

## **Recommendations to Address COVID-19 in Restaurants**

As part of the Davis County Health Department's COVID-19 response, we want to share with you important actions you can take to help protect your employees and patrons. Please consider implementing the following:

- Frequently sanitize all surfaces contacted by staff and patrons. These may include:
  - Sink faucets
  - Door handles
  - Menus
  - Condiment bottles on tables
  - Self-service areas & equipment
  - Table tops
  - Seating and waiting areas
  - Equipment handles
  - Play areas
- Ensure all dishwashing equipment is working properly and adequately stocked with sanitizer or meeting the high temperature requirements.
  - Chlorine (50-100 ppm)
  - Quaternary Ammonia (200-400 ppm)
- Encourage employees to stay home when ill.
- Thoroughly wash and scrub hands with warm water and soap for at least 20 seconds on a frequent basis.
- Avoid touching your eyes, nose, or mouth.
- Avoid sharing food and personal items.
- Provide hand sanitizer to patrons at appropriate dispensing locations.

Feel free to call the Environmental Health Services Division at 801-525-5128 with any questions.