



**Beaverhead County Public Health**  
41 Barrett Street  
Dillon, Montana 59725-4000  
Phone: (406)683-4771 Fax: (406)683-3188

## **COVID19 recommendations for grocery stores, lodging establishments, eateries and sanitarians**

Beaverhead County Public Health Department Recommendations:

In consultation with the Beaverhead City-County Board of Health, and following the guidelines put forward from the Montana Environmental Health association (MEHA), as of 3/18/20, the Beaverhead County Public Health Officer recommends no gatherings larger than 10 people. This will be effective until there is a positive case within our county or until 4/1/2020. This will be re-assessed at that time.

We provide the following recommendations to local businesses:

### **Grocery stores/Convenience stores/Gas stations/Supply stores**

- **CLEANING:** MEHA recommends routine cleaning of all frequently touched surfaces in the workplace and business, such as grocery cart handles, door handles, keyboards, workstations, countertops, doorknobs, etc.;
- **CLEANING COMPOUNDS:** The federal Environmental Protection Agency has a [March 16, 2020](#) list of 274 cleaning products effective at inactivating COVID19;
- **FOOD WORKERS:** Food workers exhibiting illness symptoms of vomiting, diarrhea, fever, fever with sore throat, jaundice and infected skin cuts must not handle food;
- **ALL WORKERS:** All workers exhibiting illness symptoms of fever, cough, shortness of breath should be separated from other workers and the public, and are strongly advised to stay home until not sick;
- **FOOD:** There is no evidence that food produced in the United States can transmit [COVID19](#);
- **HANDWASHING:** Wash hands after contaminating them from cough, sneezes, using the toilet, etc.;
- **PEOPLE:** Avoid close contact with patrons and workers (six feet or greater);
- **TOUCHING:** Avoid touching your face whenever possible, especially with contaminated hands;

**ORDERS:** Maintain social distancing of 6 feet between patrons.

### **Restaurants and taverns**

- **INDOOR DINING:** may be allowed as long as patrons are well spaced and no more than 10 people are within the building.

- **FOOD SERVICES:** Allow carry-out and delivery services;
- **INSTITUTIONS:** Institutional dining such as universities and hospitals should avoid close contact with patrons and workers (six feet or greater);
- **CLEANING:** DPHHS recommends routine cleaning of all frequently touched surfaces in the workplace and business, such as grocery cart handles, door handles, keyboards, workstations, countertops, doorknobs, etc.;
- **CLEANING COMPOUNDS:** The federal Environmental Protection Agency has a [March 16, 2020](#) list of 274 cleaning products effective at inactivating COVID19;
- **FOOD WORKERS:** Food workers exhibiting illness symptoms of vomiting, diarrhea, fever, fever with sore throat, jaundice and infected skin cuts must not handle food;
- **ALL WORKERS:** All workers exhibiting illness symptoms of fever, cough, shortness of breath should be separated from other workers and the public, and are strongly advised to stay home until not sick;
- **FOOD:** There is no evidence that food produced in the United States can transmit [COVID19](#);
- **HANDWASHING:** Wash hands after contaminating them from cough, sneezes, using the toilet, etc.;
- **PEOPLE:** Avoid close contact with patrons and workers (six feet or greater);
- **TOUCHING:** Avoid touching your face whenever possible, especially with contaminated hands.

**ORDERS:** groups of patrons must be spaced 6 feet apart. Families may sit together.

### **Lodging establishments**

- **GROUPS:** Gatherings such as meetings and conferences should be cancelled or postponed until later this spring when the situation should be reevaluated or rescheduled. Gatherings in excess of 10 people should be avoided;
- **CLEANING:** MEHA recommends routine cleaning of all frequently touched surfaces in the workplace and business, such as grocery cart handles, door handles, keyboards, workstations, countertops, doorknobs, etc.;
- **CLEANING COMPOUNDS:** The federal Environmental Protection Agency has a [March 16, 2020](#) list of 274 cleaning products effective at inactivating COVID19;
- **FOOD WORKERS:** Food workers exhibiting illness symptoms of vomiting, diarrhea, fever, fever with sore throat, jaundice and infected skin cuts must not handle food;
- **ALL WORKERS:** All workers exhibiting illness symptoms of fever, cough, shortness of breath should be separated from other workers and the public, and are strongly advised to stay home until not sick;
- **FOOD:** There is no evidence that food produced in the United States can transmit [COVID19](#);
- **HANDWASHING:** Wash hands after contaminating them from cough, sneezes, using the toilet, etc.;
- **PEOPLE:** Avoid close contact with patrons and workers (six feet or greater);
- **TOUCHING:** Avoid touching your face whenever possible, especially with contaminated hands;

**ORDERS:** Buffet meals should not be allowed. Boxed meals are an option.

### **Churches**

\*Recommend closing or having small services of no more than 10 people. These people should be spaced 6 feet apart.