

# FOOD ESTABLISHMENT REOPENING: PHYSICAL FACILITIES

Published June 2, 2020



Use the following guidance to assist in the reopening of food establishments and dining areas closed due to the COVID-19 pandemic. Areas and equipment within food establishments that were not in use during the dining area closure will need to be cleaned and properly returned to service to ensure a safe reopening. This guidance is based on commonly observed situations and should be modified as needed for each establishment or community.

## Be Prepared

To ensure a safe reopening:

- Follow any requirements from the Snohomish Health District or Washington State Department of Health.
- Adjust your business model and develop an operating plan using the Phase 2 Food Establishment Operations guidance.
- Use the COVID-19 Food Establishment Phase 2 Reopening Checklist for to make sure you haven't missed anything and to document you've taken appropriate safety precautions.

## Utilities

- Ensure electricity, gas, and water are available throughout the facility.
- Check that all plumbing, such as sinks and toilets, is operating properly.
- Verify hot and cold water is available at all sinks.
- Check grease traps and clean if necessary.
- Confirm lights are operational and functioning properly.
- Ensure ventilation units and fire suppression systems are working.

## Drinking Water

Facilities that have been closed for significant periods of time need to take steps to make sure drinking water and equipment using water is safe.

- Follow the instructions for flushing water lines and servicing equipment such as ice machines, beverage machines, and coffee makers on page 2 and 3 of this document: [www.doh.wa.gov/Portals/1/Documents/Pubs/333-249.pdf](http://www.doh.wa.gov/Portals/1/Documents/Pubs/333-249.pdf)
- After flushing, make sure all floor drains are working properly.

## Refrigerators and Freezers

- Carefully examine all food stored in all refrigerated units and storage areas for wholesomeness and discard as needed.

FOR MORE INFORMATION VISIT: [WWW.SNOHD.ORG/FOOD](http://WWW.SNOHD.ORG/FOOD)

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- Check that all refrigeration equipment is functioning properly and is able to maintain food temperatures at or below 41°F.
- Check that freezers are functioning properly and that food is frozen solid.

## Cleaning and Sanitizing

- Make sure proper chemical and hot water sanitizing methods are used.
  - Low temperature chemical sanitizing machines provide correct water temperature and sanitizer concentration.
  - High temperature (hot water) sanitizing machines provide correct wash and final rinse temperatures, and final rinse pressure.
  - All chemical dispensing devices are providing the correct concentration of sanitizer.
  - Provide proper test strips.
- Wash, rinse, and sanitize all food contact surfaces before use including:
  - Cutting boards
  - Food prep sinks
  - Three compartment sinks
  - Utensils, cups, plates, and other service ware
- Clean non-food contact surfaces as needed.

## Other Considerations

- Arrange dining tables so customers sit at least 6 feet away from guests at adjacent tables.
- Identify touchpoints that need frequent disinfection such as handles, tables, chairs, and point of sale equipment.
- Order food and cleaning supplies well in advance of reopening, without over ordering, as some items are in short supply and shipping times may be extended.
- Make sure your service providers such as food suppliers, oil collection, trash and recycling, pest control, appliance technicians, and chemical suppliers are able to serve your needs.
- Ensure restrooms stay fully stocked.
- Consider installing or having available hand sanitizer dispensers, particularly at entrances, exits, and transition areas.
- Survey your establishment for signs of pest infestation and correct before opening.

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## More COVID-19 Information and Resources

Stay up-to-date on the [current COVID-19 situation in Washington](#), [Governor Inslee's proclamations, symptoms, how it spreads](#), and [how and when people should get tested](#). See DOH's [Frequently Asked Questions](#) for more information.

The risk of COVID-19 is not connected to race, ethnicity or nationality. [Stigma will not help to fight the illness](#). Share accurate information with others to keep rumors and misinformation from spreading.

- [Snohomish Health District \(COVID-19\)](#)
- [WA State Department of Health 2019 Novel Coronavirus Outbreak \(COVID-19\)](#)
- [WA State Coronavirus Response \(COVID-19\)](#)
- [CDC Coronavirus \(COVID-19\)](#)
- [Stigma Reduction Resources](#)

**Have more questions about COVID-19?** Call the Washington State Department of Health hotline: **1-800-525-0127**. For interpretative services, **press #** when they answer and **say your language**. (Open from 6 a.m. to 10 p.m.) For questions about your own health, COVID-19 testing, or testing results, please contact your health care provider.

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