Department of Agriculture, Trade and Consumer Protection

The DATCP Recreational and Retail Staff

Directions for daily work during the COVID-19 event are as follows:

- Maintain essential services such as emergency response/recalls, complaints of a serious public health concern, Pre-Licensing establishments and compliance necessary to protect public health.
- Concentrate any inspectional activities to establishments where social distancing can be maintained.
- Assure operators that DATCP staff are following the protocols established by CDC during this event.
- Try to maintain as much normalcy as possible.
- Focus routine inspections on recreational facilities. Review with the operator the order issued by the Governor and DHS. Have a conversation on how they plan to implement the changes needed. Provide a copy of the order if they are not familiar with the requirements.
- Provide focused food safety visits on the phone and in person to retail food establishments targeting those with larger volumes of customers.

The focused food safety visit includes:

- Providing the message that we at DATCP are there to support them if they have questions or concerns and provide contact information.
- Focus on fulfilling our mission with respect to food safety, but these are not routine inspections.
- Understand they can be experiencing staff shortages, but also reinforce that current staff still need to focus on food safety and putting out a safe product to consumers.
- Remind them that ill food handlers should not report to work, especially those with symptoms or diagnosis of illness.
- The employees that are working should pay particular attention to handwashing.
- Review with the operator the orders given by the Governor and DHS for their particular establishment. Have a
 conversation on how they plan to implement the changes needed. Provide a copy of the order if they are not familiar
 with the requirements.
- Collect current contact information so if needed, electronic messaging can be sent to operators. Update HealthSpace record.

Document in HealthSpace the focused food safety visit or call made as an onsite visit. Other routine inspections are completed as normal.

Any issues found relating to the governor's order should be referred to the local health department.

Staff are able to balance their workloads between home and the field to minimize contact with large groups of people. Discuss with your supervisor your proposed daily work activities.

Staff when working from home can accomplish focused food safety checks, work on special projects such as TRH surveillance, setting up future appointments with TRH operators for inspection, contacting pool operators before they open this spring and contacting special event coordinators for event this summer. Supplementing additional training with online food safety and recreational training. Any other ideas can also be discussed with your supervisor.