

HEALTH AND SAFETY TIPS

for restaurant workers
during the COVID19 pandemic



HOW CAN I BE EXPOSED?

- The main way you can be exposed at work is through contact with people who are infected with the virus: co-workers, customers, and the public.
 - Workers may be exposed by touching a surface contaminated with the coronavirus (especially those touched frequently and/or by a lot of people) and touching your face afterwards.
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WHAT IS MY EMPLOYER SUPPOSED TO DO?

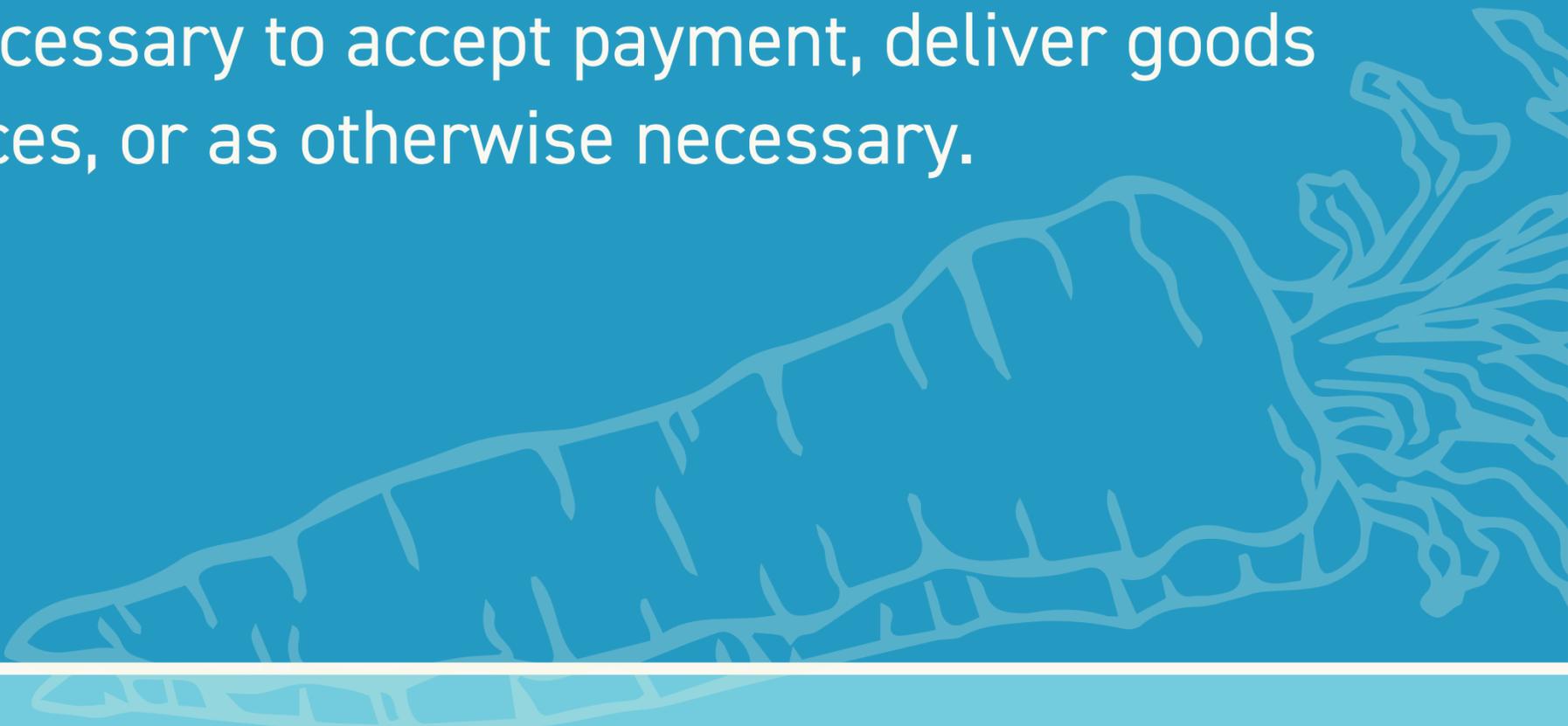
March 31 guidance by six Bay Area counties requires that employers:

1 ENSURE PHYSICAL DISTANCING

- Placing signs outside the restaurant reminding people to be at least six feet apart, including when in line. Customers do not approach window until employee signals.
- Placing tape or other markings at least six feet apart in customer line areas inside the store and on sidewalks at public entrances with signs directing customers to use the markings to maintain distance.

WHAT IS MY EMPLOYER SUPPOSED TO DO?

