

Novel Coronavirus (COVID-19)

Los Angeles County Department of Public Health Use of Barriers as an Engineering Control for Social/Physical Distancing

This guide is intended to provide considerations for use of physical barriers, both inside and outside of a retail food facility, as an engineering control to supplement physical spatial distancing during the COVID-19 Recovery Stages.

- 1. Purpose of Barriers as a Control** - The purpose of physical spatial distancing is to prevent disease transmission. Use of impermeable barriers can act as an engineering control that provide supplemental protection to both customers and employees if used.
- 2. Physical Characteristics of Barriers** – Barriers must be made of impermeable, cleanable, and durable materials that can be frequently cleaned, and of a suitable height and width to intercept droplets (i.e. plexiglass). Barriers must be installed per **fire and building** codes so as not to interfere with the ventilation or fire protection systems.
- 3. Cleaning and Disinfection** – Clean and disinfect barriers frequently throughout the day and as often as needed, using products approved for use against COVID-19 on the Environmental Protection Agency (EPA)-approved list and follow product instructions: <https://www.epa.gov/pesticide-registration/listn-disinfectants-use-against-sars-cov-2>
- 4. Outside Dining** – If on the sidewalk – an impermeable and cleanable barrier that is at least 6 feet high should be provided to protect diners from pedestrians walking by if 6 feet physical spatial distancing is not possible. Local zoning officials should be consulted if tables will be placed on sidewalks or in parking lot areas. Otherwise, seating outdoors should have at least 6 feet of spatial separation between each dining table (the 6 feet distance should be measured from customer position).
- 5. Barriers Used to Extend the Height of Booths** – State guidance says “If tables, chairs, booths, etc., cannot be moved, use visual cues to show that they are not available for use or install Plexiglass or other types of impermeable physical barriers to minimize exposure between customers”. Impermeable barriers that provide at least a six-foot high barrier (or higher where taller seats are used) from the floor of a booth/table can be used when they are sealed to the floor and cannot be moved in order to minimize exposure between customers.
- 6. Barriers to Separate Employee Workstations** – Physical barriers can be used for employees that normally have close interaction with customers at cashier stands, host stands, or at other food and beverage counters.

For more information please contact Consultative Services at (888) 700-9995. For more information on COVID-19 visit: <http://publichealth.lacounty.gov> or call the Los Angeles County Information line 2-1-1 which is available 24 hours a day.