

Public Health Guidelines for Restaurants

In the wake of a growing number of COVID-19 infections, Los Angeles County residents continue to experience hardship from sickness, unemployment, childcare strains, uncertainty and more. Among the struggles encountered, our small businesses, specifically our restaurants, are working hard to keep their doors open. Restaurants have already shifted to accommodate the Health Officer Order that closed all dining-in options to keep customers from congregating and risking their health. While restaurants can deliver food or do take out, many are looking for ways to continue to be a vital part of the food delivery system to our residents, without violating their current permits with the Department of Public Health and social distancing requirements.

With our COVID-19 case count at 2,474 as of March 30, we cannot afford to take any risks. We need to design strategies without increasing risk. With this in mind, it is crucial that the County meets the demand for more access points for food and produce availability. A number of restaurants have looked to open as mini-grocery stores to serve their communities. While we applaud the effort and ingenuity, we must ensure that options

MOTION

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to expand food distribution are safe, adhering to licensing and food safety requirements, and to social distancing orders issued by the State and the Department of Public Health.

I, THEREFORE MOVE that the Board of Supervisors direct the Department of Public Health to write guidelines for restaurants that allow them to safely offer additional items for delivery or take out, (like whole uncut produce), within the confines of state law, licensing requirements, and existing permits, and in coordination with all social distancing and public health directives.

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JH:jb