



CITY OF MARLBOROUGH

BOARD OF HEALTH

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Dear Marlboro Food Permit Holder,

The Marlborough Board of Health is reaching out to you, as a food permit holder in Marlborough, to offer to you and your staff any assistance you may need implementing the recommended and/or required procedures surrounding the recent Novel Coronavirus (COVID-19) threat.

What steps should food establishments take to minimize the spread of COVID-19?

Food establishments must ensure that social distancing recommendations are followed in their establishment. Any restaurant, bar, or establishment that offers food or drink shall not permit on-premises consumption of food or drink, in accordance with the Governor's March 23, 2020 Order. Such establishments that are otherwise properly licensed to do so may continue to offer food for take-out and by delivery, provided that they follow social distancing protocols that allow individuals to stay 6 feet apart.

Many of the things that help prevent colds and the flu can also help protect against other respiratory viruses, including COVID-19. Most of these recommendations are the same for food establishments as they are for the general public: ensuring employees wash hands often with soap and warm water for at least 20 seconds; avoid touching your eyes, nose and mouth; cleaning both food contact and non-food contact surfaces frequently; and ensuring that employees stay home if sick.

Food employees should limit contact with the public, remain 6 feet away where possible, and wash hands with soap and warm water for 20 seconds after handling money or other forms of payment from each customer and before assisting another customer.

May take-out food be eaten at restaurant's outside seating area?

No. Governor Baker's March 23, 2020 Order and the Commissioner of Public Health's guidance prohibit on-premise consumption of take-out food; Under the Retail Food Code, premises include outside dining areas and eat-in areas of stores.

Should LBOH allow self-serve salad bars and buffets to operate?

In an effort to reduce the spread of COVID-19, restaurants and other retail food establishments, including grocery stores, are strongly recommended to eliminate buffets and self-serve salad and hot bars until the State of Emergency is lifted or until further notice. Condiments must be dispensed in single-service type packaging.

What limitations are put on grocery store operations?

Governor Baker's April 7, 2020 Order states, in part, that each grocery store shall limit occupancy to 40 percent of its maximum permitted occupancy level (staff members must be accounted for in this new permitted occupancy limit). Stores with maximum occupancy of 25

persons or less are exempt from this requirement. Where practical, grocery stores shall designate one-way aisles with signage and floor markings.

What should establishments use to clean and sanitize?

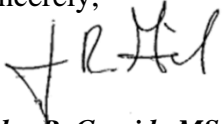
All food contact surfaces, equipment, and utensils used for the preparation, packaging, or handling of food products must be washed, rinsed, and sanitized before each use. Additionally, food establishments are strongly urged to frequently clean non-food contact surfaces, such as doorknobs, tabletops, chairs and menus. The EPA has a [list of registered sanitizers labeled for use against the novel coronavirus](#). Note: There may be additional disinfectants that meet the criteria and EPA will update the list as needed. If you have questions about your particular sanitizer, please carefully read the package label or reach out to your chemical provider for more information.

When disinfecting for coronavirus, EPA recommends following the product label use directions for enveloped viruses, as indicated by the approved emerging viral pathogen claim on the master label. If the directions for use for viruses/viricidal activity list different contact times or dilutions, use the longest contact time or most concentrated solution. *Be sure to follow the label directions for FOOD CONTACT SURFACES when using the chemical near or on utensils and food contact surfaces.* Additional information about using disinfectants for COVID-19 is available from the [National Pesticide Information Center](#).

Please be reminded to notify the Marlborough Board of Health if an employee in your food establishment becomes positive for Covid-19 or is exposed to someone who is positive for Covid-19.

Remember to be diligent with the cleaning and sanitizing of environmental surfaces, as you would be during any flu season. If employees are sick or have symptoms such as diarrhea, vomiting, or sore throat with fever, they must be excluded from work. The Federal Food and Drug Administration offers great Covid-19 guidance for food establishments at the following link <https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19> The requirements and guidance for the control of Novel Coronavirus (COVID-19) are continually developing. As always, should you have any questions or need additional resources, please call our office.

Sincerely,



John R. Garside MS, RS, CHO
Director of Public Health