



OCEANIC GLOBAL COVID-19 REGULATIONS DATABASE

EXECUTIVE SUMMARY

- In both the USA and globally, there is a focus on hygiene practices, including increased sanitization of high-touch areas and increased handwashing for employees. Tables and chairs must be sanitized after every usage.
- There is no strict guidance on using disposable silverware and cups instead of reusables.
 - If using reusable silverware and dishes, it is recommended that they are washed in the dishwasher. If not feasible, hand washing guidelines are in place to ensure sanitization.
 - However, it is suggested that condiments and similar shared items be single-use. If not feasible, shared items must be properly disinfected after every usage.
 - In many places, utensils are required to be rolled or packaged.
- Use of disposable or touchless menus is recommended or enforced, based on location.
- The CDC is the only major institution we found in our research to suggest using single-use food service items.
- In Singapore, it is strongly encouraged that consumers bring their own clean and reusable containers when buying food

WHO

Guidance for Accommodation Sector

- Information and communication
 - Restaurants, breakfast, and dining room and bar staff should perform personal hygiene (frequent regular handwashing, cough hygiene) as strictly as possible.
 - Guests should be reminded when entering and leaving the restaurant, breakfast, or dining room to disinfect their hands with disinfectant gel, preferably located at the entrance to those facilities.
- Buffets and drinks machines
 - At the buffets, guests should avoid handling food. When necessary, change tongs and ladles more frequently, always leaving these items in separate containers. Clean and disinfect the buffet surfaces after each service.
 - The coffee machines, soda machines, and others, in particular the parts more in contact with the hands of users, should be cleaned and disinfected at least after each service and more often if necessary.
- Washing dishes, silverware, and table linen
 - The usual procedures should be used. All dishes, silverware, and glassware should be washed and disinfected in a dishwashing machine, including items that have not been used, as they might have been in contact with the hands of guests or staff.
 - If for any reason manual washing is required, the usual steps should be followed (wash, disinfect, rinse), taking the maximum level of precautions. Drying should be carried out using disposable paper towels. Likewise, tablecloths and napkins should be washed in the usual manner.
 - World Health Organization statistics show that temperatures of 140 to 150 degrees are enough to kill most viruses.

Guidance for Food Businesses

- Food workers in retail premises are unlikely to contaminate food if they follow standard, good personal hygiene practices that reduce the risk of transmission of most foodborne illnesses. Measures such as frequent handwashing, use of hand sanitizers, use of protective clothing, good respiratory hygiene, will reduce the risk of spreading the disease. Employers should stress the importance of more frequent handwashing and maintaining good hygiene practices, and of more frequently cleaning and disinfecting surfaces that are touched regularly.

CDC

Considerations for Restaurants and Bars

- Use disposable food service items (e.g., utensils, dishes, napkins, tablecloths). If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water, or in a dishwasher.
- Avoid use of food and beverage utensils and containers brought in by customers.
- Avoid using or sharing items that are reusable, such as menus, condiments, and any other food containers. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors.

FDA

Best Practices for Food Retail Stores, Restaurants

- Discontinuing operations, such as salad bars, buffets, and beverage service stations that require customers to use common utensils or dispensers.
- Verify that your ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers.
- Remember that hot water can be used in place of chemicals to sanitize equipment and utensils in manual ware-washing machines.
- Warewasher should be clean and functioning and equipped with detergent and sanitizer (single temperature machine, 165°F) or reach 180°F rinse (high temperature)

NATIONAL RESTAURANT ASSOCIATION

COVID-19 Reopening Guidance

- Focuses on cleaning & sanitation, employee PPE, monitoring of employee health, as well as social distancing protocols.
- Train all employees on the importance of frequent hand washing, the use of hand sanitizers with at least 60% alcohol content, and give them clear instruction to avoid touching hands to face.
- No mention of recommending single-use items, and includes guidance to sanitize reusable menus.
- Highlights that food safety has always been a focus and priority in this industry!

US STATES

Tracker on U.S. state regulations [HERE](#) (Source: KFF) and [HERE](#) (Source: Post-Landfill Action Network).

Arkansas

DOH Directive on Resuming Restaurant Operations

- Self-service operations, including, but not limited to, salad bars, buffets, and condiment bars shall remain closed for patron access.
- Following each meal service, the tables, chairs, menus and any other frequently contacted surfaces including, but not limited to, condiment containers, napkin holders and salt/pepper shakers shall be cleaned and disinfected prior to seating the next customer.
- Single-Use items including, but not limited to, disposable silverware, condiment packets, and straws shall be removed from public access and provided only upon request.

