



INTERIM GUIDANCE FOR RESTAURANTS OFFERING “GROCERY-TYPE” SALES DURING COVID-19 CRISIS

Background

During the pandemic, many restaurants are now offering “grocery-type” sales to meet an unprecedented customer demand for food products/ ingredients and to reduce potential for food waste in the current supply chains. Restaurants are encouraged to use their existing suppliers, infrastructure, and food safety training to supplement the current demand for food products/ingredients and supplies, as long as it is done in compliance with the current Health Officer Order. Food safety must continue to be a top priority.

Requirements

- Restaurants offering grocery-type products (e.g. raw ingredients, produce, etc.) for retail sale may only include them on their menu for **delivery or take-out only**.
- **Restaurants are not allowed to set up a grocery store in the dining room for customer self-selection**, as this defeats the purpose of closing dining rooms to customers.
- The Department of Environmental Health (DEH) will not enforce labeling of portioned or pre-packaged products that are packaged for convenience purposes, provided restaurants are able to provide ingredient information to customers upon request.
- Restaurants are **strictly prohibited** from engaging in high-risk packaging such as reduced-oxygen packaging that has not been approved by the California Department of Public Health (CDPH).
- Restaurants may not sell bottles of sanitizer solution without the required EPA labeling.
- If a restaurant is using a portion of their dining room as back-up storage for nonperishable food or non-food items, they must prohibit customer self-selection of these items. These products are to be provided as part of the delivery or take-out purchase only.
- All potentially hazardous foods shall remain in temperature control for as long as possible until they are transferred to the consumer for delivery or take-out.
- Restaurants may utilize their existing storage spaces for both potentially hazardous and shelf-stable food items as long as the space is clean and sanitary at all times.

***Note: “Restaurant” means a retail food establishment that prepares, serves, and vends food directly to the consumer. (CRFC 114379.10).

Additional Information

- SCC DEH Transport/Delivery Guidance: <https://direc.to/dtPi>
 - SCC DEH Risk Mitigation Guidance: <https://direc.to/dtPc>
 - For the most recent updates and guidance visit: <http://EHinfo.org/coronavirus>
 - Any questions should be directed to dehweb@cep.sccgov.org
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