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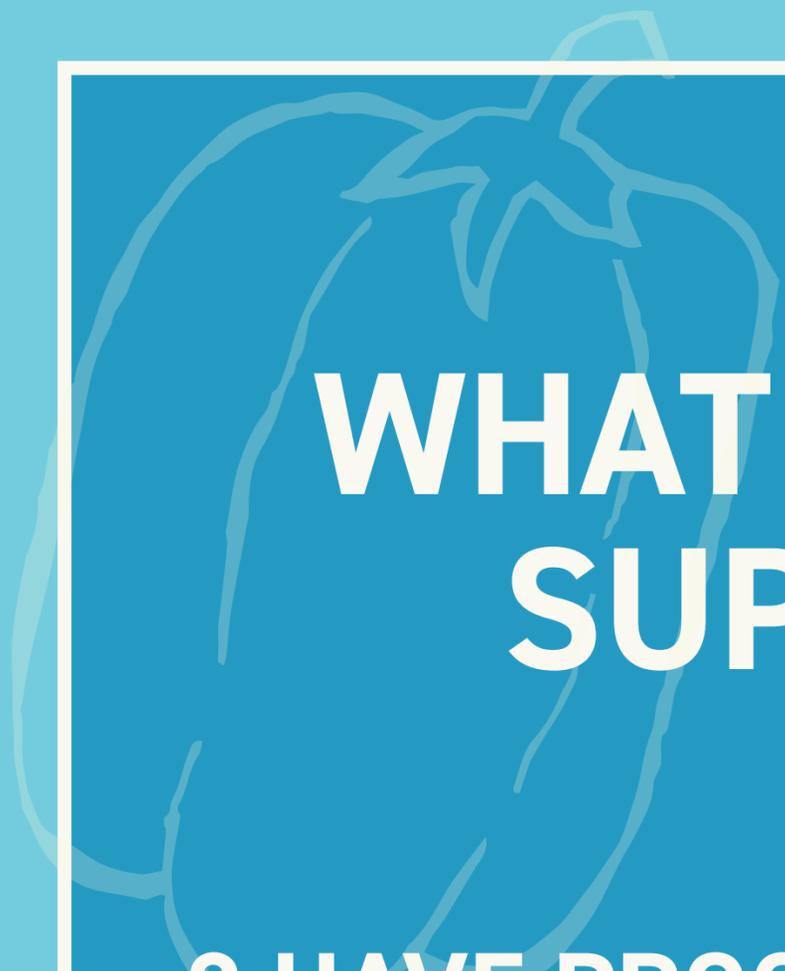
- Separating order areas from delivery areas to prevent customers from gathering.
 - Training all employees to maintain at least six feet distance from customers and from each other, except employees may momentarily come closer when necessary to accept payment, deliver goods or services, or as otherwise necessary.
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WHAT IS MY EMPLOYER SUPPOSED TO DO?

(continued)

2 MINIMIZE PERSON-TO-PERSON CONTACT

- Preventing people from self-serving any items that are food-related.
- Lids for cups and food-bar type items are provided by staff; not to customers to grab.
- Not permitting customers to bring their own bags, mugs, or other reusable items from home.



WHAT IS MY EMPLOYER SUPPOSED TO DO?

(continued)