California

Industry Guidelines for Dine-In Restaurants

- Provide time for workers to implement cleaning practices during their shift. Cleaning assignments should be assigned during working hours as part of the employees' job duties.
- Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc. These should be supplied individually to customers as needed. Do not leave card stands, flyers, napkin holders, or other items on tables.
- Suspend use of shared food items such as condiment bottles, salt and pepper shakers, etc. and provide these foods in single serve containers, if possible. Where this is not possible, shared items such as condiment bottles, shakers, etc., should be supplied as needed to customers and disinfected after each use.
- Pre-roll utensils in napkins prior to use by customers. Employees must wash hands before pre-rolling utensils in napkins. The pre-roll should then be stored in a clean container. After customers are seated, the pre-roll should be put on the table by an employee who recently washed their hands.
- Reusable customer items including utensils, food ware, breadbaskets, etc., must be properly washed, rinsed, and sanitized. Cleaned flatware, stemware, dishware, etc., must be properly stored away from customers and personnel until ready for use. Use disposable items if proper cleaning of reusable items is infeasible.

Policy: In San Francisco, customers can now bring their own bags and stores must charge \$0.25 per bag which went into effect on July 1, 2020.

US STATES CONTINUED

Colorado

- Use disposable single-use menus, menu boards, or create online menus for guests to review from their electronic device.
- Provide single-use or single-serving condiments.

Connecticut

A statement from March says that reusable plastic bags are not a significant way of covid transmission.

“Given the most current scientific information we have, at this time we do not feel that reusable plastic bags or most other objects (referred to as “fomites” in the infection control world) or surfaces will serve as a significant source of infection for COVID-19 coronavirus in the general population, especially in light of the ease of spread of the virus from person-to-person via the close contact route and airborne droplets.”

District of Columbia (Washington D.C.)

- All table items must either be single use and disposed of after use or cleaned and sanitized between uses. This includes utensils, dinnerware, drinkware, menus, tablecloths, and condiment containers (any items touched by customers).
- Employees must wear proper face coverings while working, and are required to wash their hands frequently. Employees must wear gloves when handling ready-to-eat foods.

Policy: Reusable grocery bags have been permitted throughout.

Massachusetts

- Condiments and similar products (e.g., salt, pepper, and salad dressing) should not be pre-set on tables and should instead only be provided upon request either in single-serving portions (e.g., individual packages or cups) or in serving containers that are sanitized between each use.
- Utensils and place settings must be either single-use or sanitized after each use; utensils should be rolled or packaged. Tables should not be preset to reduce opportunity for exposure.

Policy: The Governor lifted the ban on reusable bags and is allowing 139 municipal plastic bag bans to go back into effect.

US STATES CONTINUED

Mississippi

- The use of disposable menus is encouraged. All non-disposable menus shall be sanitized between each use.
- Tables, chairs, and tabletop items shall be sanitized after each table turn.
- Buffet service: self-service buffets, food stations, and drink stations are prohibited. Cafeteria-style (worker served) buffets and food stations and drink stations are permitted with appropriate barriers in place.

New York

- No comment on the use of disposables over reusables.
- Use pre-packaged silverware or pre-rolled silverware. Silverware must be pre-rolled while wearing masks and gloves.
- Gloves are optional: If employees wear gloves during non-food preparation activities, ensure they replace gloves frequently, and encourage them to change gloves when switching tasks (e.g. serving customers to pre-rolling silverware). If employees do not wear gloves, ensure they frequently wash their hands with soap/water.

North Carolina

- Increase disinfection during peak times or high customer density times, and disinfect all shared objects (e.g., dining tables, booths, counters, payment terminals, tables, countertops/bars, receipt trays, condiment holders, and reusable menus) between each use.
- Promote frequent use of handwashing and hand sanitizer for wait staff and food service staff throughout the shift and upon reporting to work. Hand washing must at least meet the requirements specified in the North Carolina Food Code Manual.

Tennessee

- Use menus that are disposable or sanitized between each use.
- Use rolled silverware/napkins stored in sealed bins (gloves should be used by staff while rolling silverware in designated sanitary areas).

Washington

- Single use menus are required for in-person dining.
- Any condiments typically left on the table (ketchup, soy sauce, etc.) must be single-use or sanitized after each use.

