

 <p>CHATHAM HEALTH DISTRICT DIRECTOR of HEALTH Russell Melmed, MPH</p> <p><u>BOARD MEMBERS</u> Andrew Tierney, Chairman Stan Soby, Vice Chairman Peter Hughes, Treasurer Susan Bransfield Rosemary Coyle Robert Smith David Cox Kate Morris</p>	<p><u>These are the minimum baseline of precautions needed to protect public health in Connecticut. Those businesses that are not able to meet these by May 20, shall delay opening until they are able. Chatham Health District is providing this checklist (5/14/20) as a self-assessment to assist in compliance with Governor Lamont's Sector Rules for May 20th Reopening, Dated May 8th, 2020. Please visit the CT Department of Economic and Community Development website for updated information at https://portal.ct.gov/DECD.</u></p>	<table border="1"> <tr> <td>Establishment:</td> <td>Date:</td> </tr> <tr> <td>Address:</td> <td>Time:</td> </tr> <tr> <td>Phone</td> <td>Town:</td> </tr> <tr> <td colspan="2">Class:</td> </tr> <tr> <td colspan="2">Certified Food Protection Manager:</td> </tr> <tr> <td>Operator:</td> <td>Program Administrator:</td> </tr> <tr> <td colspan="2"> Services Offered: <input type="checkbox"/> Outdoor Dining <input type="checkbox"/> Take Out <input type="checkbox"/> Curbside <input type="checkbox"/> Drive Through </td> </tr> </table>	Establishment:	Date:	Address:	Time:	Phone	Town:	Class:		Certified Food Protection Manager:		Operator:	Program Administrator:	Services Offered: <input type="checkbox"/> Outdoor Dining <input type="checkbox"/> Take Out <input type="checkbox"/> Curbside <input type="checkbox"/> Drive Through	
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REOPEN CONNECTICUT - PHASE 1: RESTAURANTS OUTDOOR ONLY CHECKLIST PG 1																
FACILITY	STAFF	CLEAN/DISINFECT/SANITIZE (C/D/S)														
<input type="checkbox"/> Hand sanitizer at entrance & common areas	<input type="checkbox"/> Program Administrator appointed & responsible for implementing Rules	<input type="checkbox"/> Thorough cleaning of entire facility prior to reopening														
<input type="checkbox"/> Non-essential items removed (playgrounds, pool tables, etc.)	<input type="checkbox"/> Employee Work Log onsite & maintained for contact tracing	<input type="checkbox"/> Checklists for C/D/S (When, How* & Who)														
<input type="checkbox"/> Single use menus, menu boards and/or menu on patrons phones <input type="checkbox"/> Single use condiments	<input type="checkbox"/> Staff training on reopening Rules, policies, C/D/S during work hours <input type="checkbox"/> Weekly refreshers on policies	<input type="checkbox"/> Use products that meet EPA's criteria against SARS-CoV-2*, designed for surface, & contact time														
<p>Signage posted clearly for:</p> <input type="checkbox"/> Social distancing protocols <input type="checkbox"/> Cleaning, & disinfection protocols <input type="checkbox"/> Personal protection (face masks, gloves) <input type="checkbox"/> Employees shall stay home if sick/experiencing symptoms <input type="checkbox"/> Customers shall not enter if they are experiencing symptoms <input type="checkbox"/> Families First Coronavirus Response Act Department of Labor* <input type="checkbox"/> Hotline for Violations (211)	<input type="checkbox"/> Confirms daily health checks with staff of no COVID-19 CDC-defined symptoms & to self-monitor their own symptoms, including cough, shortness of breath, or any two of the following symptoms: • Fever • Chills • Repeated shaking with chills • Muscle pain • Headache • Sore throat • New loss of taste or smell	<input type="checkbox"/> Clean & disinfect common areas, high transit areas, & frequently touched surfaces on an ongoing basis including: • Entrances and Exits • Payment devices • Phones and Computers • Light switches & door handles • Chairs <input type="checkbox"/> Sanitize seating areas, tables & common items after each seating														
<input type="checkbox"/> Kitchen workstations 6' apart & not facing, work zones for servers, whenever possible	<input type="checkbox"/> Ill & COVID + employees shall notify employers, stay home, follow state testing & tracing protocols	<input type="checkbox"/> C/S/D &/or disposal wipes near commonly used areas (tables and chair, bathrooms), when possible														
<input type="checkbox"/> Touchless appliances whenever possible (payment, soap, paper towels & covered trash)	<input type="checkbox"/> Facemasks for all staff (provided by employer & adequate supply to open) over face & mouth	<input type="checkbox"/> Sanitize kitchen & kitchen equipment on an ongoing basis														
<input type="checkbox"/> Increased ventilation & outside air for indoor areas only	<input type="checkbox"/> 20 seconds hand wash routinely with soap & warm water	<input type="checkbox"/> Bathrooms cleaned & logged frequently														
<input type="checkbox"/> 6' between tables & 6' between closest chairs of neighboring tables	<input type="checkbox"/> Gloves & eye protection required for use of cleaning chemicals	<input type="checkbox"/> Minimize sharing of kitchen equip.														
<input type="checkbox"/> Visual 6' separation markers (entrance & lines for seating, payment, & restrooms)	<input type="checkbox"/> Gloves for table servers & changed frequently, kitchen staff follow FDA Guidelines on glove usage*	<input type="checkbox"/> Bring & wear facemasks over nose & mouth at all times, unless eating or have a medical condition														
<input type="checkbox"/> No bars, indoor seats, self-service	<input type="checkbox"/> Stagger shifts/breaks/lunches	<input type="checkbox"/> No entry with COVID symptoms														
<input type="checkbox"/> Self-certification through CT DECD website & REOPEN CT badge*	<input type="checkbox"/> Employer responsible for enforcing 50% capacity	<input type="checkbox"/> Patrons older than 65 &/or with other health conditions should not visit the facility														
<input type="checkbox"/> One way foot traffic	<input type="checkbox"/> Rolled or packaged silverware															

