

COVID-19 FREQUENTLY ASKED QUESTIONS

Note: For details on which Mono County businesses may operate at this time, visit covid19.ca.gov/roadmap/ or the [Mono County Reopening Portal](#).

Definitions of terms used throughout the Mono County's [Interim Guidelines for Businesses during the COVID-19 Pandemic](#):

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Definitions of terms:

1. **Appropriate laundering, laundering or launder** – means the washing of soft porous items and textiles, including but not limited to, clothing, bedding, towels, blankets, rugs, etc., according to the manufacturer’s instructions using the warmest appropriate water setting and drying items completely. Please refer to [CDC guidelines](#) for additional instruction.
2. **COVID-19** – is the disease caused by the coronavirus named SARS-CoV-2.
3. **Diligently** – means a meticulous, careful and conscientiousness effort to accomplish the intended goal of cleaning and disinfecting.
4. **Fever** – is a body temperature at or above 100.4°F (38°C).
5. **Frequently** – means occurring often and on many occasions throughout the day.
6. **Hand hygiene** – is the practice of Diligent cleaning and disinfecting of hands by either Hand washing or using hand sanitizer containing at least 60% ethanol or 70% isopropanol.
7. **Hand washing or wash hands** – means following the below protocol:
 - Wet your hands with clean, running water (warm or cold), turn off the tap, and apply soap.
 - Lather your hands by rubbing them together with the soap. Lather the backs of your hands, between your fingers, and under your nails.
 - Scrub your hands for at least 20 seconds.
 - Rinse your hands well under clean, running water.
 - Dry your hands using a clean towel or air dry them.
8. **Personal protective equipment or PPE** – means the equipment worn by an individual to minimize exposure to hazards that cause injuries and illnesses, including COVID-19. PPE may include as gloves, respirators, masks, coveralls, and gowns.
9. **Physical distancing or social distancing** – means keeping a minimum of 6 feet of physical space (about 2 arms’ lengths) between individuals who are not members of a Single household unit.
10. **Routinely** – means occurring often and on many occasions throughout the day.
11. **Regularly** – means occurring often and on many occasions throughout the day.
12. **Sanitize hands** – means to disinfect hands by using a hand sanitizing product containing at least 60% ethanol or 70% isopropanol.
13. **Single household unit** – means individuals, related or unrelated, who live together under the same roof.
14. **SARS-CoV-2** – a novel type of coronavirus that causes the disease COVID-19.

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General COVID-19 answers:

1. How long does the virus live on different surfaces?

Studies in the [New England Journal of Medicine](#) and [Lancet](#) have investigated how long SARS-CoV-2, the virus that causes the disease COVID-19, can be detected on surfaces at room temperature. They found that the virus can last:

- 3-7 days on plastic
- 3-7 days on stainless steel
- 24 hours on cardboard
- Up to 3 hours in the air from an infected person or being stirred up from a surface like cloth
- Up to 2 days on cloth
- Up to 4 hours on copper
- Up to 2 days on paper
- Up to 4 days on glass
- Up to 2 days on wood

2. How does the virus react at different temperatures and humidity levels?

[Research](#) on SARS-CoV, a coronavirus related to the virus that causes COVID-19, found that the dried virus could live on smooth surfaces for over five days in typical air-conditioned environments (temperature between 71.6-77°C and relative humidity of 40–50%). However, the virus quickly lost its infectiousness at higher temperatures and higher relative humidity (temperature above 100.4°F and relative humidity above 95%). [More recent research](#) on SARS-CoV-2, the virus that causes COVID-19, found that the virus dies when exposed to temperatures greater than 132.8°F for at least 15 minutes.

It is important to interpret these results with caution, as the [World Health Organization](#) stresses that exposing yourself to the sun or to temperatures higher than 77°F degrees does not prevent COVID-19. Additionally, [experts](#) do not anticipate that we will experience a decrease in COVID-19 spread as the weather warms due to the lack of immunity to the virus globally and the virus' rapid spread in countries like Iran and Australia that have already seen high temperatures and humidity levels.

