



Consistent with the State’s Framework for a Safer Economy, San Francisco is allowing certain businesses and other activities to reopen or expand starting March 24, 2021. The decisions to reopen balance the public health risks of COVID-19 transmission with the public health risks of economic and mental health stress.

Even though COVID-19 case rates have come down significantly, and more people are vaccinated, there remains a risk that people who you come into contact with when you are outside your Residence may have COVID-19. Most COVID-19 infections are caused by people who have no symptoms of illness. Due to limited supply of vaccine, only a minority of San Franciscans are fully vaccinated. We also have confirmed there are new, more contagious virus variants in the San Francisco Bay Area and that some of these variants are more likely to cause serious illness and death in unvaccinated people.

The opening or expansion of sectors does not necessarily signify that these activities are “safe.” The purpose of the required safety protocols contained in the order and directives is to make these activities and sectors safer for workers and the public. But reopening and expansion requires that all individuals and businesses use particular care and do their part to make these activities as safe as possible by strictly and consistently wearing Face Coverings and following Social Distancing Requirements and all other safety protocols.

People at risk for severe illness with COVID-19—such as unvaccinated older adults, and unvaccinated individuals with health risks—and members of their household are urged to defer participating at this time in activities with other people outside their household where taking protective measures of wearing face masks and social distancing may be difficult, especially indoors or in crowded spaces.

DIRECTIVE OF THE HEALTH OFFICER No. 2020-5d

**DIRECTIVE OF THE HEALTH OFFICER OF
THE CITY AND COUNTY OF SAN FRANCISCO REGARDING REQUIRED BEST
PRACTICES FOR RESTAURANTS AND OTHER FACILITIES THAT PREPARE AND
SERVE FOOD FOR DELIVERY OR CARRY OUT**

(PUBLIC HEALTH DIRECTIVE)
DATE OF DIRECTIVE: March 23, 2021

By this Directive, the Health Officer of the City and County of San Francisco (the “Health Officer”) issues industry-specific direction that certain Essential Businesses providing goods and services described below must follow as part of the local response to the Coronavirus Disease 2019 (“COVID-19”) pandemic. This Directive constitutes industry-specific guidance as provided under Sections 4.e and 11 of Health Officer Order No. C19-07u issued on March 23, 2021 (the “Stay-Safer-At-Home Order”) and, unless otherwise defined below, initially capitalized terms used in this Directive have the same meaning given them in that order. This Directive goes into effect at 8:00 a.m. on March 24, 2021, and remains in effect until suspended, superseded, or amended by the Health Officer. This Directive has support in the bases and justifications set forth in the Stay-Safer-At-Home Order. As further provided below, this Directive automatically incorporates any revisions to that order or other future orders issued by the Health Officer that supersede that order or reference this Directive. This Directive is intended to promote best practices as to Social



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Distancing Requirements and sanitation measures, helping prevent the transmission of COVID-19 and safeguard the health of workers, customers, and the community.

UNDER THE AUTHORITY OF CALIFORNIA HEALTH AND SAFETY CODE SECTIONS 101040, 101085, AND 120175, THE HEALTH OFFICER DIRECTS AS FOLLOWS:

- 1. This Directive applies to all owners, operators, managers, or supervisors of any Essential Businesses that provide services or perform work as described in subsection 8.a.xvi of the Stay-Safer-At-Home Order where the services include preparing, serving, providing for pick-up, or delivering prepared food (“Food Preparation, Delivery, or Take Out Businesses”). For clarity, Food Preparation, Delivery, or Take Out Businesses include, without limitation, restaurants preparing food for delivery and takeaway, as well as food delivery services such as services that the public accesses via telephone, online, or via an app that deliver prepared food directly to residences or businesses.**
- 2. Attached as Exhibit A to this Directive is a list of best practices that apply to all Food Preparation, Delivery, or Take Out Businesses (the “Best Practices”). Each Food Preparation, Delivery, or Take Out Business must comply with all requirements listed in the Best Practices.**
- 3. Before engaging in any activity under this Directive, each Food Preparation, Delivery, or Take Out Business must create, adopt, and implement a written health and safety plan (a “Health and Safety Plan”). The Health and Safety Plan must be substantially in the form attached to this Directive as Exhibit B.**
- 4. Additional guidance from the Department of Public Health related to Food Preparation, Delivery, or Take Out Businesses is available at <http://www.sfdph.org/directives>.**
- 5. If an aspect, service, or operation of a Food Preparation, Delivery, or Take Out Business is also covered by another Health Officer directive (all of which are available at <http://www.sfdph.org/directives>), including Health Officer Directive 2020-16 for Dining, then the Food Preparation, Delivery, or Take Out Business must comply with all applicable directives and any amendments to those directives, and it must complete all relevant Health and Safety Plan forms.**
- 6. Each Food Preparation, Delivery, or Take Out Business must (a) post its Health and Safety Plan at the entrance or another prominent location of every physical location it operates within the City, (b) provide a copy of the Health and Safety Plan to Personnel, and (c) make the Health and Safety Plan available to members of the public on request. Also, each Food Preparation, Delivery, or Take Out Business must provide a copy of the Health and Safety Plan and evidence of its implementation to any authority enforcing this Directive upon demand.**
- 7. Each Food Preparation, Delivery, or Take Out Business subject to this Directive must provide items such as Face Coverings (as provided in Health Officer Order No. C19-12, and any future amendment to that order), hand sanitizer or handwashing stations, or both, and disinfectant and related cleaning supplies to Personnel, all as required by the Best Practices. If any such Food Preparation,**



