



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH
FOOD AND HOUSING DIVISION

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CORONAVIRUS COVID-19 GUIDANCE FOR FOOD FACILITY RE-OPENINGS

In preparation of re-opening, the Department of Environmental Health (DEH) is recommending the following steps to prevent food safety risks. Your facility should not be operating unless all of the categories below have been reviewed, implemented or verified, and checked off. An inspection by DEH is not necessary to re-open.

FACILITY OPERATION

	Public Health Orders	Comply with current Orders of the Health Officer .
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WATER

	Water Lines	Flush all water lines and faucets that have not been in use by allowing water to run for 3 to 5 minutes. This includes those located throughout the kitchen, in the restrooms, drinking fountains, soda dispensers, and coffee machines.
	Hot Water	Ensure hot water is at least 120°F throughout the facility. This could take a little time if the gas or water heater was turned off during this closure period.
	Ice Machine	Discard any ice left in the ice machine prior to closure. Discard the first batch of ice produced after emptying ice machine. Clean and sanitize the inside of the ice machine prior to making more ice. If available, follow the manufacturer's recommended cleaning and sanitizing procedures.

SANITIZATION

	Sanitizer	Make sure facility has chlorine (bleach), quaternary ammonium, or another approved sanitizer available. Manual sanitization requires chlorine at 100 ppm or quaternary ammonium at 200 ppm. Check concentration with test strips.
	Dish Machine	If facility has a dish machine, ensure that it is operational and provides an adequate amount of sanitizer. Typical dish machines use chlorine and require 50 ppm. Check with test strips. High temperature dish machines require the food contact surface to reach at least 160°F. Once the required concentration or temperature is reached, run at least one cycle before using the machine to wash and sanitize equipment/utensils.
	Food Contact Surfaces	Rewash and sanitize all dishes, multi-use utensils and work areas. Clean and sanitize all food contact surfaces.
	Non-Food Contact Surfaces	Clean and sanitize all non-food contact surfaces such as storage racks and shelving. Clean all floors, walls, ceilings, and restrooms and repair any damage identified. Make sure lights throughout the facility are working properly.

FOOD TEMPERATURES / FOOD CONDITION / EQUIPMENT

	Refrigerators	Check all refrigerators to ensure they are operational and capable of maintaining food at 41°F or below. If 41°F or below cannot be reached, do not use to hold perishable foods until refrigeration can be repaired.
	Food Temperatures	If facility has perishable foods, check the internal temperature to ensure it is at 41°F or below using a probe thermometer. Any perishable foods observed above 41°F are to be discarded.
	Food Condition	Any food observed to be spoiled or passed the used by date is to be discarded.
	Prevent Food Waste	Develop a plan to monitor food inventory and order appropriately. Have a plan to prevent food from becoming a waste before reopening. For assistance, please contact: San Diego Food Bank (858) 863-5133 / kcastillo@sandiegofoodbank.org or Feeding San Diego (858) 452-3663 / infosd@feedingsandiego.org .
	Fryer	Empty old oil, clean the fryer, and refill with new oil.
	Exhaust Hood	Clean exhaust hood and check that the hood and ventilation system are working properly.

LIQUID WASTE AND VERMIN

	Toilets	All toilets must be operational and available for employees.
	Sewage	Liquid waste must be properly disposed of to the sewer.
	Vermin	There should be no evidence of cockroaches, rodents, or other vermin inside the facility. Vermin must be abated by an approved method and all impacted areas cleaned and sanitized prior to reopening.

EMPLOYEE HEALTH AND HYGIENE

	Handwashing Stations	Liquid hand soap and single use towels/air dryer must be available at all handwashing stations, including restrooms.
	Sick Employees	All employees are to be trained to not come to work when sick. Any sick employees observed at work are to be sent home. Impacted areas where the sick employee was working is to be cleaned and sanitized.

If you have any questions, please contact the FHD Duty Specialist by email at fhdutveh@sdcounty.ca.gov or by phone at (858) 505-6900.