. Hands should be washed:

- When entering the food preparation area
- Before starting food preparation
- After touching face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating, drinking, adjusting face covering, etc.
- When switching between raw food and ready-to-eat food
- Before putting gloves on
- After cleaning, bussing tables, or touching any items that patrons have used
- Between handling money/credit cards/pens/receipts and handling food
- If distributing food to patrons, it is recommended that employees/volunteers wash hands or use hand sanitizer in between customers



- Tips!**
- Hand sanitizer is recommended for use after washing hands
  - Assign an employee at every shift to keep soap and paper towels stocked at hand sinks
  - Provide hand sanitizer for guests to use

## Limited Charitable Feeding Operations

Contact *Monica Boatright, REHS* at 916-875-8440 for information/questions regarding LSCFO.

## Additional Information

The information, and requirements pertaining to COVID-19 may change as more is learned about this virus and its transmission. Additional Information, status reports, and website links can be accessed on the [Sacramento County Department of Health Services webpage](#).

- [CDPH Face Covering Guidelines](#)
- [CDPH COVID-19 Updates](#)
- [Sacramento County Public Health Dashboard](#)
- [CDC: Business & Employer Response to COVID-19](#)
- [EPA Approved Disinfectants Against COVID-19](#)

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