3 HAVE PROCEDURES FOR CLEANING AND DISINFECTING

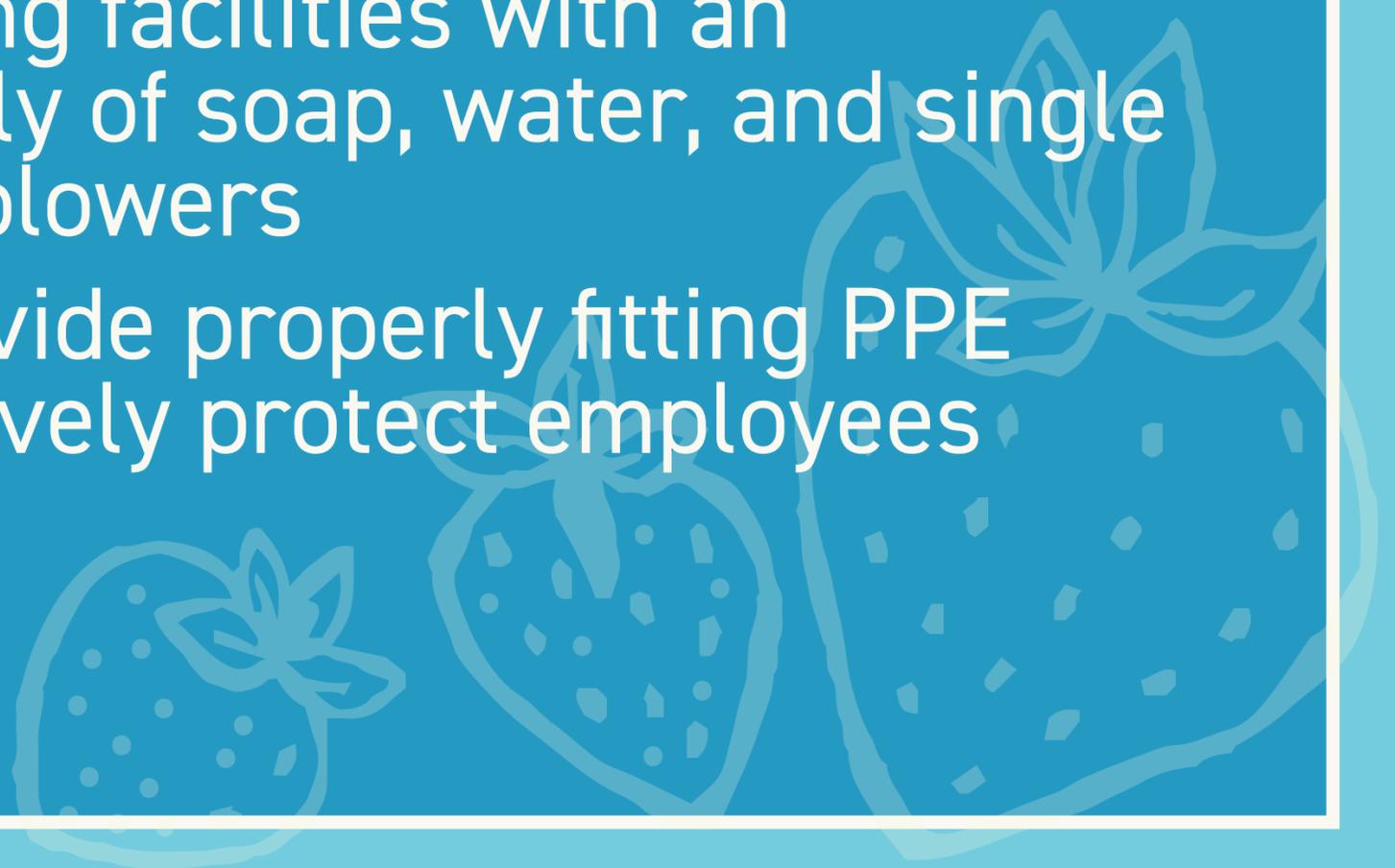
- Hand sanitizer, soap and water, or effective disinfectant is available to the public at or near the entrance of the facility, at checkout counters, and anywhere else inside the store or immediately outside where people have direct interactions.
- Disinfecting all payment portals, pens, and styluses after each use. Disinfecting all high-contact surfaces frequently.

CDC GUIDANCE FOR ALL EMPLOYERS REQUIRES:

- Promote the guidelines such as stated above for social distancing and cleaning and disinfecting.
- Actively encouraging sick employees to stay home
- Sending employees with acute respiratory illness symptoms home immediately
- **Providing information and training to employees on:**
 - Cough and sneeze etiquette
 - Hand hygiene
 - Avoiding close contact with sick persons
 - Avoiding touching eyes, nose, and mouth with unwashed hands
 - Avoiding sharing personal items with co-workers (i.e. dishes, cups, utensils, towels)
- Providing tissues, no-touch disposal trash cans and hand sanitizer for use by employees
- Performing routine environmental cleaning of shared workplace equipment and furniture

CAL/OSHA REQUIRES EMPLOYERS TO:

- Identify the hazards and how workers may be exposed
- Develop methods to reduce or eliminate the exposure
- Train workers on new hazards or work duties, and how to be protected
- Provide washing facilities with an adequate supply of soap, water, and single use towels or blowers
- Select and provide properly fitting PPE that will effectively protect employees



OTHER BEST PRACTICES:

- Install physical barriers between customers and workers
- Ensure that customers leave once they have their food
- Provide breaks for regular hand washing by workers, which may involve more staff.
- Ensure card readers are at least 6 feet away from workers, or that they are behind a physical barrier
- Providing for contactless payment systems or, if not feasible, sanitizing payment systems regularly.
- If your employer does not make provisions for physical distancing, wash your hands and sanitize surfaces more frequently, encourage all workers to use PPE, and maximize ventilation in the work area.
- Use products approved by the Environmental Protection Agency for sanitizing.

See: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

- When choosing a cleaning product, use products that protect workers' health.

See: https://osha.washington.edu/sites/default/files/documents/FactSheet_Cleaning_Final_UWDEOHS_0.pdf
<https://www.epa.gov/pesticide-labels/design-environment-logo-anti-microbial-pesticide-products>

WHAT CAN I DO ABOUT PROBLEMS IN MY WORKPLACE?

- Contact ROC Bay Area.
- Bring up health and safety hazards or concerns to your employer. By law, you are protected from retaliation.
- If the work you are being asked to do poses a real and apparent hazard to your safety, you have the right to refuse dangerous work. You can offer your employer to do another job or task that is safer.
- Report a problem to Cal/OSHA. Employers can also request technical assistance from Cal/OSHA Consultation.

WHAT CAN I DO ABOUT PROBLEMS IN MY WORKPLACE?

(continued)

- Contact your County's department of public health.
- Act together - talk to other workers and join together to ask for changes. You can be are protected when you act together in "concerted activity."
- Seek support from ROC or legal aid organization your union or another worker or legal aid organization.
- Get co-worker, public and media attention for the issue.
- Get support from local or state elected officials.