



Coronavirus COVID-19 Guidance for Limited Service Charitable Feeding 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 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

Protecting yourself

- Wash hands often. Wash hand prior to engaging in any food distribution, anytime hands may become contaminated, and after finished distributing food.
- Ensure that a handwash station, stocked with soap and paper towels, is available anytime unpackaged food is handled.
- Avoid touching your face, eyes, nose or mouth
- 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***
- Inform all volunteers and patrons to maintain a minimum six-foot distance from others. Use tape markings, cones or other method to indicate 6ft distance.
- Offer to-go style feedings only; eliminate seating availability.

Protecting the people you are serving

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

- Inform volunteers who have a fever, cough, shortness of breath, gastro-intestinal upset or any other flu-like symptoms to stay home.
- Wash hands often throughout prep and service periods. (see below for specifics)
- 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: 100ppm bleach or 200ppm quaternary ammonia)
- Eliminate self-service/buffet style feeding operations.
- Ensure that food is coming from an approved source (i.e. a grocery store, restaurant or other food facility with a health permit from EMD)
- Ensure hot food is held at or above 135°F and cold food is held at 41°F or below

Handwashing

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

- When entering the food prep 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, bussing tables, or touching any items that customers have used
- Between handling money/credit cards/pens/receipts and handling food
- If working to distribute the food to patrons, it is recommended that employees should wash hands or use hand sanitizer 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 handsinks
 - ⌚ Provide hand sanitizer for guests to use

Limited Charitable Feeding Operations

Contact *Kelli Fry, REHS* at 916-875-8445 for information/questions regarding charitable feeding operations.

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 Guidance: <https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Guidance.aspx>
- Sacramento County DHS Guidance: <https://www.saccounty.net/COVID-19/Pages/default.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>