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Delivery, or Take Out Business is unable to provide these required items or otherwise fails to comply with required Best Practices or fails to abide by its Health and Safety Plan, then it must cease operating until it can fully comply and demonstrate its strict compliance. Further, as to any non-compliant Food Preparation, Delivery, or Take Out Business, any such Food Preparation, Delivery, or Take Out Business is subject to immediate closure and the fines and other legal remedies described below, as a violation of the Stay-Safer-At-Home Order.

- 8. For purposes of this Directive, “Personnel” includes all of the following people who provide goods or services associated with a Food Preparation, Delivery, or Take Out Business: employees; contractors and sub-contractors (such as those who sell goods or perform services onsite or who deliver goods for the business); independent contractors; vendors who are allowed to sell goods onsite; volunteers; and other individuals who regularly provide services onsite at the request of the Food Preparation, Delivery or Take Out Business. “Personnel” includes “gig workers” who perform work via the business’s app or other online interface, if any.**
- 9. This Directive and the attached Best Practices may be revised by the Health Officer, through revision of this Directive or another future directive or order, as conditions relating to COVID-19 require, in the discretion of the Health Officer. Each Food Preparation, Delivery, or Take Out Business must stay updated regarding any changes to the Stay-Safer-At-Home Order and this Directive by checking the Department of Public Health website (<https://www.sfdph.org/directives>) regularly.**
- 10. Implementation of this Directive augments—but does not limit—the obligations of each Food Preparation, Delivery, or Take Out Business under the Stay-Safer-At-Home Order including, but not limited to, the obligation to prepare, post, and implement a Social Distancing Protocol under Section 4.d and Appendix A of the Stay-Safer-At-Home Order. The covered Food Preparation, Delivery, or Take Out Businesses must follow these industry-specific Best Practices and update them as necessary for the duration of this Directive, including, without limitation, as this Directive is amended or extended in writing by the Health Officer and consistent with any extension of the Stay-Safer-At-Home Order, any other order that supersedes that order, and any Health Officer order that references this Directive.**
- 11. Food Preparation, Delivery, or Take Out Businesses must allow City representatives immediate full access to the entire premises, including any kitchen, to inspect for compliance, including surprise inspections.**
- 12. Food Preparation, Delivery, or Take Out Businesses that fail to comply with this Directive, including, but not limited to, preventing large social gatherings create public nuisances and a menace to public health. Accordingly, Food Preparation, Delivery, or Take Out Businesses must not permit or allow such gatherings, whether on public or private property. Any Food Preparation, Delivery, or Take Out Business that permits or allows such gatherings is injurious to public health within the meaning of Business & Professions Code section 25601 and is subject to reporting to the California Department of Alcoholic Beverage Control. Customers or other members of the public who violate these requirements are subject to citation per Cal. Penal Code section 148(a), S.F. Admin. Code section 7.17, S.F. Police Code section 21, and Cal. Business & Professions Code section 25620.**



**City and County of
San Francisco**

**Department of Public Health
Health Officer Directive**

Health Officer Directive No. 2020-5d

This Directive is issued in furtherance of the purposes of the Stay-Safer-At-Home Order. Where a conflict exists between this Directive and any state, local, or federal public health order related to the COVID-19 pandemic, including, without limitation, the Social Distancing Protocol, the most restrictive provision controls. Failure to carry out this Directive is a violation of the Stay-Safer-At-Home Order, constitutes an imminent threat and immediate menace to public health, constitutes a public nuisance, and is a misdemeanor punishable by fine, imprisonment, or both.