3. Can physical distancing be reduced if all parties are wearing face coverings?

No. [Researchers](#) have stated that wearing a face covering does not negate the need for other containment strategies such a physical distancing and hand washing.

4. Can items be disinfected by leaving them in the sun?

In short, no. There has not yet been research done on how SARS-CoV-2, the virus that causes the disease COVID-19, reacts in sunlight. However, [research](#) done on SARS-CoV, a coronavirus related to the virus that causes COVID-19, found that exposing the virus to ultraviolet A (UVA) light, no matter how long the exposure, did nothing to reduce its infectivity. They did find that exposing the virus to ultraviolet C (UVC) light for more than 15 minutes was able to inactivate SARS-CoV. It is important to note that no measurable amount of UVC light reaches earth from the sun and UVC rays are extremely dangerous to humans, even after seconds of exposure. [Experts do not recommend](#) using a UVC disinfection system in your home because there is no way to know if your items are receiving an adequate enough dose of UVC to cause any inactivation of the virus.

The [World Health Organization](#) stresses that exposing yourself to the sun or to temperatures higher than 77°F degrees does not prevent COVID-19. **Do not** use ultraviolet (UV) lamps to disinfect your hands or other parts of your body. Washing your hands with soap and water or using sanitizer that contains at least 60% alcohol is the best way to clean your hands.

Items can be disinfected using [EPA-registered disinfectants](#) for use against the virus that causes COVID-19. The CDC provides guidelines for cleaning and disinfecting hard surfaces, soft surfaces, electronics, and linens and clothing [on their website](#).

5. How can I make my own disinfecting spray?

Disinfecting 10% bleach sprays can be prepared fresh daily using a 1:9 ratio of bleach to water. Test strips for the concentration of bleach solutions are available and are commonly used for restaurant dishwashers. If test strips are used, the objective is to maintain bleach concentration at or above 200 parts per million ppm. Take caution while working with bleach and **never mix bleach with other cleaners, especially those that contain ammonia** (found in many window cleaners).

Always [use disinfectants properly](#) which means allowing the disinfectant to remain on the surface for 10 minutes before wiping it off in order to fully kill germs.

6. How can I make my own hand sanitizer?

Hand sanitizer should never be used in place of washing thoroughly with soap and water as [hand washing is more effective](#) at removing bacteria, viruses, and chemicals from hands than hand sanitizer. Any hand sanitizer that you use or make should contain at least 60% alcohol.

To make [your own 65% alcohol hand sanitizer](#), mix 2/3 cup Isopropyl alcohol 91% (rubbing alcohol) with 1/3 cup aloe vera gel in a container that can be sealed.

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7. How can I make my own handwashing station?

Homemade handwashing stations outside of businesses are great ways to promote hand hygiene when resources are limited. There are several ways to make handwashing stations for less than \$30 such as [this](#) or [this](#). One approach is to set up refillable water coolers, liquid soap, paper towels, and no-touch trashcans outside of entrances. It is important that people are able to dry their hands on a clean surface like a disposable paper towel.

8. Where can I go if I want more information about COVID-19?

- Mono County: call 211 or (760) 924-1830 or visit <https://coronavirus.monocounty.ca.gov/>
- California Coronavirus (COVID-19) Response Resilience Roadmap: <https://covid19.ca.gov/roadmap/>
- California Department of Public Health: <https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Immunization/ncov2019.aspx>
- Centers for Disease Control and Prevention: <https://www.cdc.gov/coronavirus/2019-ncov/index.html>
- World Health Organization: <https://www.who.int/emergencies/diseases/novel-coronavirus-2019>
- Occupational Safety and Health Administration: <https://www.osha.gov/SLTC/covid-19/standards.html>

General business operation answers:

9. Where can employers go for information on how to train their employees to properly use personal protective equipment (PPE)?

The State of California requires all employers to train their employees on various aspects of COVID-19 including how to use and care for necessary PPE. The CDC offers a myriad of handouts, videos, and website pages on using and caring for specific PPE. Additionally, [OSHAcademy](#) offers a free general PPE in the workplace course. Employers may also find the following resources helpful for training employees on appropriate PPE use.

