

Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic

We encourage retail food establishments and their employees to follow these best practices and refer to the [checklist](#) for more details. Work closely with State and local regulatory/health authorities where the business is located to ensure all requirements are met.

BE HEALTHY, BE CLEAN

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|  | Stay home, if sick. |
|  | Check for symptoms like fever, cough, difficulty breathing, and consider conducting health checks prior to starting work. |
|  | Wash hands often with soap and water for at least 20 seconds. |
|  | Don't touch Ready-To-Eat foods with bare hands. |
|  | Wear cloth face coverings if Personal Protective Equipment is not required. Check State or local guidelines. |

CLEAN & DISINFECT

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|  | Clean and disinfect high-touch surfaces and common use areas more frequently, such as door knobs and handles, display cases, check-out counter, order kiosks, grocery cart handles, restrooms, and waiting areas. Clean and sanitize equipment like ice machines and ice bins. |
|  | Prepare and use sanitizers and disinfectants according to label instructions. |
|  | Avoid high-touch containers and items like ketchup bottles, utensils, salt/pepper shakers, and reusable menus by using single service items, when possible. |

| SOCIAL DISTANCE | |
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|  | Restrict the number of workers, customers and visitors in sit-in dining areas, bars and in shared spaces like kitchens, break rooms, waiting areas, and offices to maintain at least a 6-foot distance between people. |
|  | Increase spacing for customers and increase utensil disinfection and cleaning frequency at self-service stations/buffets. |
|  | Minimize contact at check-out and pay stations. Mark 6-foot distances with floor tape and temporarily move workstations to create more distance, consider installing partitions, if feasible. |

| PICK-UP & DELIVERY | |
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|  | Maintain food time and temperature controls. |
|  | Initiate “no touch” deliveries and payments. |
|  | Designate pick-up zones. |

| PHYSICAL FACILITY | |
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|  | Ensure premises are operational and in good working order. |
|  | Clean, disinfect, and sanitize throughout the facility before re-opening. |
|  | Monitor for pests. |