

Coronavirus COVID-19

Guidance for School Meal Operations

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 can include fever, cough, and/or shortness of breath.

Please check the EMD website for the most current information.

emd.saccounty.net/Pages/EMD-LatestNews.aspx

Protection from Exposure

Guidelines to protecting yourself and others

- Face coverings are required when in public or common spaces. Complete details, including all the requirements and exemptions, can be found at cdph.ca.gov.
- Employees/volunteers are to stay home if they are sick and/or experiencing any of the following symptoms: fever, cough, shortness of breath, gastro-intestinal upset or any other flu-like symptoms
- Request 6 ft. of physical distancing between all meal service staff, volunteers and patrons. Use tape markings, cones or other method to indicate 6 ft. distance.
- Clean and sanitize all high traffic/guest service areas such as door handles, sink faucets, counters, tables, restrooms on a routine basis using: ***1/3 cup of bleach per gallon of water***
- Practice good hygiene by washing your hands regularly
- Hand sanitizer is recommended for use after washing hands
- Avoid touching your face, eyes, nose or mouth
- Eliminate access to seating. Offer food only in “to-go” packaging
- Do not provide any self-service/buffet style food service

Food safety

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

- Wash hands often throughout prep and service periods. (see below for specifics)
- Clean and sanitize prep facility surfaces, utensils, and dishes upon contamination or at minimum once *every 4 hours* (100ppm bleach or 200ppm quaternary ammonia)
- Ensure hot food is held at 135F or above and cold food is held at 41F or below

School Meal Distribution Recommendations:

Curbside pick-up (outside):

- Package meals for efficient distribution to the customer
- Provide a temporary handwashing station outside at point of service
 - *A temporary handwash station can be set up using a water dispenser with spigot, waste water catch bucket, soap and paper towels*
- Keep hot food at or above 135°F and cold food at 41°F or below
 - *If food is not able to be held above 135°F or below 41°F, time logs must be maintained. Indicate the time that food is removed from temperature control on log. Food should be consumed or within 4 hours of being removed from temperature control. If food is not consumed within 4 hours, it should be discarded.*

Walk up or walk in (inside) pick-up:

- Provide access to a handwashing station (stocked with soap and paper towels)
- Keep hot food at or above 135°F and cold food at 41°F or below
 - *If food is not able to be held above 135°F or below 41°F, time logs must be maintained. Indicate the time that food is removed from temperature control on log. Food should be consumed or within 4 hours of being removed from temperature control. If food is not consumed within 4 hours, it should be discarded.*
- Implementing procedures to maintain 6 ft. physical distancing
- Regularly sanitize any high touch areas using: **1/3 cup bleach per 1 gallon of water**

Handwashing

Remind food handlers to wash hands with soap and water for at least 20 seconds.

Hands should be washed:

- When entering a food prep or food assembly area
- Before starting food preparation
- After touching your face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating, or drinking
- When switching between raw food and ready-to-eat foods
- Before putting gloves on
- After cleaning or touching any items that customers have used
- When distributing food, it is recommended that employees wash hands or use hand sanitizer between customers



Additional Information

The information, and requirements pertaining to COVID-19 may change as more is learned about this virus and its transmission. Additional information and status reports can be found here:

- Sacramento County DHS Guidance: <https://www.saccounty.net/COVID-19/Pages/default.aspx>
- CDPH Guidance: <https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Guidance.aspx>
- CDC Business/Employer Guidance: <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>
- EPA Disinfectants Against COVID-19: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>