

FDA Issues Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic

Article By:

Sarah L. Brew

Kevin P. Boot

Luke Westerman

On May 8, 2020, the Food and Drug Administration (FDA) issued [Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic](#) to address key food safety practices for retail food establishments preparing to re-open or restart operations after being closed or partially closed due to the COVID-19 pandemic. Together, the best practices [checklist](#), which FDA released alongside a summary [infographic](#), represent the most comprehensive resource provided by FDA for food establishments seeking to safeguard both workers and consumers while re-opening and restarting operations. Specifically, FDA's best practices address the following:

- Facility operations
- Water, plumbing and ice
- Food contact and nonfood contact surfaces (clean, disinfect, sanitize)
- Food temperature control
- Product inspection and rotation
- Warewashing equipment
- Handwashing stations
- Employee health / screening
- Social distancing

FDA cautions, however, that the information provided is not a “comprehensive list” and encourages retail food establishments to partner with local regulatory/health authorities to discuss the specific requirements for their retail food establishments prior to re-opening. FDA also emphasizes the importance of consulting the [Centers for Disease Control and Prevention's \(CDC\) Guidance and practices on employee health](#) and [Reopening Guidance for Cleaning and Disinfecting Public Spaces, Workplaces, Businesses, Schools](#).

For additional information, please consult the following resources:

- [COVID-19-Related Guidance Documents for Industry, FDA Staff and Other Stakeholders](#)

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