Policy: The food safety code update regarding BYO items is moving forward to a final vote.

AUSTRALIA AND NEW ZEALAND

Food Standards

Australia and New Zealand

- Food businesses are responsible for the measures they put in place to ensure food is safe and suitable, including food packaging. There is nothing in the Food Standards Code that specifically covers consumers bringing in their own reusable cups. It is up to the business if they accept reusable cups. Businesses should have a policy around how they accept reusable cups and cleaning and sanitizing arrangements when accepting them. Businesses are under no obligation to accept dirty cups.

Victoria, Australia

- There is currently no evidence to suggest there is any benefit in switching to disposables. It is important that the measures we take to minimize transmission are effective. The most effective measures you can take are practicing good hand hygiene and cleaning, with particular focus on shared, frequently touched surfaces.
- Normal washing of dishes in hot water (or better still, a dishwasher) using detergent is likely to completely inactivate any coronavirus present.
- More frequent cleaning of shared surfaces, this could include door handles (front door, fridge/freezers, toilets/bathrooms), tables and chairs (arm rests or areas used to pull out the chair) salt and pepper shakers, sugar bowls, communal cutlery containers.

Queensland, Australia

- The latest guidance allows reusable dishware for dine-in if proper dishwashing capabilities exist.
- However, BYO cup and container programs are no longer endorsed.

AUSTRALIA AND NEW ZEALAND CONTINUED

New Zealand , (Source 2)

- Ensure that appropriate facilities are provided for hand washing or sanitation (e.g. alcohol gels/wipes) to enable food handlers to practice good hygiene.
- Businesses must take measures to allow contact tracing and maintain appropriate physical distancing. This includes keeping track of all people (staff and customers) in workplaces.
- Don't touch unwrapped food (e.g. unpackaged bread, cakes, fruit, meat, and salads) if you don't need to. Use clean tongs/utensils instead.

New Zealand Restaurant Guidelines - Level 2

- Have a clear table policy where items like cutlery, glassware, condiments are brought to the table after the customer is seated and removed and cleaned after each customer group.
- Sanitize any menus after they have been used by each customer. Consider boards or any other non touch menu options.
- Change utensils as often as possible.
- Clean out any bottles of sauce that are being used/reused. Consider non multiple touch sauce options.
- Deep clean on and under the tables and chairs by removing all the objects placed on the table between each group of customers.
- Empty the salt and pepper shakers, cleaning them thoroughly and drying them before placing new salt and pepper in the shakers. Clean the outside of these shakers after every customer group. If you can't sanitize after each customer group, consider non-touch salt and pepper dispensers, for example sachets.
- If using fabric napkins remove for laundering after each use. Consider how and where they are stored in between table clearing and laundering.

HONG KONG

Hong Kong, one of the most densely populated places in the world, has been recognized for controlling COVID-19 outbreaks and still maintaining restaurant reusable container programs ([Sierra Club](#)).

Black Sheep Restaurants COVID-19 Playbook

- Eliminate buffets.
- Diners have their temperatures checked, and use a freshly sterilized pen to sign a health declaration form.
- Body temperature checks and hand sanitizer will be given to guests upon arrival at establishments.

SINGAPORE

Enterprise Singapore

- As more customers are expected to order takeaways during this period, we strongly encourage everyone to bring their own clean and reusable containers when buying food. This will not only help to reduce the amount of waste generated, but will also ease the demand on disposable food containers. Establishments should allow customers to do so when ordering takeaways.
- Place hand sanitizers in close proximity to high touch surfaces like door handles so that customers can sanitize their hands after touching these surfaces.

Employees

- Use gloves when carrying out cleaning works and when handling waste.
- Use gloves when clearing items discarded on restaurants tables and/or in hotel rooms such as used tissue papers and toothpicks.
- Use clean disposable gloves when handling food.
- Do not use cracked or chipped crockery as germs can harbor in cracks.

Hospitality

- Provide sufficient pedal bins lined with plastic bags with tight covers in the kitchen
- Engage licensed waste contractors to remove waste daily.

SWITZERLAND

- Set up stations for hand hygiene: customers must be able to clean their hands with soap and water or disinfectant when entering the establishment.
- The table cover must be changed after each customer and cleaned before each use.
- For cleaning, preferably use disposable wipes. If cloths are used, these must be changed regularly, but at least twice a day.
- Open bins are emptied several times a day.
- The tablecloths used by customers are washed after each use (e.g. tablecloth).
- Dishes and cutlery (even unused) are washed in the dishwasher if possible (and not by hand). The washing programs are carried out at a temperature above 60 ° C.
- Either do not use common use items (e.g. seasonings on the table, cutlery baskets, butter dishes) or must clean them after each client.

