



*San Francisco is experiencing a rapid and significant surge of COVID-19 cases. Accordingly, Dining Establishments (including restaurants and bars that serve meals) must temporarily cease indoor and outdoor dining operations. Dining Establishments may continue to offer delivery and take-out services consistent with this directive. **No food or drink may be consumed by customers on the premises, including in any Shared Space on which the business has received a permit to operate.** To the extent of any conflict or inconsistency with any other provision of this directive or guidance, this requirement controls. [12/15/2020]*

**DIRECTIVE OF THE HEALTH OFFICER No. 2020-05b**

**DIRECTIVE OF THE HEALTH OFFICER OF  
THE CITY AND COUNTY OF SAN FRANCISCO REGARDING REQUIRED BEST  
PRACTICES FOR RESTAURANTS AND OTHER FACILITIES THAT PREPARE AND  
SERVE FOOD FOR DELIVERY OR CARRY OUT**

**(PUBLIC HEALTH DIRECTIVE)**

DATE OF DIRECTIVE: December 15, 2020

**By this Directive, the Health Officer of the City and County of San Francisco (the “Health Officer”) issues industry-specific direction that certain Essential Businesses providing goods and services described below must follow as part of the local response to the Coronavirus Disease 2019 (“COVID-19”) pandemic. This Directive constitutes industry-specific guidance as provided under Sections 4.e and 11 of Health Officer Order No. C19-07q issued on December 11, 2020 (the “Stay-Safer-At-Home Order”) and, unless otherwise defined below, initially capitalized terms used in this Directive have the same meaning given them in that order. This Directive goes into effect immediately upon issuance, and remains in effect until suspended, superseded, or amended by the Health Officer. This Directive has support in the bases and justifications set forth in the Stay-Safer-At-Home Order. As further provided below, this Directive automatically incorporates any revisions to that order or other future orders issued by the Health Officer that supersede that order or reference this Directive. This Directive is intended to promote best practices as to Social Distancing Requirements and sanitation measures, helping prevent the transmission of COVID-19 and safeguard the health of workers, customers, and the community.**

**UNDER THE AUTHORITY OF CALIFORNIA HEALTH AND SAFETY CODE  
SECTIONS 101040, 101085, AND 120175, THE HEALTH OFFICER DIRECTS AS  
FOLLOWS:**

- 1. This Directive applies to all owners, operators, managers, or supervisors of any Essential Businesses that provide services or perform work as described in subsection 8.a.xvi of the Stay-Safer-At-Home Order where the services include preparing, serving, providing for pick-up, or delivering prepared food (“Food Preparation, Delivery, or Take Out Businesses”). For clarity, Food Preparation, Delivery, or Take Out Businesses include, without limitation, restaurants preparing food for delivery and takeaway, as well as food delivery services such as services that the public accesses via telephone, online, or via an app that deliver prepared food directly to residences or businesses.**



**Health Officer Directive No. 2020-5b**

2. Attached as **Exhibit A** to this Directive is a list of best practices that apply to all Food Preparation, Delivery, or Take Out Businesses (the “Best Practices”). Each Food Preparation, Delivery, or Take Out Business must comply with all requirements listed in the Best Practices.
3. Before engaging in any activity under this Directive, each Food Preparation, Delivery, or Take Out Business must create, adopt, and implement a written health and safety plan (a “Health and Safety Plan”). The Health and Safety Plan must be substantially in the form attached to this Directive as **Exhibit B**.
4. Additional guidance from the Department of Public Health related to Food Preparation, Delivery, or Take Out Businesses is available at <http://www.sfdph.org/directives>.
5. If an aspect, service, or operation of a Food Preparation, Delivery, or Take Out Business is also covered by another Health Officer directive (all of which are available at <http://www.sfdph.org/directives>), including Health Officer Directive 2020-16 for Dining, then the Food Preparation, Delivery, or Take Out Business must comply with all applicable directives, and it must complete all relevant Health and Safety Plan forms.
6. Each Food Preparation, Delivery, or Take Out Business must (a) post its Health and Safety Plan at the entrance or another prominent location of every physical location it operates within the City, (b) provide a copy of the Health and Safety Plan to Personnel, and (c) make the Health and Safety Plan available to members of the public on request. Also, each Food Preparation, Delivery, or Take Out Business must provide a copy of the Health and Safety Plan and evidence of its implementation to any authority enforcing this Directive upon demand.
7. Each Food Preparation, Delivery, or Take Out Business subject to this Directive must provide items such as Face Coverings (as provided in Health Officer Order No. C19-12c issued on July 22, 2020, and any future amendment to that order), hand sanitizer or handwashing stations, or both, and disinfectant and related cleaning supplies to Personnel, all as required by the Best Practices. If any such Food Preparation, Delivery, or Take Out Business is unable to provide these required items or otherwise fails to comply with required Best Practices or fails to abide by its Health and Safety Plan, then it must cease operating until it can fully comply and demonstrate its strict compliance. Further, as to any non-compliant Food Preparation, Delivery, or Take Out Business, any such Food Preparation, Delivery, or Take Out Business is subject to immediate closure and the fines and other legal remedies described below, as a violation of the Stay-Safer-At-Home Order.
8. For purposes of this Directive, “Personnel” includes all of the following people who provide goods or services associated with a Food Preparation, Delivery, or Take Out Business: employees; contractors and sub-contractors (such as those who sell goods or perform services onsite or who deliver goods for the business); independent contractors; vendors who are allowed to sell goods onsite; volunteers; and other individuals who regularly provide services onsite at the request of the Food Preparation, Delivery or Take Out Business. “Personnel” includes “gig workers” who perform work via the business’s app or other online interface, if any.



