

# Coronavirus Disease 2019 (COVID-19) Guidance for Restaurants, Bars and Casinos Closures March 2020

## Governor's Executive Order Summary

Governor Jim Justice issued an Executive Order, which is now in effect, formally directing all restaurants and bars in West Virginia to limit service to carry out, drive-thru, and delivery operations only. The Executive Order also mandates the closure of all casinos in West Virginia.

Restaurants with carry out, drive-thru, and delivery options will still be able to operate those services, even as their dining rooms are temporarily closed. The order officially went into effect on Wednesday, March 18, 2020, at 12:00 a.m. (midnight).

### COMMON SYMPTOMS OF COVID-19

- Fever
- Cough
- Shortness of Breath

### PERSON-TO-PERSON TRANSMISSION

- Occurs via small droplets from the nose or mouth of the infected person when they cough, sneeze, or exhale.
- Maintain 2 meter (6 ft) distance between yourself and anyone coughing or sneezing.
- Stay home if you feel sick. If you have a fever, cough and difficulty breathing, seek medical attention and call in advance.

### PREVENTION

- Isolate sick and diagnosed individuals.
- Wash hands after handling potentially contaminated items such as food, trash and laundry.
- Clean and disinfect surfaces.
- Don't share food, drinks, etc.

### EFFECTIVE DISINFECTANTS

- **Chlorine Bleach:** Mix and use the chlorine solution promptly. Allow 1 minute of contact time and then rinse with water.
- **1000 ppm:** 1/3 cup chlorine bleach in 1 gallon water. Use for stainless steel, food/mouth contact items, tile floors, nonporous surfaces, counters, sinks and toilets.
- **Other Disinfectants:** To determine if a product is effective against COVID-19, review the product label or product specification sheet and ensure it states "*EPA-approved emerging viral pathogen claims.*" You may also search the product name in the Environmental Protection Agency's registered product database at: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

### FOOD ESTABLISHMENT GUIDELINES

- Dine-in seating is not allowed and should be clearly posted.
- Take-out, delivery and drive-thru windows can remain open.
- Pick-up and takeout customers should practice recommended social distancing precautions.
- Self-service operations for unpackaged, ready-to-eat foods should be discontinued or modified so they are only dispensed by employees (i.e., take away buffets, salad bars, ice cream machines, etc.).

### EMPLOYEE HEALTH GUIDELINES

All food employees must be knowledgeable of the relationship between personal health, hygiene and food safety. Due to the COVID-19 pandemic, guidance regarding COVID-19 is in accordance with 64 CSR 17 Food Establishment Rule - 2013 FDA Food Code—8-304.11(H).

Employers are being requested to monitor their employees daily for common symptoms of COVID-19, including checking employee's temperature upon arrival for work.

### EMPLOYEE RESPONSIBILITIES

Notify the person in charge if you are a person-under-investigation (PUI) for COVID-19 or have been diagnosed with the COVID-19 virus.

### PERSON-IN-CHARGE RESPONSIBILITIES

- **EXCLUDE** a food employee if the employee is a PUI for COVID-19 or has been diagnosed with COVID-19, until test result for COVID-19 is negative or the employee is cleared to return to work by a physician.
- **RESTRICT** a food employee from working in food preparation areas or other activities listed in 2013 FDA Food Code Section 2-401.12, if experiencing persistent sneezing, coughing or a discharge from eyes, nose or mouth.

For additional information on COVID-19, please visit our webpage at: [www.coronavirus.wv.gov](http://www.coronavirus.wv.gov)

Questions and concerns can be directed to the 24/7, toll-free COVID-19 information hotline at 1-800-887-4304