REOPEN CONNECTICUT - PHASE 1: RESTAURANTS OUTDOOR ONLY CHECKLIST PG 2

*Links from Page 1:

- CT Department of Economic and Community Development (DECD) Sector Rules for May 20th Reopen: <https://portal.ct.gov/DECD/Content/Coronavirus-Business-Recovery/Sector-Rules-for-May-20-Reopen>
- CT DPH Circular Letter 2020-17 for Non-Community Water Systems: https://portal.ct.gov/-/media/Departments-and-Agencies/DPH/dph/drinking_water/pdf/DWS_Circular_Letter_17_NonCommunity_PWS_COVID-19.pdf
- CT OSHA: <https://www.osha.gov/contactus/bystate/CT/areaoffice>
- Families First Coronavirus Response Act (FFCRA) poster: <https://www.dol.gov/agencies/whd/posters>
- FDA Best Practices for Reopening Retail Food: <https://www.fda.gov/media/137868/download>
- FDA Food Code 2017 Guidelines on Glove Usage: 3-304.15 Gloves, Use Limitation. (A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.
- OSHA: <https://www.osha.gov/SLTC/covid-19/>
- US EPA SARS CoV-2 (COVID-19) Disinfectants: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
- Washington State OSHA Cleaning and Disinfection Guidelines: https://osha.washington.edu/sites/default/files/documents/FactSheet_Cleaning_Final_UWDEOHS_0.pdf

In addition to the DECD Rules (Page 1), Chatham Health District (CHD) requests the facility meet the following according to Connecticut Public Health Code Section 19-13-B42 and the CHD Food Ordinance:

- Table tops and seating must be smooth, durable, and easily cleanable (or covered with single use covers) to be properly sanitized between customers, per DECD requirements (wood, chipping / flaking paint, and rusted metal cannot be sanitized).
- Food grade sanitizers are to be verified (per label) with test strips to ensure the correct concentration.
- Consider designating staff to clean and sanitize tables between customers.
- Gloves need to be non-latex, single use, and changed whenever they become torn, soiled, or removed.
- Hand washing for 20 seconds must occur as specified by 19-13-B42 and when gloves are changed.
- Ensure hand sanitizer stations, soap and paper towel dispensers are stocked and replenished.
- Consider designating staff to seat patrons.
- Establish an adequate pest control policy to account for spilled food from tables that can potentially attract pests to the outdoor dining area.
- All trash shall be properly removed and stored in covered, rodent proof, trash containers.
- No outdoor food preparation without a plan review by Chatham Health District and Town Officials.
- If you are opening for the season or after several weeks of closure, please contact your public water system operator and the CT Department of Public Health Drinking Water Section (DWDcompliance@ct.gov) prior to opening to ensure the water system is properly flushed and safe for consumption.

Revised 5/14/20