

COVID-19 Guidance

For Food Establishments

Sick people must stay home.

Review your sick leave policies.



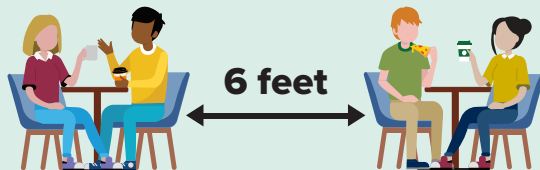
Operate safely in phase 2.



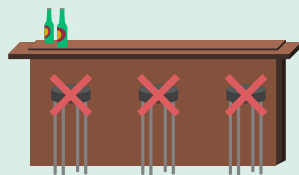
Limit seating to 50% capacity or below.



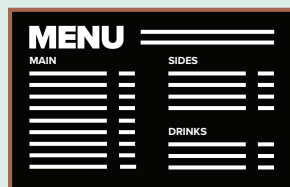
Only seat up to 5 people together.



Move tables at least 6 feet apart or put up physical barriers.



No one can sit at the bar.



Provide single-use menus or post menu signs.



Ask customers to wear face coverings when not at their table.



Have only 1 employee serve a table.



Consider donating unused perishable food.
Learn more at doh.wa.gov.

Promote health.



Don't touch ready to eat food with bare hands.

Use gloves, tongs or utensils.



Frequently wash your hands with soap and warm water.

Scrub for 20 seconds.



Frequently clean and disinfect.

Food prep areas—Use standard concentrations of chlorine or quat.

Public areas—Use $\frac{1}{3}$ cup bleach per gallon of water.



Cough or sneeze into a tissue or your elbow.

Throw used tissues in the trash and wash your hands right away.