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## Coronavirus COVID-19 Guidance for Retail Beverage Venues

All bars and other establishments that serve alcohol and do not serve food prepared by a full, on-site kitchen shall close. Sites that provide meals prepared by a full kitchen can continue to operate.

The following information is provided to help you prepare for possible impacts of COVID-19 and take precautions to prevent the spread of COVID-19 as well as other infectious diseases, including influenza and gastroenteritis:

### Employee Health

Encourage sick employees to stay home. If an employee is experiencing any flu-like symptoms, they should stay home until they are symptom-free. Avoid touching eyes, nose, or mouth; cover your cough or sneeze, and regularly wash your hands.

### Handwashing

Remind employees to wash hands with soap and warm water for at least 20 seconds. Hands should be washed:

- When entering the kitchen
- Before starting food preparation
- After touching face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating or drinking
- When switching between raw food and ready-to-eat foods
- Before putting gloves on
- After cleaning, bussing tables or touching any items that customers have used
- Between handling money/credit cards/pens/receipts and handling food
- If working a cash register, it is recommended that employees wash hands or use hand sanitizer between customers

### Food Service Operations

Bars, wineries, breweries and pubs should be closed, except for venues that are currently authorized to provide off sale beer and wine to be consumed off premises. This is not intended to affect production of beer and wine. Sites that provide meals prepared by a full kitchen can continue to operate, but all food served shall be by drive-through, pick-up, or delivery.

### Sanitizing Equipment and the Facility

Use the Environmental Protection Agency's (EPA) registered product database and follow proper disinfection and safe handling protocols.

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

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.

Sanitize tables, chairs, service counters and any other areas exposed to customers routinely throughout the day. This includes the restroom, door knobs, touch screens, faucet handles, phones, highchairs, and railing.

### Additional Information

For the latest information on COVID-19, visit [www.ochealthinfo.com](http://www.ochealthinfo.com).