Employees:

- Hygienic masks (e.g. surgical masks) are changed as necessary depending on use, but at least every 4 hours. Hands should be washed before putting on and after removal and disposal of the mask. Disposable masks should be disposed of in closed bins.
- Disposable gloves should be changed every hour and disposed of in closed bins.
- Employees should always wash or disinfect their hands before the following tasks: setting tables, folding napkins, polishing cutlery.
- Staff wear gloves when handling waste and dirty laundry. Gloves are thrown away immediately after use and personnel wash their hands thoroughly after handling scoured waste and dirty laundry.

GERMANY

- Before entering the restaurant, guests are to be informed about the possibility of cleaning their hands by providing disinfection options or hand washing facilities with soap and running water and the obligation to use them.
- The dishes and cutlery used by the guests must be washed with a suitable cleaning agent and a temperature of at least 60 degrees Celsius. If it is not possible to clean glasses in a dishwasher or in a dishwasher at 60 degrees Celsius or higher, hot water with a temperature of at least 45 degrees Celsius and detergent should be used in manual washing processes.
 - When using colder water, particular attention must be paid to a sufficient amount of detergent, longer retention time of the glasses in the sink as well as careful mechanical cleaning and subsequent drying of the glasses.

SPAIN

- Toilets of bars and restaurants will have to be disinfected at least six times per day.
- Not be allowed to place communal items - e.g. salt, oil, vinegar - on tables.
- Menus are not recommended; signs or boards should be prioritized.

ISREAL

- Tables must only be set after customers are seated.
- Menus must be disposable.
- Salt, pepper and other condiments must be disinfected after each sitting.

UK

- Washing hands after handling customer items and before moving onto another task. For example, after collecting used plates for cleaning and before serving food to another table.
- Providing only disposable condiments or cleaning non- disposable condiment containers after each use.
- Encouraging contactless payments where possible and adjusting location of card readers to social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable).
- Encouraging use of contactless ordering from tables where available. For example, through an ordering app.
- No mention of disposables v. reusable dishware / crockery / cutlery.

IRELAND

- The Irish Food Safety Authority has updated their website to indicate there is "no ban" on reusables.
- Using disposable crockery and cutlery can lead to a false sense of security and can mean staff are not as conscious of hygiene practices when handling these items. It is not necessary to use disposable cups, cutlery or other disposable crockery.
- It is up to individual food businesses to decide if they wish to accept reusable cups or containers from customers. The use of these reusable cups and containers is still permitted.

SCOTLAND

- There is currently no evidence that food or food packaging is a source or vehicle of transmission for the COVID-19 virus.
- Provide single use, individually wrapped condiments rather than shared bottles on counter tops for customer use.
- Implementing contactless payment systems.

US SPORTS LEAGUES

NFL

- Limited number of non-player personnel, starting with 50% of the employees up to a total of 75 on any single day.
- The facilities will be cleaned using EPA-approved disinfectants, and the disinfecting of contact surfaces will occur daily.
- Gloves also will be "highly recommended".

NHL

- Supplements, creams, balms, etc. must be single-use.
- Food prepared by the catering staff must be prepackaged and taken home. Only single-serve beverages or snacks (a granola bar, for example) can be consumed on-site.
- Everyone has their own drink bottle.

NBA

- Players in team facilities must wear facemasks at all times except during physical activity, and team staffers must remain at least 12 feet away from them.
- The NBA has informed each team to assign one senior executive to this position -- Facility Hygiene Officer.

Celtics

- All staff members will wear masks in the building, and any staff member working with a player must wear gloves. Players will wear masks except while engaging in physical activity. Players and staff will adhere to CDC and NBA compliant social distancing standards at all times.
- A thorough cleaning and disinfection of all spaces and equipment, including basketballs, will take place before and after each player uses the building.

MLB

- Pitchers will have assigned rosin bags and baseballs. A lot of the equipment players have come to think of as communal will instead be assigned to limit the number of items touched by multiple people.
- Postgame buffets and dugout water coolers would be replaced with individually packaged meals and water bottles.
- Masks worn at the ballpark, but probably not on the field and mostly by non-player personnel.
- Any ball that's touched by multiple players during the course of play would be discarded.