



COVID-19 Non-essential Business Closures & Essential Business Operational Changes

March 20, 2020 4:00pm

This message is to provide clarification of the Division of Public & Behavioral Health - Environmental Health Section's (DPBH-EHS) position on how Governor Sisolak's recent Executive Order impacts you as a regulated establishment. Due to the increase in novel coronavirus disease, called "COVID-19," cases statewide, Governor Sisolak order non-essential businesses to close and to adjust operations at essential businesses to help reduce the spread of coronavirus among your workers and in our communities. DPBH-EHS has identified the following types of permits and services as essential and non-essential:

Essential:

- Markets & Convenience stores selling groceries and packaged foods. This includes food establishment permits where the middle three digits are: 005, 007, 021, 023, 024, 025, & 026.
- Retail Food Establishments **that transition to packaged, take-out or delivery only** following further guidance below.
- Correctional Facility Kitchens
- School Kitchens continuing to provide to-go meals while schools are closed
- Food, Drug, and Cosmetics processors. This includes permits where the middle three digits are: 032, 039, 040, 041, 051, 060, 061, 062, 063, 064, 065, 066, 067, & 068.
- Public Accommodations & Camping/Recreational Vehicle Park occupancy necessary to prevent the displacement of long-term residents.
- Septic Tank Pumping Contractors
- Individual Sewage Disposal System installation and repair
- Construction and labor camps for continuing mining & agricultural operations

Non-essential:

- **All dining rooms, seating areas, self-service buffets and similar operations at retail food establishments must close.**
- Cottage Food operators
- Farm to Fork events
- Temporary Mass Gatherings
- Invasive Body Decoration (tattoo, piercing, & cosmetic tattooing) establishments
- Public Bathing (pools & spas)

The following includes guidance from our office in response to questions we've received from you over the last few days in light of the Governor's recent order. We plan to continue to add information, and we will share it with you when it is available—as well as it when it changes. We are also working on posting the information to Nevada Health Response at <https://nvhealthresponse.nv.gov> for your ease of access and to help keep the information updated as more is known with this dynamic situation. Please check this page regularly for information from all state and local agencies that may assist you, your businesses, and your families to weather this emergency.

Social Distancing Operational Changes:

- Essential businesses remaining open must limit the number of patrons allowed in their facilities, avoid allowing lines to form, and maintain 6 feet of social distancing.

- When patrons must queue (wait) outside, placing markings on the ground 6 ft apart where they can line up while maintaining social distancing will be beneficial. Encourage online and phone orders or employ tactics to reduce in-person interaction. Consider taking phone numbers and texting customers when they may enter.
- Having patrons wait in their cars and having food or other product delivered outside is the safest practice to limit exposure.
- Any buffet or food stations used in charitable food distribution settings should transition to boxed meals or serve through gloved staff members or volunteers.
- Septic tank pumping contractors should limit work inside homes and maintain 6 ft social distancing at all times on a job or when interacting with customers. Continue use of normal PPE and consider the use of full-face protection to reduce the risk of inhaling aerosolized particles during cleaning.
- Public accommodations, camping & recreational vehicle parks, construction and labor camps, should ensure that residents have adequate sanitary and hygiene supplies. Encourage 6 ft of social distancing among staff and residents who are not already household members or close contacts. Transition food service to residents and workers to to-go only where possible to reduce congregating.

Cleaning Recommendations:

- Continue to follow the regulations and best practices for cleaning and sanitizing for your sector.
- Immediately increase sanitizing and cleaning frequency of high contact areas — such as restrooms, door handles, front counters, etc.
- The EPA has a list of registered sanitizers labeled for use against the novel coronavirus. *Note: If you have questions about your particular sanitizer, please carefully read the package label or reach out to your chemical provider for more information.* Link: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
- When disinfecting for coronavirus, follow the product label use directions for enveloped viruses, as indicated by the approved emerging viral pathogen claim on the master label. If the instructions for use for viruses/viricidal activity list different contact times or dilutions, use the longest contact time or most concentrated solution. *Note: These disinfection concentrations may exceed the allowable levels allowed for use on food contact surfaces such as dishes and utensils. Be sure to follow the label directions for FOOD CONTACT SURFACES when using the chemical near or on utensils and food contact surfaces.*
 - Additional information about using disinfectants for COVID-19 is available from the [National Pesticide Information Center](#).
- **Read the label carefully and train employees thoroughly. Certain disinfection chemicals or increased concentrations may not be used on food contact surfaces or may need to be rinsed before use with food.**
- Only use sanitizers registered with EPA as a sanitizer. Read the sanitizer label and follow usage directions. Be sure the staff monitors the concentration of the sanitizer with test strips to make sure the active ingredient is available and at the proper concentration.
- Wash and rinse surfaces of visible dirt or debris before sanitizing. Sanitizers work better on clean surfaces.
- Consider removing decorative objects, papers, and other unneeded materials from counters to allow for thorough sanitization of unobstructed surfaces.
- Sanitize frequent ‘touchpoints’ such as the outside of condiment containers and other items frequently handled such as doorknobs, backs of chairs, faucet handles, tabletops, and menus at least daily.