- Face coverings:
 - Website: [Mono County's website for Face Coverings and PPE](#)
 - Video: [Mask Wearing 101: How to Properly Use & Re-use a \[Surgical\] Mask](#)
 - Video: [Proper Use of Masks](#)
 - Handout: [Use of Cloth Face Coverings to Help Slow the Spread of COVID-19](#)
- Gloves:
 - Video: [Using Gloves to Prevent Coronavirus from Being Transmitted](#)
 - Handout: [Technique for donning and removing non-sterile examination gloves](#) (page 4)
- N95 Respirator:
 - Video: [How to Wear an N95 Mask: Donning and Doffing](#)
 - Handout: [3M Donning and Doffing](#)
- Eye protection:
 - Website: [OSHA Face and Eye Protection](#)

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10. Are employers required to provide employees with personal protective equipment (PPE)?

Yes, employers are required to provide employees with PPE that is required by the Mono County Interim Guidelines for Businesses during the COVID-19 Pandemic, [State of California](#), and California Health & Safety Code.

11. Should businesses be doing temperature screenings upon entrance?

While there is no evidence that temperature screenings at entrances meaningfully decrease the number of infected people entering, it may nonetheless be considered a best practice. [Numerous studies](#) on airport temperature screening found that this measure is unlikely to decrease the number of infected people entering new regions. The [German Minister of Health](#) has similarly rejected calls for temperature screening claiming that because of asymptomatic transmission of COVID-19, temperature screening may create a false sense of security. Being declared afebrile may influence individuals to act with less caution. The most effective ways to decrease the transmission of the virus when in public are to practice physical distancing, wear a face covering, and wash your hands.

Notwithstanding the above, pursuant to the Mono County Public Health Order dated March 24, 2020, all employees must be screened for symptoms of illness before each shift (either by their employer or by using a self-screening protocol). This may include temperature screenings, though temperature screening should not be the only screening criteria. See [best practices for illness screening](#). If temperature screening is included in symptom screening practices, ensure the temperature screener avoids close contact with the person being screened. It is a State and Mono County Public Health recommendation that guests of restaurants, places of worship, hair salons and barbershops, professional guide services, and more also be screened for symptoms of COVID-19 upon arrival.

12. How can businesses maintain physical distancing requirements?

All businesses must implement measures to ensure physical distancing (i.e. maintain the requisite 6-feet of physical distance) between individuals who are not members of a single household unit. This may be executed in a number of ways depending on the nature of the business and size of the establishment/physical space. Approaches to maintaining 6 feet of physical separation between individuals who are not part of a single household unit may include one or more of the following:

- Limiting the number of people allowed in a facility at any one time. This may involve calculating a maximum capacity based on the available area for consumers to occupy and enforcing that capacity at the door.
- Rearranging or removing furniture to increase the area people may inhabit.
- Prohibiting people from entering a facility and instead conducting business from the front door.
- Implementing visual floor markers, barriers, or one-direction walkways to allow individuals to move in a more organized manner.

Regardless of the strategy used, it is recommended that all businesses mark the floors and sidewalks at 6-foot intervals in areas where people may congregate such as cash register lines, bathroom lines, waiting areas, and lines outside of doors.

13. What are some strategies that businesses can implement to minimize contact?

- Allow customers to order items (retail items, food, etc.) over the phone. Encourage customers to give their credit card information over the phone in advance for quick, contactless pick up.
- Encourage customers to utilize contactless payment options on smart devices. Have staff input the tip after asking the customer if they would like to leave a tip in order to avoid having customers touch the screen.
- Display menu items on online menus, chalk boards, white boards, or other signage to reduce or eliminate the handling of physical menus.

