

## LINCOLN COUNTY TEMPORARY FOOD VENUE PROTOCOL

Temporary Food Venue/Special Event: \_\_\_\_\_

Temporary Food Venue/Special Event Sponsor: \_\_\_\_\_

Place of Event Address/Location: \_\_\_\_\_

Approximate square footage of space open to the public: \_\_\_\_\_

**It is requested and advised that places of entertainment (including food vendors and concessions) located in Lincoln County implement the measures listed below to mitigate the spread of the COVID-19 virus. *A completed plan based on the protocol below must be submitted to and approved by the County Health Department and Board of Health prior to the event.***

The strategies listed below will be used to assist your event organizers and attendees to remain safe from exposure to the virus, while being able to attend the event. ***Please check the items that you will implement. Explain why you would not implement items you choose not to check including an alternative method that will be done to ensure the safety of attendees.***

- Workers and volunteers must be screened for symptoms each day before beginning work, and those who are symptomatic must be excluded from working the event, and required to remain in isolation for 10 days, per CDC guidance.
- Workers and volunteers must wear face coverings or masks covering the nose and mouth at all times while working. NO EXCEPTIONS.
- Workers and volunteers must wear gloves at all times while working. NO EXCEPTIONS.
- Require frequent employee handwashing (e.g. before, during, and after preparing food; after touching garbage) with soap and water for at least 20 seconds and increase monitoring to ensure adherence. If soap and water are not readily available, use hand sanitizer that contains at least 60% alcohol.
- A method is in place to direct those having symptoms of COVID-19, as well as people who have had close contact with a person who has symptoms (fever, dry cough, shortness of breath, head or body aches) to refrain from participating in any aspect of attendance.
- A method is in place to maintain a daily sign-in system that will be used to support local public health with contact tracing should an exposure occur.
- Post signs in highly visible locations (e.g., at entrances) that promote everyday protective measures and describe how to stop the spread of germs such as by properly washing hands, use of hand-sanitizer, maintaining social distancing, and properly wearing a cloth face covering.
- Ensure adequate supplies to minimize sharing of high-touch materials (e.g., serving spoons) to the extent possible; otherwise, limit use of supplies and equipment by one group of workers at a time and clean and disinfect between use.
- Avoid using or sharing items that are reusable, such as menus, condiments, and any other food containers. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors.
- Use touchless payment options as much as possible, if available. Ask customers and employees to exchange cash or card payments by placing on a receipt tray or on the counter rather than by hand to

avoid direct hand to hand contact. Clean and disinfect frequently touched surfaces such as pens, counters, or hard surfaces between use and encourage patrons to use their own pens.

- Limit seating capacity to allow for social distancing. Offer take out or delivery options as applicable.
- Install physical barriers, such as sneeze guards and partitions, particularly in areas where it is difficult for individuals to remain at least 6 feet apart.
- A method has been identified to advise attendees to refrain from handshaking, handholding, hugging with those outside of their immediate family unit.
- Hand sanitizer is available at the entrance of temporary food vendor and in close proximity surrounding.
- Facial tissues are available in convenient locations.
- Frequently clean and disinfect any regularly touched surfaces, such as solid surfaces, tables, chairs, etc.
- Identify a workplace safety person who will develop a plan for procurement of cleaning supplies and cleaning practices.
- Modifications have been made to assure no self-serve food, or self-serve drinks, are allowed.
- Procedures are in place to assure that food contact surfaces are avoided when using disinfectants.
- A cleaning schedule has been put into place.
- All event staff have received training regarding hand hygiene, cough/sneeze etiquette and cleaning protocols.
- The flow of people traffic has been created to minimize contact between people (e.g. designate entrances for entry or exit only).
- Provide physical guides, such as tape on floors or sidewalks and signage, to ensure that individuals remain at least 6 feet apart when standing in line approaching and waiting for food vendor.
- A plan has been put into place that will assure no congregating of groups before or after receiving food or drink to maintain social distancing and 6 feet between individuals. (Please describe)

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Signature of Temporary Food Venue Organizing Authority

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Date

Contact information:

Name: \_\_\_\_\_

Telephone number: \_\_\_\_\_

Email Address: \_\_\_\_\_