

**The Livingston
County
Department of
Health**

Food For Thought

**Summer 2020
Special COVID-19 edition!**

Above and Beyond

INSIDE THIS ISSUE:

Above and Beyond	1
Phase 4	1
Mask Use	2
COVID-19 website	2
Foodworker Training	2
Contact Us	2



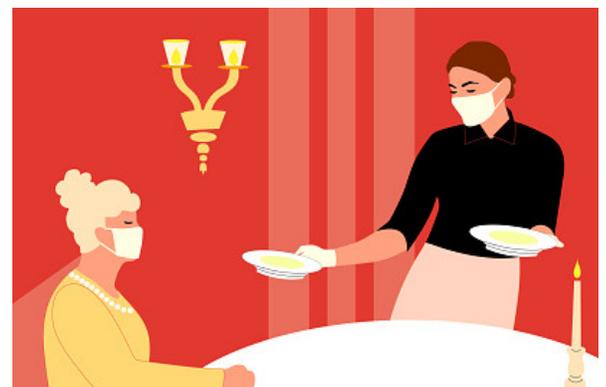
The COVID-19 pandemic has changed nearly every aspect of daily life, and no place has felt that impact more than restaurants. Overnight, restaurants transformed from social spaces to essential front-line services. Wait staff became delivery drivers, dining rooms became takeout lines, and everyone became infectious disease experts! Through it all, our Livingston County food service establishments stepped up. You adapted, you worked hard, and you helped save lives.

The Livingston County Department of Health is proud of the amazing work of our local restaurants. We're issuing permits for food trucks to serve healthcare staff at UR Medicine | Noyes Health. We are fielding

phone calls from restaurants with spare masks looking to donate supplies. We've seen your creativity and ingenuity at work as you redesign your spaces for social distancing. Most of all, we've seen your positivity. Nothing can keep you down!

As we navigate Phase 4 of re-opening, we're counting on your diligence more than ever. You will continue to serve our citizens while providing an example of safety to the community. Your efforts will allow us to move forward to the "new normal."

We are proud to be entering this new chapter with you. Keep up the great work!



Phase 4– Does That Mean It's Over?

The Finger Lakes Region is entering phase 4 on June 26. Phase 4 allows some additional services to open up while bringing some changes for restaurants. Phase 4 is **not** "back to normal." We will continue to see mask requirements and social distancing in some form until the pandemic is fully under control. For more information, visit <https://forward.ny.gov/>.



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LIVINGSTON COUNTY DEPARTMENT OF HEALTH

*Commitment to Leading the
 Community For a Healthier and Safer
 Tomorrow*

www.livingstoncounty.us/eh

Visit our COVID-19 resource page for
 food service operators!

www.livingstoncounty.us/1222



Food Worker Training

During the COVID-19 pandemic, the Livingston County Department of Health is adhering to the Executive Order for non-essential gatherings to reduce the risk of infection. For now that includes our in-person food service course. Facilities without a certified food worker should contact our office to discuss possible certificate extensions and alternative certifications.

Online Food Workers Course

The Livingston County Department of Health continues to offer an **online** Food Worker Training Certification! This course may be completed at anytime. For more information, visit our website:

<https://www.livingstoncounty.us/1019/Food-Worker-Training>

Please note that there is \$10 fee for the online course which is paid directly to the third party course provider.

At least one employee from each food establishment must have a current certificate from an approved Food Workers Course.

The Dreaded Face Coverings!

It's the conversation nobody wants to have— mask use in restaurants!

Face coverings are proven to reduce the spread of respiratory droplets that carry coronavirus, the cause of COVID-19. Face coverings work by containing droplets that are released when a person coughs, sneezes, talks, or even just breathes! Screening (such as temperature taking) can help identify people who are potentially infected. Face coverings also help reduce spread.

Phase 4 restaurant requirements include that all restaurant staff wear face coverings when interacting with customers, preparing food, or unable to maintain distance from each other. Face coverings are a little uncomfortable, especially in a hot kitchen— we know, we're wearing them too! Like the switch to glove use when the bare-hand contact rule went into effect, face coverings will take some getting used to. As a restaurant operator it's your responsibility to ensure that your staff abide by the regulation and to provide them with face coverings if they don't have their own.

Face coverings should cover both the nose and the mouth, and should be left in place until you can wash your hands for removal. You may want to provide staff with a paper bag to store their mask when not in use to prevent cross-contamination.

Remind staff that face covering use is part of a larger public health strategy

to resume normal activities. Without steps like these to reduce the spread of coronavirus, a return to lockdowns and business closures would become necessary.

Patron face coverings requirements are another touchy subject. The regulations state that patrons must wear face coverings until seated at their table. This protects your staff and the other customers. As we've travelled Livingston County, we are happy to see that most people have accepted this inconvenience as a needed step to protect each other. There does remain a small (but very vocal!) percentage of the population that is resisting face coverings use. Governor Cuomo signed an executive order authorizing businesses to decline service to people who refuse to follow public health laws. We encourage you to post signs explaining your procedures and commitment to safety. Together we can turn this tide.

