



Phase 1 Restaurant Re-opening in Connecticut

Food establishments in Connecticut can begin to prepare for reopening on May 20, 2020 based on the Governor's orders. The items below will help restaurants prepare and be ready. Any questions related to opening requirements should be directed to the Wallingford Health Department.



1) Plan your operation

Take-out and delivery continue to be available options for establishments; however, Phase 1 of re-opening also allows outdoor seating and service. Establishments need to develop protocols and procedures related to their operation. They should include the following:

- *A policy to screen staff before starting each shift for symptoms related to COVID-19 as well as gastrointestinal illness symptoms commonly associated with foodborne illness, or exposure to someone who has tested positive or has symptoms of COVID-19.*
- *A policy to implement proper social distancing requirements for table placement and waiting areas.*
- *A policy to properly disinfect all high-contact items such as tables, chairs, menus, table condiments, doorknobs, restroom facilities, check presenters, and handwash sink faucet handles. Single-use menus and condiments that can be discarded after each customer are highly recommended.*
- *A policy for all staff to wear face coverings and gloves.*
- *A policy to designate staff to one task only to avoid potential contamination i.e. staff assigned to bus tables only.*
- *An adequate pest control policy to account for spilled food from tables that can potentially attract rodents, flies, and other pests to the outdoor dining area.*
- *For establishments that have been closed for an extended period of time, attached is a document from the Water Division providing instructions as to how to flush your water system prior to reopening.*
- *Procure any necessary approvals from Building Official and Fire Marshal prior to setting up an outdoor dining area. If you intend to provide alcohol to the outside dining area, approval from the Department of Consumer Protection Liquor Commission required.*
- *Disinfect all areas of the establishment prior to opening. Sanitize all food contact surfaces*



prior to re-engaging in food preparation activities.

- *Update handwashing policy to increase frequency.*



2) Local health department onsite visit

The local health departments will be visiting establishments to ensure proper food safety requirements are in place for both the kitchen facility and outdoor dining areas. The following are things to consider prior to your visit:

- *No food preparation is to be conducted outside.*
- *All self-service areas are prohibited, including beverage self-service.*
- *Tables cannot be pre-set with any silverware, glassware, or plates. All items must be provided to the table after the customer is seated or immediately prior to a guest being seated.*
- *An ample supply of masks and gloves for all staff is required.*
- *Hand sanitizer available for customer use in the dining area is required*
- *Hand sanitizer for staff is not to be used in lieu of proper handwashing.*

3) Fire Marshal requirements

- *No exits shall be blocked or locked against the means of egress*
- *All exit passage ways shall be clear and unobstructed*
- *All electric devices shall be approved by the Building Department*
- *Fire Department access, hydrants and fire department connections shall not be blocked*
- *Any tent and or the aggregate of tents more than 400 square feet must have Wallingford Fire Prevention approval.*
- *Any heating devices must be approved by the Wallingford Fire Prevention*
- *Any outside cooking must be approved by the Wallingford Fire Prevention under the CT Fire Safety Code*



WATER AND SEWER DIVISIONS DEPARTMENT OF PUBLIC UTILITIES

Town of Wallingford
377 South Cherry Street
Wallingford, Connecticut 06492
Telephone: 203-949-2666

Building and Business Water System Return to Service Guidance

This guidance document is intended to assist building and business owners and operators in reactivating potable water systems which have not been utilized for a period of time resulting in stagnation of potable water. If not properly managed, stagnant potable water could pose a health risk. The longer service is interrupted, the more the required level of effort for restoration.

The Wallingford Water Division (WWD) recommends that owners or tenants of building and businesses in which the potable water system has not been used for a period of time perform the following procedures before the building or business is reopened for use and occupancy. Flushing your water lines includes flushing interior and exterior faucets, showers, water and ice dispensers, and water treatment units, as well as any other building water lines.

1. Flush Water

A single flush most likely will not bring the building water system back to normal operation and re-establish good water quality. Flushing requires an initial flush to remove low quality water and contaminants and then follow-up flushes that will bring the building's potable water system back to normal water quality.

- Flushing should proceed from the service entrance at the water meter to the periphery of the plumbing system.
- Open outlets slowly. Remove aerators prior to flushing faucets. Clean aerators prior to re-installing.
- Flush zone by zone or section by section of the building or business.
 - The first zone to flush is the one nearest the building supply at the water meter. Flush zones progressively outward from the supply.
 - Flush each area in the building individually (e.g. food service area, restrooms, break areas, etc.) through to the ends.
- In each zone, first flush the cold water plumbing only for at least 10 – 15 minutes to ensure all stagnant water is flushed from the pipes.
- Then, turn off the cold water for that zone and flush the hot water plumbing only for at least 10 – 15 minutes.
- Repeat the above two steps for each zone or section of the building or business.

2. Check and Flush Equipment and Devices

- Flush all equipment and devices with water line connections according to manufacturers' instructions.

A. Hot Water Tanks/Boilers

- Run hot water only at all faucets and flush until water runs cool or for the following amount of time:
 - 15 minutes for a typical household 40 gallon hot water tank.
 - 30 minutes for a hot water tank greater than 40 gallons.
- Consult water system professionals regarding the draining, flushing, or treatment for large capacity hot water tanks/boilers designed to deliver hot water.

B. Drinking Fountains / Water Coolers

- Run drinking fountains continuously for 5 – 10 minutes to flush the system.
- Replace filter(s) if applicable.

C. Ice Machines

- Clean and sanitize all parts and surfaces that come in contact with water and ice per the manufacturer's instructions.
- Flush ice machines by following the manufacturer's instructions, including:
 - Flush the water line to the machine inlet.
 - Close the valve on the water line behind the machine.
 - Disconnect the water line from the machine inlet.
 - Open the valve and run 5 gallons of water through the valve. Dispose of this water.
 - Close the valve. Reconnect the water line to the machine inlet.
 - Open the valve. Replace any filters and sanitize filter holders.
 - Flush the water lines in the machine.
 - Turn on the machine. Make ice for 1 hour and dispose of this ice.

D. Water Filters

Water filters that are commonly used in refrigerators, faucets, and under the sink, etc. are not designed to remove the specific bacteria commonly present in stagnant water lines. If you ran stagnant water through your filter, the filter could be contaminated. Therefore, it is recommended that the water is flushed with the filter removed.

- Remove and discard water filters.
- Flush water through the filter housing.
- Then, install a new filter following flushing.

Note: If you cannot flush or run water when the filter is removed, replace with a new filter after flushing. Always follow manufacturer's directions for filter replacement.

Please feel free to contact the Wallingford Water Division at 203-949-2666 should you have any questions or require additional information. Thank you.