COVID-19 Prevention for Convenience Stores

- No self-served unpackaged food (hot dog rollers, nacho bars, etc.) is allowed.

- Pre-packaged food in hot or cold holding units that is accessible to the public for self-dispensing is allowed.

- No self-serve coffee pots; coffee must be poured by the food-handling employee.

- Condiments normally found in a self-service bar must be packaged by employees and given to patrons with food (salsa, onions, salad dressings, hot dog/hamburger fixings, etc.)

- Individual unwrapped utensils shall not be available to the public. Employees will furnish utensils with food.

- Communal utensils (ladles, knives etc.) are not allowed.

- Self-dispensing beverage machines are allowed with proper sanitizing.

- Self-serve fountain drink stations are allowed but ONLY with new cups every time (no reuse of cups and no cups brought from home).

- No reusable cups will be allowed; single cup dispensers are allowed and may be accessed by customers.

- Lids and straws should not be self-serve; they should be handed out by the food employee.

- Managers shall ensure daily, and at the beginning of each shift, that no employee who presents any symptom of illness consistent with COVID-19 is permitted to work.

- Cash transactions should be avoided where possible.
  - Employees handling payments should use cleansing measures between transactions
  - Employees handling payments may not participate in food preparation, handling or delivery

- Surfaces that are open to patrons (i.e. beverage machines, door handles) shall be cleaned and sanitized every 30 minutes.

- Line management should be enforced (distance between patrons must be 6 feet; use floor markings if necessary).