A handwritten signature in black ink, appearing to read "Susan Philip".

Susan Philip, MD, MPH,
Acting Health Officer of the
City and County of San Francisco

Date: March 23, 2021



**Exhibit A to Health Officer Directive No. 2020-5d (issued 3/23/2021)
Best Practices for Food Preparation, Delivery, or Take Out Businesses**

In addition to preparing, posting, and implementing the Social Distancing Protocol (Appendix A of Health Officer Order No. C19-07, and any amendments to that Order) (the “Social Distancing Protocol”), each Food Preparation, Delivery, or Take Out Business that operates in San Francisco must comply with each requirement for Food Preparation, Delivery, or Take Out Businesses listed in Health Officer Directive 2020-5, each requirement included in these Best Practices, and prepare a Health and Safety Plan substantially in the format of Exhibit B, below.

1. General Requirements for all Food Preparation, Delivery, or Take Out Businesses:

- 1.1.*** Follow all applicable public health orders and directives, including this Directive and any applicable State orders or industry guidance. In the event of any conflict between a State order or guidance and this directive, follow the more restrictive measure.
- 1.2.*** Ensure customers and Personnel comply with the Social Distancing and Health Protocol. At a minimum, each Food Preparation, Delivery, or Take Out Business must:
 - 1.2.1.*** Require all Personnel to use Face Coverings as required under Health Officer Order No. C19-12, and any future amendment to that order (the “Face Covering Order”), wash hands frequently, and maintain physical distance of at least 6-feet to the extent possible.
 - 1.2.2.*** Establish designated areas/lines with markings on the ground to indicate minimum six-foot distancing for customers, including directional paths of travel where feasible. This requirement includes marking lines for check-stands and restrooms, and customers in various service settings, if applicable (e.g. ordering food, take out, and waiting to be seated).
 - 1.2.3.*** Customers must form lines outside while waiting.
 - 1.2.4.*** Provide hand sanitizer effective against COVID-19 at entrances and points of purchase for all customers and elsewhere at the facility or location for Personnel. Sanitizer must also be provided to Personnel who shop, deliver, or drive for use when they are shopping, delivering, or driving. If sanitizer cannot be obtained, a handwashing station with soap, water, and paper towels will suffice for customers and certain Personnel who are on-site at the business’s location.
- 1.3.*** Provide for contactless payment systems, if feasible. Customers may pay with cash but to further limit person-to-person contact, Personnel should encourage customers to use credit, debit, or gift cards for payment.
- 1.4.*** When possible, provide a barrier between the customer and the cashier such as a plexiglass temporary barrier. When not possible, create sufficient space to enable the customer to stand more than six feet away from the cashier while items are being scanned/tallied and bagged.
- 1.5.*** Instruct all Personnel and customers to maintain at least six-foot distance from others except when momentarily necessary to facilitate or accept payment and hand off items or deliver goods.



