



Shasta County

DEPARTMENT OF RESOURCE MANAGEMENT
1855 Placer Street, Redding, CA 96001

Paul A. Hellman
Director

Dale J. Fletcher, CBO
Assistant Director

March 19, 2020

HEALTH NOTICE TO FOOD HOTEL/MOTEL AND BED & BREAKFAST OPERATORS IN SHASTA COUNTY

Shasta County Environmental Health Division is asking for your assistance to help prevent the spread of the recent coronavirus disease 2019 (COVID-19) in Shasta County as cases occur locally. You can take part in preventing the spread of COVID-19.

What is coronavirus disease 2019, COVID-19?

Coronaviruses are a large family of viruses that spread from person-to-person. Diseases from coronaviruses in people typically cause mild to moderate illness, like the common cold. Information to date shows this new virus causes symptoms consistent with a respiratory illness, such as cough, fever, and, in some, shortness of breath or difficulty breathing.

How are coronaviruses spread?

Like other respiratory illnesses, such as influenza, human coronaviruses most commonly spread to others from an infected person who has symptoms as follows:

- Droplets produced when an infected person coughs or sneezes;
- Close personal contact, such as caring for an infected person;
- Touching an object or surface with the virus on it, then touching your mouth, nose, or eyes before washing your hands.

Recommended strategies to prevent exposures to respiratory illnesses, including COVID-19:

- Ensure that employees have access to alcohol-based hand sanitizer that contains at least 60-95% alcohol.
- Routinely clean and disinfect all frequently touched surfaces, such as tables, remote controls, refrigerators, reusable literature/menus, light switches, doorknobs, handrails, telephones, clocks/radios, microwaves, coffee makers and countertops. Use the cleaning agents that are usually used in these areas and follow the directions on the label. Do not mix chemicals!
- Cups left in room for guest use shall be washed between guest stays. Disposable cups and utensils shall be discarded between guest stays, even if not used. Contamination can still occur even if items are not used.
- Sanitize keycards between customers if they are reused.
- Wash all linens, including comforters and robes between customers, even if it looks like they have not been used.

□ Suite 101
AIR QUALITY MANAGEMENT DISTRICT
(530) 225-5674
Fax (530) 225-5237

□ Suite 102
BUILDING DIVISION
(530) 225-5761
Fax (530) 245-6468

□ Suite 103
PLANNING DIVISION
(530) 225-5532
Fax (530) 245-6468

□ Suite 201
ENVIRONMENTAL HEALTH DIVISION
(530) 225-5787
Fax (530) 225-5413

□ Suite 200
ADMINISTRATION
(530) 225-5789
Fax (530) 225-5807

- Ensure bathrooms are sanitized as well as thoroughly cleaned between occupants.
- If you offer self-serve breakfast, be sure to place whole fruit under a sneeze guard. Otherwise, customers can contaminate the fruit by coughing on it and guests will consume the contamination directly from the fruit or from the contamination on their hands after handling the fruit.
- **Do not allow employees that are sick to work.** Offering paid time off for sick employees is ideal.
- Post informational flyers at the food facility entrances that advise people to protect others and stay home when sick. A flyer can be found at the website link below:

https://www.co.shasta.ca.us/docs/libraries/hhsa-docs/healthandsafety/stopspreadinggerms2020.pdf?sfvrsn=e6e7f089_2

Food facility owners/operators can call (530) 225-5787 with additional questions. We encourage you to visit the Shasta County COVID-19 webpage for additional resources:

<https://www.co.shasta.ca.us/index/hhsa/health-safety/current-heath-concerns/coronavirus>

We appreciate your commitment and dedication to keeping residents and visitors in the County of Shasta healthy.