

REOPENING PINECREST

IT TAKES A VILLAGE. TOGETHER WE CAN STAY OPEN. #PINECRESTKIND

Safety Equals Customer Loyalty.

Consistently following and enhancing safety measures will establish trust in your business. Additional suggested safety measures provided by Miami-Dade County can be found at www.pinecrest-fl.gov/coronavirus.

The safety measures listed below are mandatory per Miami-Dade County.

RESTAURANTS – EMPLOYEE PROCEDURES

Use of a full-body disinfectant booth (e.g. CleanTech J-1) to sanitize all employees prior to entry is recommended. However, a restaurant's voluntary installation of a sanitation booth does not negate the need for establishment of the below procedures.

TRAINING

Proprietors must ensure all restaurant staff have a clear understanding of how the business will be operating with all necessary health and safety protocols.

- Staff working in restaurants must be provided with written instructions and training on how to prevent the spread of COVID-19 per existing Florida Department of Health literature.
- Normal routine fitness to work procedures employed by food businesses as part of its Food Safety Management Systems (FSMS) must ensure that infected workers are excluded from food premises.
- Staff who are unwell or have symptoms of COVID-19 must not be at work and must be informed about how to contact medical professionals.

This is imperative because if an infected worker handles food, it is possible that they could introduce the virus to uncooked food they are working on, or onto surfaces within the food business, by coughing and sneezing, or through hand contact. Also, in the case of COVID-19, it is not uncommon that infected people may be asymptomatic or pre-symptomatic and may not display any signs or symptoms of disease or may present with mild symptoms that are easily overlooked. Some infected people, not yet displaying symptoms, are contagious and capable of spreading COVID-19.

HEALTH SCREENING QUESTIONS

The manager (or designee) must ask every employee the following health screening questions before each shift to help identify any symptoms of COVID-19:

- Have you experienced a fever 99.5 °F (37.5°C), cough (any kind dry or productive), sore throat, shortness of breath or breathing difficulties, fatigue, chills, muscle pain, headache, or loss of taste or smell since your last shift?
- Have you come into contact with anyone who has at least two of the symptoms listed above since your last shift?
- Have you come into contact with anyone who has tested positive for COVID-19 since your last shift?

Health screening questions can be administered online through a secure employee portal and sent electronically to the restaurant prior to the employee arriving for work or via telephone.

TEMPERATURE SCREENING

Employees **must** take their temperature at home before coming to work and must not come to work if the thermometer reading reveals a temperature of 99.5 °F (37.5°C) or higher. They **must** report their temperature as being above or below this threshold upon arrival at work. **Specific employee temperatures should not be kept by restaurants. Rather, the information is to be recorded in a daily log as Pass or Fail.**

Alternatively, restaurants may elect to take employee temperatures prior to their entry into the facility. Thermometers **must** be single use or touchless/infrared and should be kept in a cool place and out of direct sunlight. Restaurants using infrared thermometers **must** take care to carefully calibrate these thermometers according to the manufacturer's recommended calibration procedure and schedule. Temperature taking should be conducted in the shade and when employees have rested (approximately 10-15 minutes), if they bike or walk to work.

Employees **must not enter** restaurants prior to the self-reporting of acceptable temperature readings or the taking of their temperature by restaurants electing to take employee temperatures. Temperature screening is **required until the end of phase 1 and recommended after Phase 1.**

It is recommended that each facility have reliable single-use thermometers available in case a patron or employee becomes symptomatic while at the restaurant. Keep in mind that not having a temperature does not exclude someone from being contagious. It shall remain the responsibility of the restaurants to comply with all applicable laws, including HIPPA, when engaging in screening procedures.

TIME CLOCK

If a time clock or other conventional record-keeping device is used, it **must** be cleaned with sanitizer after each employee use. **The restaurant will provide a chlorine or alcohol wipe for the cleaning of these devices by each employee.** Consider the use of an electronic wearable device for each employee that would automatically capture the time when an employee arrives and departs.

