



COUNTY OF SISKIYOU

COMMUNITY DEVELOPMENT DEPARTMENT
Building ♦ Environmental Health ♦ Planning
806 South Main Street · Yreka, California 96097
Phone: (530) 841-2100 · Fax: (530) 841-4076
[Community Development Department](#)

RICHARD J. DEAN
DIRECTOR

STEPHEN KOLPACOFF, MD
PUBLIC HEALTH OFFICER

COVID-19 Restaurant Guidance

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As Declared by the State of California Executive Department
Governor's Executive Order N-33-20

Please be advised of the following food industry service restrictions.

Essential food services may remain open:

Grocery stores, farmer's markets, food banks, convenience stores, take-out and delivery restaurants.

Food services ordered to close:

Dine-in Restaurants, Bars and Nightclubs, Public Events and Gatherings (catered events),
Convention Centers.

Please be advised that "Dine-in" restaurants may and are encouraged to provide curbside pickup service if so desired.

Continue to implement standard food service hygiene practices

Employees

- Sick employees are advised to stay home and not return to work until they are free of fever for at least 24 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.

Standard Handwashing Instructions for All Employees

- Wash hands and arms with soap and warm water for at least 20 seconds.
- Wash hands before:
 - Eating or drinking.
 - Preparing food.
 - Putting on gloves.
 - After engaging in other activities that contaminate the hands.

For Food Facilities:

Follow Basic Food Safety Practice

- 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.

General Cleaning

- Frequently clean and disinfect all “high-touch” surfaces such as serving counters, tabletops, refrigeration doors, cash register counters, bathroom fixtures, toilets, trash cans, phones.
- Use an Environmental Protection Agency registered product that cleans (removes germs) and disinfects (kills germs). Follow the instructions on the labels of cleaning/disinfectant products.

Effective Disinfectants

- To make a bleach 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.

Consumers 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