

TIP No. 91-100-0521

RECOMMENDED ACTIONS FOR FOOD ESTABLISHMENTS AT EACH HEALTH PROTECTION CONDITION LEVEL FOR COVID-19

The information is intended for food managers, installation public health officials, the installation commander, and other key food establishment stakeholders.

Health protection condition (HPCON) levels outline specific actions individuals can take in response to an infectious disease outbreak. Increased control measures can also be applied at food retail stores and food service establishments to further reduce the potential spread of disease as disease transmission becomes more widespread in the community. Appropriate communication and collaboration between food managers and the installation commander, installation public health representatives, and community stakeholders is strongly advised when considering implementation of the recommended actions for each HPCON level. For more information on HPCON, see SecDef Memo dated 29 April 2021, Subject: Guidance for Commanders' Risk-Based Responses and Implementation of the Health Protection Condition Framework during the Coronavirus Disease 2019 Pandemic.

The recommended actions in this paper were updated to reflect current guidance from the Centers for Disease Control and Prevention (CDC). According to the CDC, contact with environmental surfaces has not been found to cause COVID-19 disease transmission; therefore, enhanced or "deep" cleaning is not required unless a person within the facility becomes sick, vomits, or has been diagnosed with COVID-19. Special cleaning and disinfection guidelines for COVID-19 are provided in U.S. Army Public Health Center (APHC) Technical Information Paper (TIP) No. 98-105-0420. Additional guidelines for reopening and safely operating food service establishments during COVID-19 is provided in APHC TIP No. 98-117-0520.

0 ROUTINE No community transmission

Food managers follow standard food employee health, hygiene, and sanitary practices as outlined in Technical Bulletin, Medical (TB MED) 530/NAVMED P-5010-1/AFMAN 48-147_IP, *Tri-Service Food Code*, and consider the following additional actions:

- Food employees who are not fully vaccinated¹ and self-report having exposure to an individual who has a fever or who is suspected or confirmed as having COVID-19 *should consult with their physician for appropriate disposition.*
- Food employees who are fully vaccinated and report having been exposed to someone who has COVID-19 may return to work without quarantine or testing if they are asymptomatic.

¹ According to the CDC, people are considered fully vaccinated 2 weeks after their second dose in a two-dose series (such as the Pfizer or Moderna vaccines), or 2 weeks after a single-dose vaccine (such as Johnson & Johnson's Janssen vaccine). <https://www.cdc.gov/coronavirus/2019-ncov/vaccines/fully-vaccinated-guidance.html>

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- Food employees who are fully vaccinated and support a highly susceptible population (e.g., hospital inpatient tray service or dining facilities serving initial military entrance training) should be tested before returning to work if they have exposure to someone with suspected or confirmed COVID-19. Quarantine is not required prior to obtaining test results.
- Food employees that self-report symptoms of fever or has a pending or confirmed COVID-19 diagnosis *should be excluded from working until medically cleared.*
- Food managers confirm the status of individuals designated as essential personnel.

ALPHA LIMITED Community transmission beginning

Continue all previous recommended actions and the following actions:

- Food managers and shift leaders/supervisors increase vigilance to monitor employee health status.
- Supply hand sanitizer containing at least 60% ethanol at each facility entrance and customer counters for staff and customer hand hygiene.
- Supply disposable disinfecting wipes for customer use on high-touch surfaces such as shopping carts and baskets, dining tables and chairs, and restroom doors and sink fixtures.

BRAVO\BRAVO+ MODERATE Increased community transmission

Continue all previous recommended actions and the following actions:

- Administer daily employee COVID-19 health screening prior to beginning work.

Employee Health Screening	Actions for YES Response
1. Have you traveled to a country or area (within the last 14 days) with a Level 3 travel health notice as identified by the Centers for Disease Control and Prevention (CDC)? ¹	<ul style="list-style-type: none"> • Return home; • Self-quarantine for 14 days; and • Notify your healthcare provider if any symptoms develop.²
2. Have you had contact with a confirmed case or a person under investigation for COVID-19?	<ul style="list-style-type: none"> • Return home; • Self-quarantine for 14 days; and • Notify your healthcare provider if any symptoms develop.²
3. Do you currently have fever, chills, cough, sore throat, or shortness of breath? or new loss of taste or smell?	<ul style="list-style-type: none"> • Return home; and • Notify your healthcare provider.²
<p>Notes:</p> <p>¹ CDC travel health notices are available at: https://wwwnc.cdc.gov/travel/notices#travel-notice-definitions</p> <p>² A documented medical clearance is required before returning to work.</p>	

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- Supervise/enforce hand hygiene (hand sanitizer application or handwashing) for all personnel entering the facility (e.g., customers, employees, and delivery personnel).
- Require use of face coverings (over the nose and mouth) by all persons entering the facility. Diners may remove their face covering when seated at their table, but must resume wear before stepping away from the table.
- Enforce social distancing for employees and customers.
 - Use signage or floor placards spaced at least 6 feet apart in areas where customers may congregate (such as service counters, self-serve areas, and headcount and checkout counters).
- Increase spacing between diners by rearranging, blocking, or removing tables and chairs.
- Minimize on premise dining (50% max occupancy, 40% for BRAVO+) using one or more of the following options:
 - Drive-thru window service.
 - Carry-out dining.
 - Prepackaged meals for takeout. This option may require reducing menu options.
- Reduce maximum retail store occupancy to 50% (40% for BRAVO+), as appropriate.

CHARLIE SUBSTANTIAL Sustained community transmission

Continue taking all previous recommended actions and consider the following, as applicable:

- Discontinue dining-in service at nonessential food service establishments.
- Reduce dining room occupancy to 25% at essential food service establishments such as unit dining facilities.
 - Consider implementing unit-phased feeding to reduce the number of customers in the facility at one time. This option may require increasing the serving time for each scheduled meal period.
 - Consider imposing time limits for seated dining.
 - Discontinue multi-use dinnerware. Provide single-service articles (plastic cutlery and paper plates and cups). Cutlery should be individually wrapped or available through a self-dispensing device.
 - Discontinue self-serve beverages. Provide individual packaged beverages.
 - Clean and sanitize tables between patrons and service counters after each meal period according to the Tri-Service Food Code.
- Modify commissary operator retail functions such as deli, meat cutting, sushi, fresh seafood, and bakery to eliminate counter service and only offer pre-packaged items.
- Limit the number of patrons inside food retail stores to 25% max occupancy.
- Post signs to remind customers to sanitize their hands when departing the facility.
- Post signs near fresh produce area to remind customers to wash all produce before storing at home.
- Modify delivery receipt procedures by—

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- Communicating with suppliers prior to scheduled deliveries to ensure delivery drivers meet the same health screening criteria specified for HPCON Bravo.
- Ensuring delivery drivers sanitize hands upon arrival at dock; however, remain outside the establishment and leave deliveries on the dock, or assign a limited number of establishment personnel to receive deliveries.

DELTA SEVERE Widespread community transmission

Continue taking all previous recommended actions and consider the following:

- Discontinue dining on premises using one or more of the following options:
 - Close all nonessential food service establishments.
 - Limit dining facility dining room occupancy to 15% of normal capacity.
 - Consider remote feeding, insulated food containers picked up by a unit representative, or issue individual operational rations (MREs).
- Reduce retail store maximum occupancy to 15% and consider modifying operations for essential services and products to facilitate minimum facility staffing.
- Maximize use of customer self-checkout, where applicable.

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