HAND WASHING AND NEED FOR INCREASED FREQUENCY OF HAND WASHING

Restaurants need to ensure that adequate sanitary facilities are provided and ensure that food workers thoroughly and frequently wash their hands. Employees **must** wash hands and change gloves (if applicable to workstation -see below) at least every 30 minutes and every time a team member changes tasks including upon arrival at the restaurant before starting work.

Hand cleaning between tables is needed each time servers or staff come into physical contact with guests at the tables or with their food, drinks, dishware, silverware, napkins or other serving equipment. Hands must be washed before, after, and between deliveries to different tables (whether it be food or other table objects).

Restaurants **must** facilitate easy hand cleaning with soap and water between tables by servers and other staff. This can be done by either:

- Installation of permanent or portable touchless faucets, liquid soap dispensers, and paper towel dispensers with easy accessibility within dining areas is recommended (this is in addition to existing bathroom facilities).
- Alternatively, simple hand washing stations can be created throughout the restaurant and dining area through the use of commercially available wet towel bucket dispensers (employing single use paper towels and water) in conjunction with automatic soap dispensers. Wet cloth towels with water may also be used as an alternative to paper towels so long as they are employed as single use (e.g Kimtech Wettask system). Hand washing stations must be accompanied by nearby touchless trash bins to dispose of used paper or cloth towels.

All restaurants must employ some form of in-dining room hand washing station method that allows staff to wash their hands before and after coming into physical contact with table contents. Hand sanitizers can be used as an additional measure, but should not replace hand washing.

GLOVES

Glove use is to be reserved to employees involved in direct food preparations as defined by existing industry regulatory standards (traditionally back of house staff), but also includes bussers and food runners. In restaurants where servers or other staff also act as bussers or food runners, glove use should be replaced by hand washing after each physical encounter as described above under "Hand washing". Safe glove use includes:

- **Do not touch mouth, nose or eyes** when wearing gloves.
- All gloves **must** be changed frequently, at least every 30 minutes or when changing tasks.
- Gloves **must** be changed after carrying out non-food related activities, such as opening/closing doors by hand, and emptying bins.
- Hands **must** be washed between glove changes and when gloves are removed.

Wearing disposable gloves can give a false sense of security and may result in staff not washing hands as frequently as required. The COVID-19 virus can contaminate disposable gloves in the same way it gets onto workers' hands. Hand washing is a greater protective barrier to infection than wearing disposable gloves.

KNOW that viruses and bacteria will build up on the surface of the hands even when you wear gloves, so hand washing is critical when gloves are removed to avoid subsequent contamination of food.

GENERAL HYGIENE

- Kitchen areas must have hand washing stations fully equipped with soap and self-dispensing paper towels. Ideally, the faucets operation is hands-free.
- Wash and frequently sanitize items such as ladles, tongs, and condiment holders.
- Keep internal doors open, where possible to minimize contact.

Washing of dishes, silverware, and table linen:

- All dishes, silverware, and glassware must be washed and disinfected in a dish washing machine, including items that have not been used, as they might have been in contact with the hands of guests or staff.
- If for any reason manual washing is required, the usual steps must be followed (wash, disinfect, rinse) - taking the maximum level of precautions. Drying must be carried out using disposable paper towels. Likewise, tablecloths and napkins should be washed in the usual manner.
- Laundry: All table linen will be washed at high temperatures and per CDC guidelines. Textiles, linens, and clothes should be put in special, marked laundry bags and handled carefully to prevent raising dust, with consequent potential contamination of surrounding surfaces or people.

Employee Meals: Meals from home shall not be allowed in the kitchen.

Manager's Office: Must be disinfected with every shift change, with particular attention to high touch points (mouse, keyboard, and the like).



Be Safe. Be Kind.
#PinecrestKind

Failure to comply can result in fines up to \$500 per violation and/or closure of business.