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

U.S. FOOD & DRUG ADMINISTRATION

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

	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

	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

	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

	Maintain food time and temperature controls.
	Initiate “no touch” deliveries and payments.
	Designate pick-up zones.

PHYSICAL FACILITY

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