Employee and Customer Health & Hygiene:

- Enforce stringent hygiene practices for your staff, including frequent and thorough hand washing for at least 20 seconds at a time.

- Exclude ill employees and encourage sick members of the public to stay home.
- Provide customers with additional napkins or tissues to use when they cough or sneeze.
- Ensure that bathrooms are fully stocked with soap, towels/hand dryers, and no-touch trash receptacles and provide alcohol-based hand sanitizer with at least 60% alcohol for customers to use. *NOTE: alcohol-based hand rubs do NOT replace adequate handwashing when required for employees.*
- Instruct staff to keep a 6-foot distance between themselves and patrons as much as possible.
- Continue to follow the current industry regulations and best practices for your sector.

Exclusion and return to work for ill employees:

- In addition to the normal restriction and exclusion requirements for your sector, follow guidelines from the Centers for Disease Control & Prevention (CDC) and the Nevada Division of Public & Behavioral Health – Office of Public Health Informatics & Epidemiology (OPHIE) regarding employees with symptoms of respiratory infection or COVID-19 diagnosis.
- Workers that are possibly sick with the symptoms matching COVID-19 should stay home. If possible, employees with family members/caregivers with symptoms matching COVID-19 should also stay home. Signs and symptoms of infection with COVID-19 include fever (100.4°F or higher with an oral thermometer), cough, and shortness of breath. Symptoms of COVID-19 may appear in as few as two days or as long as 14 days after exposure to the virus.
- Employees, managers, and other staff suspected of illness should not return to work until they are symptom-free. Current guidance is to stay home until at least 72 hours after symptoms have gone away AND at least seven days after symptoms began.
- Staff diagnosed with COVID-19 may return to work following the above symptom guidelines or after testing negative for the virus and quarantine lifted by their doctor/and or health authority.
- Per CDC guidelines, employers are encouraged not to require employees to provide a doctor's note to return to work, because doing so will burden the medical system.

For More Information & Assistance

- Contact your local DPBH-EHS inspector or email EHSCustomerService@health.nv.gov
- Contact Governor Sisolak's office at <http://gov.nv.gov/Forms/Share/>.
- DPBH-OPHIE *Interim Guidelines for Discontinuation of In-Home Isolation and Transmission-Based Precautions among Hospitalized Patients with COVID-19*, <https://nvhealthresponse.nv.gov/wp-content/uploads/2020/03/Interim-Guidelines-for-Discontinuation-of-COVID-19-Case-Isolation-03.17.2020.pdf>
- For assistance with unemployment insurance, food, or medical coverage due to loss of income:
 - Nevada Department of Employment, Training, & Rehabilitation, <https://detr.nv.gov/>
 - Nevada Division of Welfare & Supportive Services, <https://dwss.nv.gov/>
 - Silver State Health Insurance Exchange, <https://www.nevadahealthlink.com/sshix/>
- Small Business Administration Disaster Loan Assistance, <https://disasterloan.sba.gov/ela>
- Nevada Health Response, <https://nvhealthresponse.nv.gov>
- Centers for Disease Control and Prevention, [Interim Guidance for Business and Employers to Plan and Respond to COVID-19](https://www.cdc.gov/media/releases/2020/s110520-interim-guidance-business-employers.html)

Thank you for your work to protect our communities and keep Nevada safe! We know this is a difficult time for you and your employees. Please let us know how we can help.

Sincerely, The Nevada Division of Public & Behavioral Health, Environmental Health Section