14. How effective are physical barriers at cash registers?

While there is no research evidence yet on the efficacy of physical barriers like plexiglass sneeze guards, [infectious disease experts](#) suggest they can be beneficial in preventing COVID-19 transmission. It is important to note that physical barriers cannot be used in the place of face coverings and practicing physical distancing. Adding plexiglass barriers at a height taller than adult-eye level at cash registers and reception desks while both parties are wearing face coverings may add an extra layer of protection in the event people touch their face coverings or otherwise use them incorrectly. These barriers may also protect a person's eyes from being hit with droplets while they wear a face covering.

15. Should businesses have a response plan in place in the event that an employee tests positive for COVID-19?

Having a disinfection and alternate staffing plan in place is a best practice to help prevent further spread of the virus and disruption of business. The [CDC provides guidance](#) for cleaning and disinfecting spaces previously occupied by COVID-19 positive persons. The [National Law Review](#) and [CDC](#) have also provided guidance on planning for, and reacting to, an employee contracting COVID-19.

Employees should keep a daily log of the people they were within 6 feet of for 15 minutes or more. These logs should be kept at the business. If an employee becomes infected with COVID-19, the business will provide this information to Mono County Public Health, which will alert all possibly exposed persons in order to minimize further virus transmission.

[OSHA](#) recommends several administrative actions be taken to protect employee health and safety including: establishing alternating days or extra shifts that reduce the total number of employees in a facility at a given time thus allowing them to maintain distance from one another while maintaining a full onsite work week; providing workers with up-to-date education and training on COVID-19 risk factors and protective behaviors (cough etiquette, care of PPE, etc.); discouraging workers from using other workers' phones, desks, offices, or other work tools and equipment, when possible; and staggering employee breaks to prevent congregating in break rooms.

16. What is the safest way to ventilate spaces?

[Research](#) and [the CDC](#) recommend ventilating spaces by opening outside windows instead of using centralized air units. When ventilation by windows is not available, [mechanical engineering experts](#) recommend that commercial buildings supply their ventilation systems entirely with filtered outside air instead of recirculating the existing air in a building. If this does not provide adequate thermal control, the [American Society of Heating, Refrigerating and Air-Conditioning Engineers](#) emphasize that AC units should be used to decrease thermal stress which may weaken one's immune system.

The [State of California](#) recommends installing portable high-efficiency air cleaners, upgrading the building's air filters to the highest efficiency possible, and making other modifications to increase the quantity of outside air and ventilation in offices and other spaces.

17. What are best practices for employers to screen employees for illness?

Employers must take reasonable measures to ensure ill employees do not come to work. The [CDC recommends](#) screenings all employees every day when they arrive at work. The Mono County Health Officer requires all employers to screen employees daily or obtain a written agreement from staff that they will report illnesses to their employer. Written self-screening guidelines and templates for written agreements may be obtained through the Mono County Public Health Department. To screen employees, employers may ask the following screening questions:

1. Have you have been instructed to quarantine or isolate due to possible COVID-19 exposure?
2. Have you had contact with any person with suspected or known COVID-19 in the last 14 days?
3. Have you experienced COVID-19 [symptoms](#) such as cough, shortness of breath or difficulty breathing, fever, chills, repeated shaking with chills, muscle pain, headache, sore throat, or new loss of taste or smell during the previous 24 hours?

Employees who answer “Yes” to questions 1 or 2 may be instructed to stay home until 14 days have passed since their last possible date of exposure to COVID-19. Employees who indicate they have had symptoms by answering “Yes” to question 3 may be asked to go home and call the Mono Nurse Hotline at 211.

Ill persons must isolate themselves for a minimum of 10 days AND, prior to returning to work, must have had no fever (a temperature of 100.4 F or above constitutes a fever) for 3 consecutive days AND other symptoms (e.g., cough, headache, body aches) must be gone. Recovered persons may contact the Mono Nurse Hotline to request clearance to return to work.

As suggested in Question 15 above, employees should also keep a daily log of the people they were within 6 feet of for 15 minutes or more. These logs should be kept at the business. If an employee becomes infected with COVID-19, the business will provide this information to Mono County Public Health, which will alert all possibly exposed persons in order to minimize further virus transmission.