**Health Officer Directive No. 2020-5b**

9. This Directive and the attached Best Practices may be revised by the Health Officer, through revision of this Directive or another future directive or order, as conditions relating to COVID-19 require, in the discretion of the Health Officer. Each Food Preparation, Delivery, or Take Out Business must stay updated regarding any changes to the Stay-Safer-At-Home Order and this Directive by checking the Department of Public Health website (<https://www.sfdph.org/directives>) regularly.
10. Implementation of this Directive augments—but does not limit—the obligations of each Food Preparation, Delivery, or Take Out Business under the Stay-Safer-At-Home Order including, but not limited to, the obligation to prepare, post, and implement a Social Distancing Protocol under Section 4.d and Appendix A of the Stay-Safer-At-Home Order. The covered Food Preparation, Delivery, or Take Out Businesses must follow these industry-specific Best Practices and update them as necessary for the duration of this Directive, including, without limitation, as this Directive is amended or extended in writing by the Health Officer and consistent with any extension of the Stay-Safer-At-Home Order, any other order that supersedes that order, and any Health Officer order that references this Directive.
11. Food Preparation, Delivery, or Take Out Businesses must allow City representatives immediate full access to the entire premises, including any kitchen, to inspect for compliance, including surprise inspections.
12. Food Preparation, Delivery, or Take Out Businesses that fail to comply with this Directive, including, but not limited to, preventing large social gatherings create public nuisances and a menace to public health. Accordingly, Food Preparation, Delivery, or Take Out Businesses must not permit or allow such gatherings, whether on public or private property. Any Food Preparation, Delivery, or Take Out Business that permits or allows such gatherings is injurious to public health within the meaning of Business & Professions Code section 25601 and is subject to reporting to the California Department of Alcoholic Beverage Control. Customers or other members of the public who violate these requirements are subject to citation per Cal. Penal Code section 148(a), S.F. Admin. Code section 7.17, S.F. Police Code section 21, and Cal. Business & Professions Code section 25620.

This Directive is issued in furtherance of the purposes of the Stay-Safer-At-Home Order. Where a conflict exists between this Directive and any state, local, or federal public health order related to the COVID-19 pandemic, including, without limitation, the Social Distancing Protocol, the most restrictive provision controls. Failure to carry out this Directive is a violation of the Stay-Safer-At-Home Order, constitutes an imminent threat and menace to public health, constitutes a public nuisance, and is a misdemeanor punishable by fine, imprisonment, or both.

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Susan Philip, MD, MPH,  
Acting Health Officer of the  
City and County of San Francisco

Date: December 15, 2020



**Appendix A to Health Officer Directive No. 2020-5b (issued 12/15/2020)**  
**Best Practices for Food Preparation, Delivery, or Take Out Businesses**

**In addition to preparing, posting, and implementing the Social Distancing Protocol required by Section 4.d and Appendix A of Health Officer Order No. C19-07q (the “Social Distancing Protocol”), each Food Preparation, Delivery, or Take Out Business that operates in San Francisco must comply with each requirement for Food Preparation, Delivery, or Take Out Businesses listed in Health Officer Directive 2020-5b, each requirement included in these Best Practices, and prepare a Health and Safety Plan substantially in the format of Exhibit B, below.**

