



Recommendations for food facilities regarding COVID-19

Updated April 9, 2020

In light of the extension of the public health emergency order declared by Gov. Michelle Lujan Grisham, and the updated recommendations by the New Mexico Department of Health, the New Mexico Environment Department is updating its guidance and recommendations to food facilities.

New Mexico law states that anyone working in a food establishment and experiencing symptoms of an acute onset of sore throat with fever shall be restricted in working in the food establishment.

Anyone with symptoms of COVID-19, including a fever, cough, runny nose and difficulty breathing, should call **(855) 600-3453** for direction from the New Mexico Department of Health.

Updated recommendations:

1. Employees serving customers for take-out, providing door or curbside service, or delivering food to homes are strongly encouraged to wear gloves and a face covering while performing these services.
2. Use basic face masks or face coverings rather than N-95 respirators or surgical masks, which should be reserved for medical first responders.

Public Health Order requirements:

1. No more than five (5) customers are allowed inside the food facility to pick up an order.
2. Customers waiting in line inside and outside the facility must maintain proper social distancing of six (6) feet.
3. Operations and staff must be minimized to the greatest extent possible.
4. Employees must adhere to proper social distancing of six (6) feet and avoid person-to-person contact to the greatest extent possible while working.
5. Employees must continue to wash their hands frequently.

The New Mexico Environment Department also recommends:

1. Minimize contact with customer items, such as credit cards. When possible, have customers swipe their own card.
2. After handling a credit card or cash, employees must properly wash their hands or use hand sanitizer before serving the next customer.
3. Increase the frequency of sanitization of all surfaces.
4. Re-train staff on proper sanitization practices.
5. Do not allow the use of or handle reusable containers brought to the facility by customers (i.e. travel mugs, growlers).
6. Ensure staff do not handle ready-to-eat foods with bare hands, as required by law.

Contact us:

Food.program@state.nm.us

NMED Food Program resources & FAQs
<https://www.env.nm.gov/foodprogram/>

Additional resources:

Centers for Disease Control:
<https://www.cdc.gov/coronavirus/2019-ncov/index.html>

New Mexico Department of Health:

<http://cv.nmhealth.org/>