

# Coronavirus Safety for Essential Businesses

A guide to ensure the safety of your employees and patrons

## Basic Requirements



### Maintain 6 feet of distance between people

- *Put tape marks 6 feet apart on the ground in the store (in line areas) and on sidewalks outside. Put up signs telling customers to use the marks to maintain distance.*
- *Remind patrons and employees to leave distance as needed by verbally reminding them and by placing signs outside of the store.*
- *Set a maximum number of patrons to enter the store. Stay within the 10-person limit.*
- *Establish a timeframe in the morning for those patrons over age 60.*



### Make hand sanitizer, sanitizing wipes, or soap and water along with tissues, readily available

- *Consider offering face masks to ill employees and customers to contain respiratory secretions until they are able leave the workplace (i.e., for medical evaluation/care or to return home).*

### Essential Businesses in Virginia\*

- Grocery, pharmacy, and other retailers that sell food & beverage products, or pharmacy products, including dollar stores and department stores with grocery or pharmacy operations.
- Medical supply retailers
- Electronic retailers that sell or service cell phones, computers, tablets, and other communications technology
- Automotive parts, accessories, and tire retailers
- Home improvement, hardware, building material, and building supply retailers
- Lawn and garden equipment retailers
- Beer, wine, and liquor stores
- Retail functions of gas stations and convenience stores
- Retail located within healthcare facilities
- Banks and other financial institutions with retail functions
- Pet and feed stores
- Printing and office supply stores
- Laundromats and dry cleaners



## Prevent any unnecessary contact

- *Prevent people from self-serving any items that are food-related.*
- *Lids for cups and food-bar type items should be provided by staff and not to customers to grab.*
- *Close any bulk-item food bins.*
- *Stop allowing people to bring their own bags, mugs, or other reusable items from home.*
- *Have people give a credit card number by phone in advance for food pickup or at the store in line to avoid swiping cards.*
- *Have people use contactless pay options with a smart device and have your staff input the tip after asking the patron if they want to leave a tip, to avoid having people touch the screen. Otherwise, use a disinfectant wipe on the screen between customers.*



## Clean and disinfect high-touch surfaces regularly

- *Put cleaning wipes near shopping carts or shopping baskets and assign an employee to disinfect carts and baskets regularly.*
- *Have hand sanitizer available at checkout counters and anywhere else inside the store or immediately outside where people have direct interactions.*
- *Disinfect credit card machines, and pens after each use.*
- *Clean break rooms, bathrooms, and other common areas frequently*

## Social Distancing in a Food Establishment

Food service must be limited to service of food intended for off-premise consumption ONLY.

Eliminate seating of patrons on the premises (indoors or outdoors)

Restaurant lobbies may remain open for take-out only.

The restaurant must maintain adequate social distancing and may only allow up to 10 patrons in the lobby at one time.

Facilities are encouraged to bring take-out orders outside. This will better protect patrons and restaurant employees, and reduce the number of persons touching lobby/entrance surfaces like door handles.

Home delivery of orders is allowed

Self-service of foods, including condiments and beverages, and where multiple guests may handle common utensils, is strongly discouraged.