**1. Section 1 – General Requirements for all Food Preparation, Delivery, or Take Out Businesses:**

- 1.1.*** Follow all applicable public health orders and directives, including this Directive and any applicable State orders or industry guidance. In the event of any conflict between a State order or guidance and this directive, follow the more restrictive measure.
- 1.2.*** Ensure customers and Personnel comply with the Social Distancing and Health Protocol. At a minimum, each Food Preparation, Delivery, or Take Out Business must:
  - 1.2.1.*** Require all Personnel to use Face Coverings as required under Health Officer Order No. C19-12c issued on July 22, 2020, and any future amendment to that order (the “Face Covering Order”), wash hands frequently, and maintain physical distance of at least 6-feet to the extent possible.
  - 1.2.2.*** Establish designated areas/lines with markings on the ground to indicate minimum six-foot distancing for customers, including directional paths of travel where feasible. This requirement includes marking lines for check-stands and restrooms, and customers in various service settings, if applicable (e.g. ordering food, take out, and waiting to be seated).
  - 1.2.3.*** Customers must form lines outside while waiting.
  - 1.2.4.*** Provide hand sanitizer effective against COVID-19 at entrances and points of purchase for all customers and elsewhere at the facility or location for Personnel. Sanitizer must also be provided to Personnel who shop, deliver, or drive for use when they are shopping, delivering, or driving. If sanitizer cannot be obtained, a handwashing station with soap, water, and paper towels will suffice for customers and certain Personnel who are on-site at the business’s location. But for Personnel who shop, deliver, or drive in relation to their work, the Food Preparation, Delivery or Take Out Business must provide hand sanitizer effective against COVID-19 at all times; for any period during which the Food Preparation, Delivery or Take Out Business does not provide sanitizer to such shopping, delivery, or driving Personnel, the Food Preparation, Delivery or Take Out Business may not offer that aspect of its service.
- 1.3.*** Provide for contactless payment systems or, if not feasible, sanitize payment systems, including touch screens, payment portals, pens, and styluses, after each customer use. Customers may pay with cash but to further limit person-to-person contact, Personnel should encourage customers to use credit, debit, or gift cards for payment.



**Exhibit A to Health Officer Directive No. 2020-5b (issued 12/15/2020)  
Best Practices for Food Preparation, Delivery, or Take Out Businesses**

**In addition to preparing, posting, and implementing the Social Distancing Protocol required by Section 4.d and Appendix A of Health Officer Order No. C19-07q (the “Social Distancing Protocol”), each Food Preparation, Delivery, or Take Out Business that operates in San Francisco must comply with each requirement for Food Preparation, Delivery, or Take Out Businesses listed in Health Officer Directive 2020-5b, each requirement included in these Best Practices, and prepare a Health and Safety Plan substantially in the format of Exhibit B, below.**

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- 1.2.*** Ensure customers and Personnel comply with the Social Distancing and Health Protocol. At a minimum, each Food Preparation, Delivery, or Take Out Business must:
  - 1.2.1.*** Require all Personnel to use Face Coverings as required under Health Officer Order No. C19-12c issued on July 22, 2020, and any future amendment to that order (the “Face Covering Order”), wash hands frequently, and maintain physical distance of at least 6-feet to the extent possible.
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- 1.3.*** Provide for contactless payment systems or, if not feasible, sanitize payment systems, including touch screens, payment portals, pens, and styluses, after each customer use. Customers may pay with cash but to further limit person-to-person contact, Personnel should encourage customers to use credit, debit, or gift cards for payment.



