

Meeting Minutes

May 26, 2020

1:00 PM to 2:30 PM

2019-20 Board:

David Haywood, Chair • Marcus Burgess, Vice Chair
Janet Yaldezian, Treasurer • Erin Thompson, Secretary
Cristina Chang, Past Chair

REGISTRATION LINK: <https://crs.ul.com/en/orange-county-health-food-safety-advisory-council/>

Hosted By: UL Everclean

Meeting Panelists:

Christine Lane, REHS (County of Orange Environmental Health – Director)

BaoAn Huynh, REHS (County of Orange Environmental Health – Food Safety Program Manager)

David Haywood (FSAC Board Chair)

Mike Haller, REHS (UL Panelist)

Todd Franz, REHS (UL Panelist)

Brendan Locke (UL Facilitator)

Dine-In Industry Guidelines Q & A

Q1: Where can the State guidelines for dine-in be found?

- www.ocfoodinfo.com

Q2: Where can the latest Orange County Health Order be found?

- www.ocfoodinfo.com

Q3: Does Orange County require additional reopening guidelines?

- No, guidelines that should be followed are provided by the State. Reference these State guidelines before reopening.

Q4: What does the Orange County Health Order require for reopening dine-in?

- Post Industry Checklist visible at the front entrance and to include an attestation that the business has:
 - Performed a detailed risk assessment and implement a site-specific protection plan
 - Trained employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
 - Implemented individual control measures and screenings
 - Implemented disinfecting protocols
 - Implemented physical distancing guidelines.

Q5: Does my facility require an inspection before approval to open dine-in?

- An inspection is not required for your restaurant to reopen. Posting the attestation/checklist at the entrance is required.

Q6: Do cities need to adopt any additional requirements for my facility to reopen dine-in?

- Cities do not need to adopt any additional requirements.

Q7: Are there any options for self-service?

- There is to be no self-service food options at this time for customers. This includes but not limited to any buffets, salad bars, and soda dispensers. It would be acceptable if the employee mans the area and is the one doing all the food handling/dispensing.

Q8: What is the reason for restrictions on self-service?

- Restrictions on self-service is set to prevent crowding and to all for physical distancing.

Q9: Are there any specific guidelines for school cafeterias?

- There are no specific guidelines for school cafeterias at this time. The State is currently working on developing guidelines.

Q10: Can banquet facilities reopen in Stage 2?

- They are considered Stage 3 as they are for hosting many people.

Q11: When are face coverings required?

- Face covers are required when there is interaction with the public or when 6 foot distancing is not available for employees.

Q12: Do staff at the front of the house require gloves?

- Front of the house employees need to wear face coverings, but are not required to wear gloves. Nothing replaces good, frequent and thorough handwashing.

Q13: What should I do if any staff are experiencing GI symptoms or COVID-19 symptoms?

- Employees experiencing GI issues should not come back to work at least 48 hours after their last symptom without the use of medication.
- For symptoms of COVID-19, employees should not come back for at least 3 days (72 hours) after their fever has resolved without use of medication and their respiratory symptoms have improved and at least 10 days have elapsed from when their symptoms first appeared.
- Employees who are positive for COVID-19 and are without symptoms shall isolate for 10 days from the positive result.
- If the employee is diagnosed with COVID-19, then the facility will need to take the necessary precautions to ensure employees and the public are protected. This would include closing the facility and/or all impacted areas and sanitizing. There may be a need to exclude any and all employees that have had close contact with the positive employee.

Q14: Will someone guide my facility on what is needed to be done when staff is found positive with COVID-19?

- Specialized Assessment Team will communicate with the facility when an employee is found positive with COVID-19. They will assist with guiding the facility on proper cleaning and sanitizing.

Q15: Can gloves be reused or washed for staff that don't handle food?

- If no gloves are available, thorough handwashing is recommended frequently. Do not reuse or wash gloves.

Q16: Can hand sanitizer be used instead of washing hands?

- Hand Sanitizer should not be used instead of proper handwashing. It may be helpful for those that don't handle food, like front counter staff, to use hand sanitizer when they don't have easy access to a handwash station.

Q17: Are there any specific guidelines on how much the occupancy capacity needs to be cut down by?

- There is not an occupancy guideline, on that physical distancing can be maintained or a protective barrier.

Q18: Will OC allow more exterior seating?

- As long as it meets City requirements, Environmental Health does not oversee exterior dining. Be mindful of location, grouping, people walking by, etc.

Q19: Are there any specific requirements for how outdoor seating must be positioned?

- Seating must be positioned to allow for proper physical distancing or have a barrier.

Q20: Is there a limit on how many people can be in a party?

- There is no limit on the number of people in a group/party of diners. All of the party does need to be there to be seated.

Q21: Should face covers or face shields be worn? Which is better?

- The health order does say cloth face covering when unable to maintain 6 feet of physical distancing. Many choose to use both. Some may just use face shields only when not interacting with others and able to maintain enough distance.

Q22: Who should we contact for questions?

- OC inspectors are available anytime to answer questions. You can also call 714-433-6000.

Q23: What if I am unable to take my Food Safety Certificate class because all in-person classes are canceled at the moment?

- If expired and unable to take an in-person class, a violation will not be marked at this time. It is expected that once an in-person class is available that you take it.

Q24: Where can I find disinfectants approved for use against COVID-19?

- The EPA has a list of approved disinfectants for use against COVID-19.
- <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

Q25: Is there a way I can make my own disinfecting solution for use against COVID-19?

- To make a disinfecting solution using chlorine bleach, mix 5 tablespoons (1/3 cup) of bleach to 1 gallon of water. Wipe the surface with the bleach solution and allow the proper contact time.