

Board of Health

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Town of Walpole

Health Department

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You are receiving this notice as you were identified as a food establishment in the Town of Walpole. Governor Baker issued an order on March 15, 2020 prohibiting gatherings of more than 25 people and on-premises consumption of food or drink. **Any restaurant, bar, or establishment that offers food or drink shall not permit on-premises consumption of food or drink (including alcohol) through April 5, 2020 unless further extended.** This includes Establishments may only offer food for take-out and by delivery provided that they follow social distancing protocols that allow individuals to stay 6 feet apart.

A recommendation to ensure the proper social distancing is maintained during pick up of take-out is to mark various spots on the floor in your establishment that are each 6 feet apart in a line, that patrons can stand on as they wait for their take-out that ensures they are staying 6 feet away from your staff and other patrons.

Additionally, continue to follow specific Federal Food Code requirements to ensure food safety and reduce the spread of respiratory illnesses, such as COVID-19 and Influenza.

1. Food Employee Illness Reporting Requirements. Monitor the health of your employees and encourage any ill employees to stay home.
2. Proper handwashing by all employees
 - Correct procedure – wet hands with warm running water, lather with soap and scrub between fingers, on the back of your hands and under nails. Wash for at least 20 seconds. Dry hands using a single use drying provision.
 - Food handlers are required to wash their hands before and after completing a task. All employees in a food establishment should be reminded to wash their hands as often as possible, especially after handling menus, money, customer plates, phones, etc.
 - All employees are required to wash their hands before leaving the restroom.
 - Proper handwashing may only be completed when the hand sink is fully stocked – hot water 100-110 degrees F, soap and paper towel dispensers fully stocked as needed.
3. Proper glove use
 - Glove use is only affective if used properly and if the gloves fit correctly. Hands must be washed before putting gloves on and before changing to a fresh pair. Gloves should be changed as soon as they become soiled or torn, before starting a new or different task, at least every four hours during continual use (or more often as necessary), after handling raw meat, seafood, or poultry and before handling ready-to-eat food. Gloves must be removed properly and never reuse or wash them.

4. Dishwashers and 3-compartment sinks should be set up and used properly for cleaning and sanitizing of all equipment, dishes, and utensils. Regularly check that your method of sanitization is working properly (reaching the proper temperature or at the proper strength)
5. Clean and disinfect non-food contact surfaces regularly paying particular attention to the surfaces that customers touch often such door handles, pens, menus, etc.
6. Food contact surfaces must be cleaned and sanitized.
 - Sanitizer solutions/buckets should be tested when first mixed, and changed at least every four hours. Sanitizing cloths should be stored in the solution in between use.
 - It is important to clean and sanitize surfaces in the kitchen frequently such as door handles, sink handles, refrigerator door handles, etc. Dampness can cause remaining viruses on surfaces to survive and multiply, avoid this by cleaning, disinfecting and drying frequently.

Additional recommendations that may help your establishment, customers and employees:

- Hand wash signage should be placed in the restrooms of your establishment to remind staff and patrons the proper steps to wash hands to prevent the spread of germs.
- Various signs throughout the kitchen for food employees regarding proper handwashing should located at the hand wash sinks.
- Keep up-to-date logs in the kitchen for employees to track sanitizer concentrations.
- Dedicate an employee to wipe down menus with sanitizer after use with a disinfectant.
- Implement a check list for a designated employee to clean and disinfect various surfaces throughout the establishment at specific times and frequently during the day.
- Designating an employee to be responsible for wiping down shopping carts with disinfectant before handing off the shopping cart to new customer. Hand sanitizer should be available at all check out registers/ counters.
- Management should be holding routine staff meetings to keep their staff up to date with the evolving COVID-19 so that additional preventative measures can be implemented as needed. During any meetings, be mindful of social distancing.

We ask that you take the time to work with your management team and staff to ensure that all of the above items are being met and that your food establishment is taking the proper precautionary measures to better protect all your patrons and to prevent community spread.

The Walpole Health Department continues to closely follow the continuously changing coronavirus (COVID-19) situation and will continue to share new information with you, as necessary, about this evolving situation.

Additionally, the Centers for Disease Control and Prevention (CDC) and the Massachusetts Department of Public Health (DPH) have been providing very informative updates via their websites:

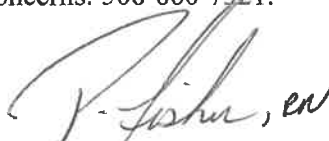
CDC: <https://www.cdc.gov/coronavirus/2019-ncov/index.html>

DPH: <https://www.mass.gov/resource/information-on-the-outbreak-of-coronavirus-disease-2019-covid-19>

Please feel free to reach out with any questions or concerns: 508-660-7321.



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