

# COVID-19 Foodservice Recommendations

## Pre-Opening Checklist After Closure or Reduced Service

### AFFECTED RETAIL FOODSERVICE

*Includes but not limited to, restaurants, food courts, bars, taverns, breweries, wine tastings, coffee shops, bakeries, ice cream parlors, snack bars, concessions, sport facilities, mobile units*

### ADMINISTRATIVE

- Review company employee health policy. Develop COVID-19 pandemic addendum for ill and returning employees [www.CDC.gov](http://www.CDC.gov)
- Policies for social distancing and personal protection equipment are in place for staff and guests

### WATER SUPPLY

- Verify hot water supply is adequate
- Consider testing water supply if on a private well
- Flush all water lines; all sinks, hot water heater, ice makers, water filtration systems, dishwashers and steam systems for 10 to 15 minutes
- Ice machines; discard ice, clean and sanitize bins. Change filters. Consider professional service
- Replace beverage dispenser filters and flush systems

### SANITIZING

- Verify chemicals and sanitizer test strips have not expired
- Verify dispensing systems, and dishwashers are meeting correct water temperature and sanitizer concentrations

### HANDWASHING

- Clean and sanitize sink and faucets
- Hot (100 F) and cold-water supply
- Hand soap, paper towels, disposable gloves

### REFRIGERATION

- All refrigerators, walk-ins, and open tops, are holding food temperatures below 41 F, thermometers are easily visible near door
- All freezers are holding at 0 F or below
- All expired and opened food products are disposed. Dispose of all food items if there was power loss or no daily monitoring of temperatures
- Clean and sanitize interiors, shelving, gaskets and door handles
- Clean coils, replace filters, inspect for damaged door gaskets

### EQUIPMENT

- All utensils and equipment must be cleaned and sanitized; metal pans, glassware, ceramic dishes, table top equipment, sinks, prep tables
- Check for gas leaks and make sure pilot lights are ignited
- Ensure that heating equipment can heat to the appropriate cooking temperatures
- Verify all equipment used for food preparation (cooking, hot holding, cooling, reheating, etc.) is functioning and properly calibrated prior to use
- Ventilation and fire suppression systems properly tagged, cleaned and functioning

### PEST CONTROL

- Ensure pests have not entered the facility. Indicators; nesting materials, droppings, product damage, insects, casings, eggs, and active activity
- Inspect food for pest activity, expired or damaged packaging. Maintain FIFO
- Seal all openings, cracks, crevices and verify weather stripping is intact