18. How often should common, high-touch surfaces and high-traffic areas be disinfected?

While all common, high-touch surfaces and high-traffic areas (e.g., lobbies, waiting rooms, areas of ingress and egress including stairways, stairwells, handrails and elevator controls, door handles, light switches, countertops, tables, chairs, menus, screens, registers, telephones, keyboards, rental equipment, tools, etc.), should be disinfected regularly, the frequency will vary depending on each space and how many people are passing through. It is recommended to disinfect high-touch surfaces and high-traffic areas every 15 minutes to 1 hour with continuous visual monitoring by all employees.

The Mono County Interim Guidelines for Businesses during the COVID-19 Pandemic require all businesses to create and post list(s) of common, high-touch surfaces and high-traffic areas along with written protocols and mandatory schedules for cleaning these areas in a location visible to staff. See the below list for examples of high-touch surfaces related to restaurant operations.

Human-Touch Surfaces for Food Retail*

***List provided by Ecolab and is not intended to be an exhaustive list.**

Back of the House

- Door handles and push plates
- Handles of all equipment doors and operating push buttons
- Handles of the dispensers (beverage, etc.)
- Ice scoops
- Walk-in and other refrigerator handles
- Walk-in refrigerator and freezer plastic curtains
- Freezer handles
- 3-compartment sink and mop sink handles
- Handwash sink handles
- Soap dispenser push plates at handwash sink
- Cleaner dispenser push buttons
- Towel dispenser handle at handwash sink
- Trash receptacle touch points
- Cleaning tools
- Self-service Utensils
- Buckets
- Telephone keypad and handset
- Computers
- Office cabinet handles and safe handle
- Microphone and point of sale register
- Breakroom tables and chairs
- Display screens on equipment
- All service area counter surfaces
- All kitchen/fresh department counter surfaces
- All stainless steel surfaces

Front of the House

- Door handles, push plates, thresholds and hand railings
- Grocery carts and baskets
- Dining tables and chairs, if still in service
- Trash receptacle touch points
- Highchairs, if still in service
- Front counter
- Drink and condiment dispensers
- Display cases
- Self-service areas, if still in service
- Point of sale registers/touchscreens
- Trays
- Kiosks
- Sneeze guards

Restrooms

- Door handles
- Sink faucets and toilet handles
- Towel dispenser handle
- Soap dispenser push plates
- Baby changing station
- Trash receptacle touch points

Curbside Pickup and Delivery

- Pens or other writing utensils
- Clipboards
- Electronic signature pads
- Elevator buttons
- Door handles
- Surfaces inside delivery vehicles

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Updated on 6/16/2020 4:35:00 PM

19. Why aren't gloves recommended for some retail and restaurant positions?

[Medical experts](#) have indicated that wearing gloves in some situations, including grocery shopping or working at a cash register, does not meaningfully decrease the transmission of COVID-19. Gloves confer no additional benefit compared to bare hands when touching a potential contaminant, like cash, and then touching another surface, like the buttons on a cash register, with the same gloved hands. Even with gloves, the virus is still transmitted from surface to surface when the person is wearing the same pair of gloves. Wearing gloves may also provide wearers with a false sense of security and detract their attention from regular hand washing. Given the cost and scarcity of gloves, mass-gloving is not an effective way to prevent COVID-19 transmission in some spaces.

Instead, people must regularly wash or disinfect their hands after every customer contact as well as after using the toilet room, eating, drinking, smoking or touching one's face, taking out garbage, exposure to common surfaces or after engaging in any other activity that contaminate hands, including but not limited to, handling cash. It is also vital that high touch surfaces are regularly disinfected with [EPA-registered disinfectants](#). It is recommended that hand sanitizer containing at least 60% alcohol be readily available to both employees and customers. Employers may also schedule regular breaks for employees to wash their hands with soap and water for at least 20 seconds.

The recommendation to forgo gloves may not apply to some positions including housekeeping staff, food preparers, and others who are required to wear gloves by the California Health and Safety Code.