- 1.4.** When possible, provide a barrier between the customer and the cashier such as a plexiglass temporary barrier. When not possible, create sufficient space to enable the customer to stand more than six feet away from the cashier while items are being scanned/tallied and bagged.
- 1.5.** Instruct all Personnel and customers to maintain at least six-foot distance from others except when momentarily necessary to facilitate or accept payment and hand off items or deliver goods.
- 1.6.** Provide disinfectant and related supplies to Personnel and require Personnel to sanitize all high-touch surfaces, including but not limited to: shopping carts and baskets; countertops, food/item display cases, refrigerator and freezer case doors, drawers with tools or hardware, and check-out areas; cash registers, payment equipment, and self-check-out kiosks; door handles; tools and equipment used by Personnel during a shift; and any inventory-tracking or delivery-tracking equipment or devices which require handling throughout a work shift. These items should be routinely disinfected during the course of the day, including as required below.
- 1.7.** Frequently disinfect any break rooms, bathrooms, and other common areas. Create and use a daily checklist to document each time disinfection of these rooms or areas occurs.
- 1.8.** If the Food Preparation, Delivery, or Take Out Business provides shopping carts or baskets, assign Personnel to disinfect shopping carts and baskets after each use and take steps to prevent anyone from grabbing used carts and baskets before disinfection. Provide disinfecting wipes that are effective against COVID-19 near shopping carts and shopping baskets.
- 1.9.** Establish adequate time in the work day to allow for proper cleaning and decontamination throughout the facility or location by Personnel including, but not limited to, before closing for the day and opening in the morning.
- 1.10.** Prevent customers from touching or handling items without purchase of the item being handled. Customers should be encouraged through posted signs to select items only via visual examination.
- 1.11.** Except for reusable bags, prohibit customers from using their own mugs, cups, or other similar re-fillable food containers brought from home. Customers are permitted to use push carts to help them carry or transport items as well as wheelchairs, canes, or other mobility assistance devices.
- 1.12.** To protect Personnel and customers, Food Preparation, Delivery, and Take Out Businesses are strongly encouraged to not allow customers inside their facilities. If this is not feasible, Food Preparation, Delivery, and Take Out Businesses must limit the number of customers in the facility or location at any one time to the lesser of: 20% of the maximum occupancy, or a number that allows for customers and Personnel to easily maintain at least six feet distance from one another at all times. The maximum occupancy does not include Personnel.
- 1.13.** As soon as possible, but no later than 9:00 a.m. on December 17, 2020, develop and implement written procedures to “meter” or track the number of persons entering and exiting the facility to ensure that the allowed maximum capacity for the establishment is not exceeded. For example, an employee of the establishment may be posted at each



entrance to the facility to perform this function. The establishment must provide a copy of its written “metering” procedures to an enforcement officer upon request and disclose the number of members of the public currently present in the facility.

- 1.14.** Each Food Preparation, Delivery or Take Out Business must post signage required by sections 4.g, 4.h, and 4.i of the Stay-Safer-At-Home Order.
- 1.15.** Each Food Preparation, Delivery or Take Out Business must comply with the ventilation requirements of section 4.i of the Stay-Safer-At-Home Order.
- 1.16.** Require that all Personnel wash hands at least at the start and end of each shift, after sneezing, coughing, eating, drinking, smoking (to the extent smoking is allowed by law and the facility), or using the restroom, when changing tasks, and, when possible, frequently during each shift. Personnel that work off-site, such as driving or delivering goods, must be required to use hand sanitizer throughout their shift.

### **Additional Requirements Specific to Certain Types of Services**

**2. Food Preparation** (applies only to Food Preparation, Delivery, or Take Out Businesses that prepare foods):

- 2.1.** All food must be prepared at a food facility that is permitted and inspected by the San Francisco Department of Public Health, or if not by the San Francisco Department of Public Health, then by either the California Department of Public Health or another jurisdiction’s local Environmental Health department pursuant to California Retail Food Code requirements.
- 2.2.** Provide gloves for all Personnel handling food. Provide training for Personnel on glove use, including how to properly put on (after handwashing) and take off gloves and when to replace gloves when they are soiled or damaged. Single use gloves should be used for only one task and should be discarded when damaged or soiled or when food handling is interrupted. All existing industry rules and regulations regarding use of gloves must also be followed.
- 2.3.** All to-go items must be packaged and bagged, including utensils, napkins, and condiments to ensure that delivery Personnel and customers do not need to touch any additional items at the restaurant.

**3. Section 3 – Food Delivery** (applies only to Food Preparation, Delivery, or Take Out Businesses that deliver food, employ or utilize Personnel to deliver food, or provide food for delivery):

- 3.1.** Ensure that delivery Personnel use refrigerated transport, portable coolers, or insulated delivery bags to transport perishable food from restaurants to customers. Perishable food must be delivered according to the following temperatures:
  - a) Cold foods are maintained at 41°F or below,
  - b) Frozen foods are maintained in a solid state, and
  - c) Hot foods are maintained at 135°F or above.
- 3.2.** If refrigerated transport, portable coolers, or insulated bags are available, ensure that perishable food is labeled “Process Immediately” and must not be out of temperature



## City and County of San Francisco

## Department of Public Health Health Officer Directive

controls for more than 30 minutes during transportation to prevent foodborne illness. (Whole produce, canned goods, dry foods and other non-perishable products can be delivered anytime without requirement for temperature controls or delivery times.)

