COVID-19 Guidance
For Food Establishments

Sick people must stay home.
Review your sick leave policies.

Operate safely in phase 2.

- Limit seating to 50% capacity or below.
- Limit 1 household to a table indoors.
- Move tables at least 6 feet apart or put up physical barriers.
- No one can sit at the bar.
- Ask customers to wear face coverings when not at their table.
- Provide single-use menus or post menu signs.
- Have only 1 employee serve a table.
- Consider donating unused perishable food. Learn more at doh.wa.gov.

Promote health.

- Don’t touch ready to eat food with bare hands. Use gloves, tongs or utensils.
- Frequently wash your hands with soap and warm water. Scrub for 20 seconds.
- Frequently clean and disinfect. Food prep areas—Use standard concentrations of chlorine or quat. Public areas—Use 1/3 cup bleach per gallon of water.
- Cough or sneeze into a tissue or your elbow. Throw used tissues in the trash and wash your hands right away.

Learn more at tpchd.org/food-establishment-covid-19.