When gloves are worn, they must be changed as often and in the same instances as hands would be washed or disinfected pursuant to State law. Gloves must be [taken off correctly](#) with hands being washed immediately after. Pursuant to the California Health and Safety Code, single use gloves shall not be washed and re-used.

20. Should businesses accept cash? What are the risks and benefits of accepting cash?

Accepting cash is not discouraged. Each bill can be in circulation anywhere from four to 15 years meaning it has a lot of time to exchange hands and accumulate germs. Research on cash has shown that it can be a [vector of germs](#) and [disease](#) between people. Nevertheless, when businesses adhere to proper hand hygiene, accepting cash does not put customers or employees at undue risk of transmitting or contracting COVID-19. The virus that causes COVID-19 can only infect a person if it enters the body, typically through the mouth, nose, or eyes by unwashed hands. This is why it is vital for employees to wash or disinfect their hands immediately after handling cash, routinely disinfect work areas, AND refrain from touching their face at all times. Though wearing gloves is [not recommended](#) for people handling cash, wearers must properly remove and dispose of gloves and wash their hands after handling cash to avoid transmitting germs to other surfaces. It is important to note, again, that cash is similar to any other commonly touched surface and there is [no evidence of COVID-19 transmission by cash](#).

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21. Do cooks and other employees who aren't in direct contact with customers need to wear face coverings?

Yes, all employees must wear face coverings to prevent COVID-19 transmission between each other, especially when 6 feet of physical separation is not possible. Employees should launder fabric face coverings after each shift.

22. Who can I talk to if I have questions about relocating aspects of my business outside (i.e. outdoor seating, tent sales)?

Mono County Planning Division:

- Call: (760) 924-1800
- Email: commdev@mono.ca.gov
- Visit: <https://monocounty.ca.gov/planning>

Town of Mammoth Lakes Planning Division:

- Call: (760) 965-3633
- Email: Sandra Moberly smoberly@townofmammothlakes.ca.gov
- Visit: <https://www.townofmammothlakes.ca.gov/125/Planning-Division>

Business specific operation answers:

23. What are some strategies that rental businesses can implement to operate safely?

Rental businesses must satisfy the requirements for all businesses and retail businesses listed in the Mono County Interim Guidelines for Businesses during the COVID-19 Pandemic as well as the [California Resilience Roadmap](#). Additional recommendations not included in those guidelines include:

- Only people from a single household unit may share an individual piece of rental equipment (i.e. golf cart, canoe, fishing boat, etc.).
- Screen guests for symptoms upon arrival and prevent those with symptoms from using equipment. See [best practices for illness screenings](#).
- Establish scheduled times for employees to wash their hands following the recommended guidelines for proper handwashing.
- Prominently display appropriate signage outlining proper face covering usage and current physical distancing practices at all entrances and throughout the property. Download the [#CoverUpMono flyer](#) for posting.

24. What are some strategies that offices can implement to operate safely?

Offices must satisfy the requirements for all businesses listed in the Mono County Interim Guidelines for Businesses during the COVID-19 Pandemic as well as the [California Resilience Roadmap](#). Additional recommendations not included in those guidelines include:

- Establish directional hallways and passageways for foot traffic, if possible, to eliminate employees from passing by one another.
- Post easy-to-read reminder sheets about safety precautions, such as those from the CDC, around the office including in bathrooms.
- Close or restrict common areas, using barriers, or increasing physical distance between tables/chairs where personnel are likely to congregate and interact, such as kitchenettes and break rooms, and discourage employees from congregating in high traffic areas such as bathrooms, hallways, and stairwells.
- Encourage employees to use a personal stylus pen to operate shared devices.
- Prominently display appropriate signage outlining proper face covering usage and current physical distancing practices at all entrances and throughout the property. Download the [#CoverUpMono flyer](#) for posting.