- 3.3. Ensure that all food remains in its original packaging at all times to prevent tampering or contamination.
- 3.4. Provide disinfectant and related supplies to all drivers and delivery Personnel to enable them to sanitize high-touch surfaces in vehicles or on other transportation equipment as well as any inventory-tracking or delivery-tracking equipment or devices which require handling throughout a work shift.
- 3.5. Ensure that vehicle interiors, other transportation equipment, and all shared devices or equipment are cleaned and/or disinfected by Personnel on frequent schedules, not less than at the beginning and end of each Personnel member's work shift and during the shift.
- 3.6. Ensure that refrigerated transport containers, portable coolers, and insulated delivery bags are cleaned with soap and warm water and disinfectant at the end of each shift.
- 3.7. Direct all delivery Personnel to avoid touching unsanitized areas that may be frequently touched, such as doorbells, buzzers, and door handles, unless protective equipment such as gloves (provided by the delivery business that employs or assigns the delivery Personnel) are used and discarded after each use or hand sanitizer is used after each delivery.
- 3.8. Delivery Personnel must wash their hands at the pickup sites, when possible. Instruct all delivery Personnel to use hand sanitizer (provided by the delivery business that employs or assigns the delivery Personnel) between deliveries, before picking up food or items (if handwashing is not available), and after dropping off food or items to a customer.
- 3.9. Allow customers to provide a specified delivery location and contact method to allow for delivery without direct interaction, except as necessary to accept payment. When possible, provide options to accept payment through contactless technologies, in advance via phone, an app, or the internet, or verbally (such as reading a credit card number and required information).
- 3.10. When necessary for the delivery business' payment or delivery-confirmation processes, modify or eliminate (if possible) customer signature-capture procedures so Personnel may maintain a safe, appropriate distance and/or avoid sharing of signing equipment such as pen or stylus and avoid shared handling of devices or equipment. If not feasible, sanitize such equipment or devices before and after each use in order to protect each customer.
- 3.11. Instruct delivery Personnel to wait outside a restaurant or food preparation facility if food is not ready for pick-up upon arrival and to maintain social distancing while waiting outside.
- 3.12. Both the restaurant/food seller and the delivery business must permit delivery Personnel to use the restaurant's restroom to wash hands.



**4. Food Takeout/Carryout** (applies only to Food Preparation, Delivery, or Take Out Businesses that provide food for takeout or carryout):

- 4.1. Encourage customers to place orders and make payment in advance by phone or online.
- 4.2. Food Preparation, Delivery or Take Out Businesses must ensure that customers do not eat or drink on the premises while waiting for their food or order.
- 4.3. Establish a mechanism for contactless pickup if possible—e.g., putting clearly labeled packages on a table for customers to pick up when they reach the head of the line. But also ensure that food is protected from possible contamination and improper temperature exposure.
- 4.4. Designate parking spots or loading zones for curbside pick-up, whenever possible.
- 4.5. Direct customers to wait for food outside, and to maintain social distance.
- 4.6. Close areas where customers may congregate, serve themselves, or touch food or other items that other customers may use. Provide these items to customers individually. These requirements include but are not limited to:
  - 4.6.1. Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc.
  - 4.6.2. Self-service machines including ice, soda, frozen yogurt dispensers, etc.
  - 4.6.3. Self-service food areas such as buffets, salsa bars, salad bars, etc.

**5. Operational Requirements for All Food Preparation, Take Out and Delivery Businesses.**

- 5.1. If all or part of Food Preparation, Take Out and Delivery Business has been vacant or dormant for an extended period, check for pest infestation or harborage, and make sure all pest control measures are functioning. Ensure that plumbing is functioning and that pipes are flushed before use. The San Francisco PUC provides guidance for flushing and preparing water systems at <https://sfwater.org/index.aspx?page=1327>.
- 5.2. All Food Preparation, Take Out and Delivery Businesses must comply with the ventilation protocols at Section 4.i of the Stay-Safer-At-Home Order. Review SFDPH's guidance for improved ventilation available at: <https://www.sfdcp.org/COVID-ventilation>.
- 5.3. Increase fresh air circulation for Personnel by opening windows or doors, if possible to do so, in compliance with the screen requirements contained in California Retail Food Code section 115259.2 & S.F. Health Code section 412.
- 5.4. Each Food Preparation, Take Out and Delivery Businesses must designate a Worksite Safety Monitor. The Worksite Safety Monitor shall be responsible for compliance with this Directive, but does not need to be on-site at all times.
  - 5.4.1. The Worksite Safety Monitor must provide Personnel with information on the importance of screening, the availability of testing resources, and the appropriate types of Personal Protective Equipment for Personnel. These topics are addressed



in guidance applicable to Dining Establishments (Health Officer Directive 2020-16d, attached as Exhibit C).

