



All Facilities

Any facility offering prepared foods should keep a schedule of staff hours worked for any potential follow-up on illnesses by FCHD Food Office.

Cleaning & Sanitizing

At this time, the CDC is not recommending any additional or different disinfection practices beyond regular routine cleaning and sanitizing practices. Follow manufacturer instructions on product labels.

Hotels

Hotels offering continental and/or buffet breakfast to guests are recommended to limit the access into the breakfast area, in line with the Governor's Executive Order. Further, guests should be strongly encouraged to take their meals back to their rooms or out of the building. Hotel staff should be cleaning and sanitizing all utensils and contact surfaces routinely, and replace serving utensils with clean ones regularly. Guests should be restricted from gathering/congregating in any shared spaces or seating areas.

Grocery Stores

Grocery Stores that offer any type of Hot or Cold Food Bars (Salad Bars, Olive Bars, Soup Bars) that are self-service by the customer should be discontinued. Any food items that are self-service should be discontinued. Customers should be restricted from gathering/congregating in any seating areas.

Offices with Employee Cafeterias

Large Offices with Employee Cafeterias should restrict employees from gathering/congregating in dining areas. Employees should be encouraged to take their food back to their individual work spaces. The number of employees permitted into the cafeteria at one time should be limited to less than 50. All contact surfaces should be cleaned and sanitized regularly.

Carry-Out Foodservice

Restaurants remaining open for carry-out service only must limit the number of customers within the facility to less than 50 at one time. Hand sanitizer should be available to customers picking-up carry-out orders.

Delivery Foodservice

Restaurants remaining open and providing delivery services should provide delivery drivers with hand sanitizer for use within their vehicle. Vehicle door handles, steering wheels, etc. should be wiped down regularly. Drivers should wash hands with soap and water immediately upon return to the facility.



Public Health
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Frederick County Health Department

Wineries/Breweries/Distilleries

Craft Beverage Facilities with Tasting Rooms are not included in the Executive Order at this time. These facilities should be limiting customers within the facility to less than 50.

More information:

COVID-19 Guidance Document from National Restaurant Association

https://foodsafetyfocus.com/FoodSafetyFocus/media/Library/pdfs/Coronavirus_2019-nCoV_Info_TipsforRestaurants.pdf

Environmental Cleaning & Disinfection Recommendations from CDC

<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html>

Executive Order 3/16/20

<https://governor.maryland.gov/wp-content/uploads/2020/03/Executive-Order-Amending-Large-Gatherings.pdf>

Call Food Control for additional questions at 301-600-2542.

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