25. What are some strategies that restaurants can implement to operate safely?

Restaurants must satisfy the requirements described for all businesses and restaurants in the Mono County Interim Guidelines for Businesses during the COVID-19 Pandemic as well as State's guidelines. Additional recommendations not included in those guidelines include:

- Since items may only be shared between parties if they can be disinfected after each party is done using them:
 - It is recommended to offer condiments by request only and disinfect requested condiments after use. Condiments may be left on tables if all condiment bottles are cleaned and disinfected after each party using the table is finished. If condiments cannot be disinfected between parties, offer single serving packets by request instead.
 - If menus cannot be disinfected between parties, offer disposable paper menus or display menu items on online menus, chalk boards, white boards, or other signage.
- Display appropriate signage in a prominent location throughout the establishment (and on business websites, if applicable) to inform guests, customers, and employees of best practices for maintaining physical distancing, disinfecting hands and wearing face coverings. Download the [#CoverUpMono flyer](#) for posting.
- Screen guests for symptoms upon arrival. See [best practices for illness screening](#).
- Establish scheduled times for employees to wash their hands with soap and water.
- Employees may serve more than one table at a time, but each table should only be served by one employee.

26. Should restaurant guests replace their face coverings between eating and drinking?

Restaurant guests do not need to replace their face coverings between eating and drinking when they are seated. Restaurant guests should replace their face coverings when they are finished with their meal and when they are not seated at their table for any reason. This includes when guests enter the restaurant, wait for a table, go to their table, and go to the bathroom.

27. Why should servers use higher level face coverings?

All servers and restaurant employees should wear a face covering at all times, especially when they may be within 6 feet of another person. Since restaurant guests do not wear their face coverings when they are seated and eating or drinking, servers are at an increased risk of encountering expelled droplets from guests. For this reason, it is recommended that servers use higher level face coverings like surgical masks, eye protection, and/or face shields. Servers should also practice frequent hand hygiene and refrain from touching their faces at all times.

28. Should food be covered as it leaves the kitchen of a restaurant?

There is no evidence that covering food before it reaches a consumer's table prevents COVID-19 transmission. The FDA provides COVID-19 specific best practices for retail food stores, restaurants, and food pick-up/delivery services on [their website](#).

29. What is the safest way to operate pools and spas?

See Public Pool Business Guidelines on the Mono County Coronavirus Response Business page or click [here](#).

30. What is the safest way for thrift stores to handle donations?

Thrift stores should let all donations sit for seven days before bringing them into inventory. If this is not possible, donated clothes must be laundered and all other surfaces must be thoroughly cleaned and disinfected using [EPA-registered disinfectants](#).

31. How can hotels and other lodging facilities make bedding safer and easier to launder?

It is recommended that hotels and other lodging facilities encase pillows and duvet inserts in impermeable, zipped cases that can be removed and disinfected between guests. When these are used, pillows and duvet inserts do not need to be laundered between guests. All bed sheets and towels must be laundered between guests, without exception. It is also recommended that any *unused* linens kept in guest rooms also be laundered between guests. For this reason, it is a best practice to refrain from storing any "extras" in the guest room as well as remove items that are more difficult to launder (e.g., quilts, throw blankets, coverlets, comforters, throw pillows, etc.). These items can be made available to guests upon request but should be laundered after each use. Used linens and bedding should be removed and transported from guest units in single-use, sealed bags. Bagging of these items should be done in the unit to eliminate excess contact while being transported. Alternatively, consider asking guests to bag their own used linens. Bed skirts

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and mattress pads do not need to be laundered after every guest but should still be laundered regularly.

There is currently no evidence that soft, porous surfaces such as bedding can be effectively disinfected by any means other than laundering using the warmest appropriate water setting. While strategies such as steam cleaning, applying dry heat, triple sheeting, and spraying with disinfectants that are EPA-registered for use on hard non-porous surfaces have been proposed, it is not recommended that such strategies be used in place of laundering these items using the warmest appropriate water setting.

See the [California Hotel and Lodging Association](#) and [California's Resilience Roadmap](#) for additional guidance relating to hotels and lodging.

32. Can life-event celebrations be held in places of worship?

Applicable [State Guidelines](#) state as follows: “discontinue large gatherings that encourage congregants/visitors to travel and break physical distances during activities, such as concerts, large holiday and life event celebrations and remembrances.”