# **Greenlee County Health Department**

P.O. Box 936, Clifton, AZ 85533 · Phone: (928) 865-2601 · Fax: (928) 865-1929 · Website: www.greenlee.az.gov

#### **Restaurants and Food Establishments**

In Greenlee County, we are currently planning and preparing for a possible Coronavirus outbreak. As a food establishment you have a responsibility to protect the public and will be required to take additional steps to protect against Coronavirus. The following procedures should be implemented immediately:

- 1. Sanitizer (Bleach or Quaternary Ammonia) must always be available and ready. The proper concentration for bleach is 100ppm. Quaternary Ammonia is per manufacturer specifications. Actively check the sanitizer solution to ensure it is fresh and at the proper concentration. You must have the proper test strips available for testing.
- 2. Create a plan to enhance your current disinfection procedures of your high traffic areas. These areas will include, door handles, tables, chairs, register areas, bathroom doors, sink handles, toilet handles, walls, and any other hard surfaces that can be disinfected. Tables, chairs, and register areas can be sanitized easily after each use, however, consider disinfection in other areas at least 2 times per day.
- 3. Employees exhibiting fever and cough, or other signs of sickness should stay home and not be at work. Do not come to work if you are sick.
- 4. Please use the table to make 100ppm bleach solution for your normal disinfection areas like tables, food prep areas, and other food contact surfaces.

To obtain a 100 PPM Bleach Sanitizer Solution:	5.25% Bleach	8.25% Bleach
Quart	½ Teaspoon	<sup>1</sup> / <sub>4</sub> Teaspoon
Gallon	2 Teaspoons	1 Teaspoon
5 Gallons	10 Teaspoons	5 Teaspoons

- 5. For other environmental surfaces (NOT FOOD AREAS) such as, door handles, chairs, register areas, bathroom doors, sink handles, toilet handles, walls, floors, and any other hard surfaces, most commercial sanitizers are effective if used per manufacturer specifications. However, if you run out or need to use bleach, please use a 1% bleach solution. To make your own 1% bleach solution dilute 1/3 cup 5.25-6.15% sodium hypochlorite (bleach) into one gallon of water. Allow the surface to air dry for at least 2 minutes.
- 6. Disinfectant wipes can also be effective. Please adhere to directions on the label for proper sanitation.
- 7. For a complete list of CDC and EPA approved disinfectants please visit https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf

Together we can help minimize the likelihood of a community outbreak and you will be a vital part of that plan. If you have any questions or need guidance please contact Haiden LaFoy at (480) 747-0080.



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### For Immediate Release

Greenlee County Health Department March 29, 2020 Media contact: Steve Rutherford, (928) 865-2601

Greenlee County has confirmed a positive case of COVID-19.

Governor Doug Ducey announced on March 19<sup>th</sup>, 2020 additional mitigation strategies to combat the spread of COVID-19 in Arizona. As part of this executive order Governor Ducey has updated guidance and the flexibility for restaurants, bars and other businesses.

As part of the executive order the following become effective today at 12:00 A.M. and will remain in effect until further notice:

- The executive order requires that counties with confirmed cases of COVID-19 must provide dine-out options only. This allows pick up, drive-thru, delivery, and curbside options.
- Restaurants will be allowed to serve alcoholic beverages with food purchases.
- Bars, movie theatres, and gyms must close.
- Cafeterias at nursing homes, hospitals, and similar facilities are not subject to these restrictions and may
  continue while taking precautions to ensure social distancing and appropriate hygiene according to CDC
  standards.

Greenlee County currently is one of the counties in Arizona that has a positive COVID-19 case and we are required by this executive order to follow the items listed above. Greenlee County is committed to the health and welfare of our community and asks that everyone help in these unfortunate times to reduce the spread of this virus.

If you have any questions regarding Governor Ducey's Executive Order you can see the order at the link below:

https://azgovernor.gov/sites/default/files/eo\_2020-09\_1.pdf

If you have any questions or concerns, please contact Haiden LaFoy at (480) 747-0080.



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#### **Guidelines for Sale of Wholesale Raw Ingredients During COVID-19 Pandemic**

As you are aware, we are in the midst of the COVID-19 Pandemic and we are having to adjust business models. One change that is taking place across the state is the sale of wholesale raw ingredients directly from suppliers. This is great and we are glad that our restaurants can continue to serve the community during this challenging time. If you are selling wholesale raw ingredients to the public, please adhere to the following guidelines until further notice.

- 1. Food must be prepared/packaged from an establishment that is under inspection/permit by a state or local jurisdiction.
- 2. Food sold must be wholesome and unadulterated. Open ready-to-eat TCS (time, temperature for safety) foods must be within the date marking requirements to be sold.
- 3. Cold TCS foods must be held at 41°F or less until sold to customers. Customers should be instructed to get food home quickly and placed under refrigeration.
- 4. Raw meats should be separated from other foods, especially produce and other ready-to-eat food items to prevent cross contamination.
- 5. Establishment should maintain purchase invoices from their distributors for 90 days.
- 6. Bulk household goods such as (toilet paper, paper towels, sanitizer, etc.), must be in their original packaging.
- 7. Businesses need to assess their customer traffic flows to ensure a takeout or curbside business model will maintain the Governor's social distancing requirements.

As always, if you have any questions or concerns, please contact me directly. Thank you for your continued service to the community and compliance during this difficult time.