- 1.6.** Provide disinfectant and related supplies to Personnel and require Personnel to clean and disinfect all high-touch surfaces consistent with industry standards, including but not limited to: shopping carts and baskets; countertops, food/item display cases, refrigerator and freezer case doors, drawers with tools or hardware, and check-out areas; cash registers, payment equipment, and self-check-out kiosks; door handles; tools and equipment used by Personnel during a shift; and any inventory-tracking or delivery-tracking equipment or devices which require handling throughout a work shift. These items should be routinely disinfected during the course of the day, including as required below.
- 1.7.** Clean and disinfect any break rooms, bathrooms, and other common areas, at least once daily, or more frequently if required by industry standards. Additional cleaning and disinfection is required if the previous user appears symptomatic, or there is visible contamination from nasal or oral secretions. Create and use a daily checklist to document each time disinfection of these rooms or areas occurs.
- 1.8.** Clean and disinfect shopping carts and baskets at least daily, and consistent with industry standard if more frequent. Consider providing disinfecting wipes that are effective against COVID-19 near shopping carts and shopping baskets.
- 1.9.** Establish adequate time in the work day to allow for proper cleaning and decontamination throughout the facility or location by Personnel including, but not limited to, before closing for the day and opening in the morning.
- 1.10.** Customers are permitted to use push carts to help them carry or transport items as well as wheelchairs, canes, or other mobility assistance devices.
- 1.11.** Food Preparation, Delivery, and Take Out Businesses must limit the number of customers in the facility or location at any one time to the lesser of: 50% of the maximum occupancy, or a number that allows for customers and Personnel to easily maintain at least six feet distance from one another at all times. The maximum occupancy does not include Personnel.
- 1.12.** Develop and implement written procedures to “meter” or track the number of persons entering and exiting the facility to ensure that the allowed maximum capacity for the establishment is not exceeded. For example, an employee of the establishment may be posted at each entrance to the facility to perform this function. The establishment must provide a copy of its written “metering” procedures to an enforcement officer upon request and disclose the number of members of the public currently present in the facility.
- 1.13.** Each Food Preparation, Delivery or Take Out Business must post signage required by sections 4.g, 4.h, and 4.i of the Stay-Safer-At-Home Order.
- 1.14.** Each Food Preparation, Delivery or Take Out Business must comply with the ventilation requirements of section 4.i of the Stay-Safer-At-Home Order.
- 1.15.** Require that all Personnel wash hands at least at the start and end of each shift, after sneezing, coughing, eating, drinking, smoking (to the extent smoking is allowed by law and the facility), or using the restroom, when changing tasks, and, when possible, frequently during each shift. Personnel that work off-site, such as driving or delivering goods, must be required to use hand sanitizer throughout their shift.



Additional Requirements Specific to Certain Types of Services

2. Food Preparation (applies only to Food Preparation, Delivery, or Take Out Businesses that prepare foods):

- 2.1. All food must be prepared at a food facility that is permitted and inspected by the San Francisco Department of Public Health, or if not by the San Francisco Department of Public Health, then by either the California Department of Public Health or another jurisdiction's local Environmental Health department pursuant to California Retail Food Code requirements.
- 2.2. Follow existing industry rules and regulations regarding use of gloves and handwashing.
- 2.3. All to-go items must be packaged and bagged, including utensils, napkins, and condiments to ensure that delivery Personnel and customers do not need to touch any additional items at the restaurant.

3. Section 3 – Food Delivery (applies only to Food Preparation, Delivery, or Take Out Businesses that deliver food, employ or utilize Personnel to deliver food, or provide food for delivery):

- 3.1. Ensure that delivery Personnel use refrigerated transport, portable coolers, or insulated delivery bags to transport perishable food from restaurants to customers. Perishable food must be delivered according to the following temperatures:
 - a) Cold foods are maintained at 41°F or below,
 - b) Frozen foods are maintained in a solid state, and
 - c) Hot foods are maintained at 135°F or above.
- 3.2. If refrigerated transport, portable coolers, or insulated bags are available, ensure that perishable food is labeled "Process Immediately" and must not be out of temperature controls for more than 30 minutes during transportation to prevent foodborne illness. (Whole produce, canned goods, dry foods and other non-perishable products can be delivered anytime without requirement for temperature controls or delivery times.)
- 3.3. Ensure that all food remains in its original packaging at all times to prevent tampering or contamination.
- 3.4. Ensure that vehicle interiors, other transportation equipment, and all shared devices or equipment are cleaned and/or disinfected by Personnel on frequent schedules, not less than at the beginning and end of each Personnel member's work shift and during the shift.
- 3.5. Ensure that refrigerated transport containers, portable coolers, and insulated delivery bags are cleaned with soap and warm water and disinfectant at the end of each shift.
- 3.6. Delivery Personnel must wash their hands at the pickup sites, when possible. Instruct all delivery Personnel to use hand sanitizer frequently.
- 3.7. Allow customers to provide a specified delivery location and contact method to allow for delivery without direct interaction, except as necessary to accept payment. When



