



## Environmental Health

### Large Events – COVID-19 Protocols

*The virus that causes COVID-19 can be spread to others by infected persons who have few or no symptoms. Even if an infected person is only mildly ill, the people they spread it to may become seriously ill or even die, especially if that person is 65 or older with pre-existing health conditions that place them at higher risk. Because of the hidden nature of this threat, everyone should rigorously follow the practices specified in these protocols. The virus that causes COVID-19 is still circulating in our communities. We should continue to observe practices that protect everyone, including those who are most vulnerable. The following protocols were developed with this in mind and align with the Open Texas Minimum Standard Health Protocols*

#### Event Vendors – Food Booths

***The protocols listed below are in addition to routine food safety requirements for temporary food events.***

1. Food vendors must train all employees on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette.
2. Conduct temperature checks on all employees at the beginning of their shift.
3. Send home any employee who has any of the following new or worsening signs or symptoms of possible COVID-19:

|   |  |
|---|--|
| Cough                                       | Sore throat  |
| Shortness of breath or difficulty breathing | Loss of taste or smell   |
| Chills                                      | Diarrhea   |
| Repeated shaking with chills                | Feeling feverish or a measured temperature of 100°F or greater         |
| Muscle pain                                 | Know close contact with a person who is lab confirmed to have COVID-19 |
| Headache                                    |  |

4. Do not allow employees with new or worsening signs or symptoms listed above to return to work.
5. Have employees wash or sanitize their hands upon arrival for shift.
6. Employees must wear masks in food booth / food preparation area and while servicing customers.



7. Walls of booth exposed to customers must have engineering controls, such as plexiglass shielding, with minimum opening to accept payment and dispense food.
8. Only provide and accept from customers at the designated shielded areas.
9. Provide contactless payment to minimize contact.
10. Configure ordering line such that customers are separated by at least 6 feet from others not within the individuals group.
11. Provide social distance markers in the order line.
12. Order line should not interfere with traffic flow of the event.
13. Do not leave out condiments or plastic ware for self-service.
14. Provide condiments only upon request and in single-use (non-reusable) portions.
15. Clean and disinfect the area used for ordering and order pick-up frequently.
16. Equipment:
  - Disinfect all equipment before and after use.
  - Provide equipment cleaning products for use on equipment.

#### **Event Vendors – Market / Retail Booths with Food Products**

1. Market / Retail booth vendors must train all employees on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette
2. Conduct temperature checks on all employees at the beginning of their shift.
3. Send home any employee who has any of the following new or worsening signs or symptoms of possible COVID-19:

|   |  |
|---|--|
| Cough                                       | Sore throat  |
| Shortness of breath or difficulty breathing | Loss of taste or smell   |
| Chills                                      | Diarrhea   |
| Repeated shaking with chills                | Feeling feverish or a measured temperature of 100°F or greater         |
| Muscle pain                                 | Know close contact with a person who is lab confirmed to have COVID-19 |
| Headache                                    |  |

4. Do not allow employees with new or worsening signs or symptoms listed above to return to work.
5. Have employees wash or sanitize their hands upon arrival for shift.
6. Employees must wear masks while servicing customers.
7. Configure ordering line such that customers are separated by at least 6 feet from others not within the individuals group.
8. Provide social distance markers in the order line.
9. Order line should not interfere with traffic flow of the event.



10. No cooking or food preparation inside booth. All cooking and sample preparation must be performed in a commercial kitchen.
11. Samples must be provided in single-use containers with lids and handed to the customer.
12. Engineering controls, such as plexiglass shielding, would be preferable.
13. Disinfect areas contacted by customers frequently.