COVID-19 Guidance
For Food Establishments

Sick people must stay home.
Review your sick leave policies.

Operate safely in Phase 3.

- Outdoor or open-air seating allowed.
  Indoor seating at 50% capacity.
- Limit 10 people to a table.
- Move tables at least 6 feet apart or put up physical barriers.
- Alcohol service must end at 12 a.m. No one can sit at the bar.
- Provide single-use or well-sanitized 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 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.

Learn more at tpchd.org/food-establishment-covid-19.