- possible, provide options to accept payment through contactless technologies, in advance via phone, an app, or the internet, or verbally (such as reading a credit card number and required information).
- 3.8. When necessary for the delivery business' payment or delivery-confirmation processes, modify or eliminate (if possible) customer signature-capture procedures so Personnel may maintain a safe, appropriate distance and/or avoid sharing of signing equipment such as pen or stylus and avoid shared handling of devices or equipment.
 - 3.9. Instruct delivery Personnel to wait outside a restaurant or food preparation facility if food is not ready for pick-up upon arrival and to maintain social distancing while waiting outside
 - 3.10. Both the restaurant/food seller and the delivery business must permit delivery Personnel to use the restaurant's restroom to wash hands.
4. **Food Takeout/Carryout** (applies only to Food Preparation, Delivery, or Take Out Businesses that provide food for takeout or carryout):
- 4.1. Encourage customers to place orders and make payment in advance by phone or online.
 - 4.2. Food Preparation, Delivery or Take Out Businesses must ensure that customers do not eat or drink on the premises while waiting for their food or order.
 - 4.3. Establish a mechanism for contactless pickup if possible—e.g., putting clearly labeled packages on a table for customers to pick up when they reach the head of the line. But also ensure that food is protected from possible contamination and improper temperature exposure.
 - 4.4. Designate parking spots or loading zones for curbside pick-up, whenever possible.
 - 4.5. Direct customers to wait for food outside, and to maintain social distance.
 - 4.6. Close areas where customers may congregate, serve themselves, or touch food or other items that other customers may use. Provide these items to customers individually. These requirements include but are not limited to:
 - 4.6.1. Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc.
 - 4.6.2. Self-service machines including ice, soda, frozen yogurt dispensers, etc.
 - 4.6.3. Self-service food areas such as buffets, salsa bars, salad bars, etc.
 - 4.7. Any sales of take-out alcoholic beverages must comply with the State Department of Alcoholic Beverage Control regulations, including any Notices of Regulatory Relief, which are available at: <https://www.abc.ca.gov/law-and-policy/coronavirus19/>
5. **Operational Requirements for All Food Preparation, Take Out and Delivery Businesses.**



- 5.1. If all or part of Food Preparation, Take Out and Delivery Business has been vacant or dormant for an extended period, check for pest infestation or harborage, and make sure all pest control measures are functioning. Ensure that plumbing is functioning and that pipes are flushed before use. The San Francisco PUC provides guidance for flushing and preparing water systems at <https://sfwater.org/index.aspx?page=1327>.
- 5.2. All Food Preparation, Take Out and Delivery Businesses must comply with the ventilation protocols at Section 4.i of the Stay-Safer-At-Home Order. Review SFDPH's guidance for improved ventilation available at: <https://www.sfdcp.org/COVID-ventilation>.
- 5.3. Increase fresh air circulation for Personnel by opening windows or doors, if possible to do so, in compliance with the screen requirements contained in California Retail Food Code section 115259.2 & S.F. Health Code section 412.
- 5.4. Each Food Preparation, Take Out and Delivery Businesses must designate a Worksite Safety Monitor. The Worksite Safety Monitor shall be responsible for compliance with this Directive, but does not need to be on-site at all times.
 - 5.4.1. The Worksite Safety Monitor must provide Personnel with information on the importance of screening, the availability of testing resources, and the appropriate types of Personal Protective Equipment for Personnel. These topics are addressed in guidance applicable to Dining Establishments (Attached as Exhibit C to Health Officer Directive No. 2020-16).
 - 5.4.2. Food Preparation, Take Out and Delivery Businesses must require Personnel to screen before coming to work, and provide information regarding the availability of testing. If any Personnel tests positive for COVID-19, that individual or supervisor should report the result immediately to the Worksite Safety Monitor. The Worksite Safety Monitor must be ready to assist DPH with any contact tracing or case investigation efforts.
- 5.5. Provide training to Personnel on proper ways to wear Face Coverings, how to implement the Social Distancing and Health Protocol, how to monitor the number of customers in the store or in line, and cleaning and disinfection.
- 5.6. Personnel who interact with patrons indoors must wear a well-fitted mask and are strongly recommended to wear a non-vented N95 mask, even if not fit-tested, to provide maximum protection when working in areas where patrons remove their face coverings. Guidance regarding well-fitted masks can be found at: www.sfdcp.org/maskingupdate
- 5.7. For Personnel who are at increased risk of severe disease if they get COVID-19 (www.sfdcp.org/vulnerable), assign duties that minimize their contact with customers and other Personnel and customers (e.g. managing inventory rather than working as a cashier, managing administrative needs through telecommuting).
- 5.8. Consider the following measures to protect Personnel:
 - 5.8.1. Discourage Personnel gatherings in break rooms; space tables at least six feet apart; if space is small schedule Personnel breaks at different times; stagger Personnel breaks to maintain physical distancing protocols.



