

## Guidance for Food Establishments – Frequently Asked Questions

**\*This is a fluid situation that is changing constantly – please be advised that this information may change at any time.**

### Do I have to close my dining areas?

Yes, all indoor and outdoor dining areas have been closed by both the city of College Station and Bryan, and by order from Governor Abbott through April 3, 2020. You may continue operating your drive thru, and provide curbside service and delivery.

### Can I have more than 10 employees working at one time?

The requirement prohibiting more than 10 people from gathering in one location does not apply to your employees; however, extreme precautions should be taken, including practicing social distancing and being especially vigilant about not allowing sick employees to work.

### What about sick employees?

Sick employees should not be allowed to work. Please visit the CDC's website:

<https://www.cdc.gov/coronavirus/2019-ncov/index.html> for guidance on when to allow sick employees to return to work.

### Since restaurant workers and other service industry employees have ongoing contact with the public, are there any special precautions these workers should take to avoid becoming sick with a respiratory illness, such as wearing masks?

- CDC does not recommend that people who are well wear a facemask to protect themselves from respiratory diseases, including COVID-19. Facemasks should be used by people who show symptoms of COVID-19 to help prevent the spread of the disease to others. The use of facemasks is also crucial for health workers and people who are taking care of someone with COVID-19 in close settings (at home or in a health care facility). CDC recommends everyday preventive actions for everyone, including service industry workers and customers:
  - Avoid close contact with people who are sick.
  - Avoid touching your eyes, nose, and mouth.
  - Stay home when you are sick.
  - Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
  - Wash your hands often with soap and water for at least 20 seconds, especially after going to the bathroom; before eating; and after blowing your nose, coughing, or sneezing.
  - If soap and water are not readily available, use an alcohol-based hand sanitizer with at least 60% alcohol. Always wash hands with soap and water if hands are visibly dirty.

### Are there any extra precautions that we should be taking?

- CDC recommends routine cleaning of all frequently touched surfaces in the workplace, such as workstations, countertops, and doorknobs. Use the cleaning agents that are usually used in these areas and follow the directions on the label. We recommend that you clean and disinfect more frequently, focusing specifically on those areas that are frequently touched.
- View the EPA-registered disinfectant products on the [Disinfectants for Use Against SARS-CoV-2 list](#) that have qualified under EPA's [emerging viral pathogen program](#) for use against SARS-CoV-2, the coronavirus that causes COVID-19.
- As always, employees should be washing hands frequently, before putting on gloves, and should be changing gloves when changing tasks and anytime gloves become contaminated. If employees are wearing gloves when handling money/credit cards, than employee must wash hands and put on new gloves before handling food or equipment. It is recommended to have one employee who is only handling money/credit cards when possible.

### Can people enter my building to pick up to go or carryout orders?

- Patrons may not wait inside a restaurant for their food orders. If there is a line or gathering of persons (outside of their vehicles) waiting to be served, such places puts everyone in the line or gathering at a higher risk of transmission of COVID-19. Restaurants are urged to create a system that does not involve such lines or gatherings of people waiting to order or waiting to receive their order. For example, a system where the customers call in their order and stay in or at their vehicles until notified that their order is ready---with only one customer at the transaction point at a time, or other methods that assure that the purposes of this Order are served. Stressing the need for call ahead or internet ordering will also cut down on waiting time and could be used in conjunction with customer calling in or texting when he or she has arrived to allow for straight to vehicle service. If lines cannot be avoided it shall be the restaurant management's responsibility to assure that safe Social Distancing is practiced. The also applies to food trucks.

**Questions about this Order should be directed to (979) 361-5136.**