- 5.4.2.** Food Preparation, Take Out and Delivery Businesses must require Personnel to screen before coming to work, and provide information regarding the availability of testing. If any Personnel tests positive for COVID-19, that individual or supervisor should report the result immediately to the Worksite Safety Monitor. The Worksite Safety Monitor must be ready to assist DPH with any contact tracing or case investigation efforts.
- 5.5.** Provide training to Personnel on proper ways to wear Face Coverings, how to implement the Social Distancing and Health Protocol, how to monitor the number of customers in the store or in line, and cleaning and disinfection.
- 5.6.** For Personnel who are at increased risk of severe disease if they get COVID-19 ([www.sfdcp.org/vulnerable](http://www.sfdcp.org/vulnerable)), assign duties that minimize their contact with customers and other Personnel and customers (e.g. managing inventory rather than working as a cashier, managing administrative needs through telecommuting).
- 5.7.** Consider the following measures to protect Personnel:

  - 5.7.1.** Discourage Personnel gatherings in break rooms; space tables at least six feet apart; if space is small schedule Personnel breaks at different times; stagger Personnel breaks to maintain physical distancing protocols.
  - 5.7.2.** Extend start and finish times to reduce the number of Personnel in the kitchen at the same time.
  - 5.7.3.** Create additional shifts with fewer Personnel to accommodate social distancing.
  - 5.7.4.** Stagger workstations so Personnel avoid standing directly opposite one another or within six feet distance.
- 5.8.** Provide dishwashers with equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields. Dishwashers must be provided impermeable aprons and change frequently. Reusable protective equipment such as shields and glasses must be properly disinfected between uses. Cleaned/sanitized utensils must be handled with clean gloves.
- 5.9.** Major changes to food service operations, such as the addition of cleaning stations, food preparation areas, or food storage areas, may require advance approval by the Department of Public Health.

## **Checklist**

- Instructed delivery Personnel to avoid touching high touch items, if possible. Delivery Personnel are instructed to wait outside while waiting for food to be prepared.
- Allowed delivery Personnel to use the restroom to wash hands.

### **Take Out/Carry Out**

- Encourage customers to place orders in advance (by phone or online), and provide for contactless pick up, if possible.
- Designated space for curbside pickup, where possible.
- Closed areas where customers may congregate.

### **Operational Requirements**

- Evaluated and made all feasible upgrades or modifications to the HVAC systems.
- Completed evaluation of electrical safety and implemented all required precautions.
- Confirmed that plumbing is functioning and, if the facility was dormant, flushed the pipes.
- Checked for harborage, and pests, and confirmed that pest control measures are functioning.
- Windows or doors are open, if possible, to ventilate areas for Personnel.
- Designated a Worksite Safety Monitor. Individual is familiar with obligations under Health Officer Directive 2020-5, and developed and implemented a plan to ensure compliance.
- Ensured daily COVID-19 symptom self-verifications are completed by all Personnel as required by the Social Distancing Protocol.
- Provided training to Personnel on requirements of this directive.
- Considered needs of Personnel who are at increased risk of severe disease if they get COVID-19.
- Considered additional protections for Personnel, including: discouraging Personnel gatherings in break rooms; staggering Personnel breaks to maintain physical distancing protocols; extending start and finish times to reduce the number of Personnel in the kitchen at the same time; creating additional shifts with fewer Personnel to accommodate social distancing.
- Provided dishwashers with equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields, and impermeable aprons.



**Health Officer Directive No. 2020-05b (Exhibit B)**  
**Health and Safety Plan (issued 12/15/2020)**

**Additional Measures**

Explain:

**Self-certification (must be signed by Business Owner or Worksite Safety Monitor):**

Initial each line and sign below:

\_\_\_\_\_ I acknowledge that I have read and fully understand the information above.

\_\_\_\_\_ The owner/Worksite Safety Monitor will ensure these principles and procedures will be reviewed with all current and future employees.

\_\_\_\_\_ Print name

\_\_\_\_\_ Date:

\_\_\_\_\_ Signature