- 5.8.2. Extend start and finish times to reduce the number of Personnel in the kitchen at the same time.
- 5.8.3. Create additional shifts with fewer Personnel to accommodate social distancing.
- 5.8.4. Stagger workstations so Personnel avoid standing directly opposite one another or within six feet distance.
- 5.9. Provide dishwashers with equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields. Dishwashers must be provided impermeable aprons and change frequently. Reusable protective equipment such as shields and glasses must be properly disinfected between uses. Cleaned/sanitized utensils must be handled with clean gloves.
- 5.10. Major changes to food service operations, such as the addition of cleaning stations, food preparation areas, or food storage areas, may require advance approval by the Department of Public Health.

Checklist

Each Food Preparation, Delivery, or Take Out Business must complete, post onsite, and follow this Health and Safety Plan.

Check off all items below that apply and list other required information.

Business/Entity name:

Contact name:

Facility Address:

Email / telephone:

(You may contact the person listed above with any questions or comments about this plan.)

General Requirements for all Food Preparation, Delivery, or Take Out Businesses

- Familiarized with and completed all requirements set forth in Health Officer Directive No. 2020-5, available at: <http://www.sfdph.org/directives>.
- Developed a plan to ensure Personnel and patrons comply with social distancing requirements.
- All Personnel required to use Face Coverings, wash hands frequently, and maintain physical distance of at least 6-feet to the extent possible.
- Designated areas/markings indicate 6-foot distancing for patrons in various settings (e.g. waiting to order, waiting for restroom, ordering take-out).
- Provided hand sanitizer (using touchless dispensers when possible) at key entrances, point of sale, and other high contact areas.
- Provided hand sanitizer to Personnel who shop, deliver, or drive for the business.
- Provided for contactless payment, if feasible.
- Created a barrier between customer and cashier, and/or ensured that customers can maintain social distance from Personnel.
- Posted signage informing employees on how to get vaccinated.

Food Preparation

- Obtained, and maintained as current, all necessary permits to prepare food.
- Provided gloves and training to Personnel on use of gloves.
- To-go items are packaged and bagged to ensure that delivery Personnel and customers do not need to touch additional items.

Food Delivery

- Have procedures to maintain perishable foods at appropriate temperatures.
- Have procedures that all food remains in its original packaging at all times.
- Provided disinfectant to drivers and delivery Personnel.

Checklist

- Refrigerated transport carriers and insulated bags are cleaned and disinfected after every use.
- Instructed delivery Personnel to avoid touching high touch items, if possible. Delivery Personnel are instructed to wait outside while waiting for food to be prepared.
- Allowed delivery Personnel to use the restroom to wash hands.

Take Out/Carry Out

- Encourage customers to place orders in advance (by phone or online), and provide for contactless pick up, if possible.
- Designated space for curbside pickup, where possible.
- Closed areas where customers may congregate.

Operational Requirements

- Evaluated and made all feasible upgrades or modifications to the HVAC systems.
- Completed evaluation of electrical safety and implemented all required precautions.
- Confirmed that plumbing is functioning and, if the facility was dormant, flushed the pipes.
- Checked for harborage, and pests, and confirmed that pest control measures are functioning.
- Windows or doors are open, if possible, to ventilate areas for Personnel.
- Designated a Worksite Safety Monitor. Individual is familiar with obligations under Health Officer Directive 2020-05, and developed and implemented a plan to ensure compliance.
- Ensured daily COVID-19 symptom self-verifications are completed by all Personnel as required by the Social Distancing Protocol.
- Provided training to Personnel on requirements of this directive.
- Considered needs of Personnel who are at increased risk of severe disease if they get COVID-19.
- Considered additional protections for Personnel, including: discouraging Personnel gatherings in break rooms; staggering Personnel breaks to maintain physical distancing protocols; extending start and finish times to reduce the number of Personnel in the kitchen at the same time; creating additional shifts with fewer Personnel to accommodate social distancing.
- Provided dishwashers with equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields, and impermeable aprons.



Health Officer Directive No. 2020-5d (Exhibit B)
Health and Safety Plan (issued 3/23/2021)

Additional Measures

Explain:

Click or tap here to enter text.

Self-certification (must be signed by Business Owner or Worksite Safety Monitor):

Initial each line and sign below:

_____ I acknowledge that I have read and fully understand the information above.

_____ The owner/Worksite Safety Monitor will ensure these principles and procedures will be reviewed with all current and future employees.

Print name

Date:

Signature