

BAKE SALE & TEMPORARY FOOD PERMITS COVID SAFE PRACTICES

In accordance with the Governor's Public Health Order (PHO) and COVID Safe Practices (CSPs), the following guidelines must be followed for the duration of your bake sale, temporary or seasonal temporary food permit. Prior to being issued a permit, your organization will need to provide a CSP plan. Please review the current PHO and CSP's as guidance.

PUBLIC HEALTH ORDER:

<https://cv.nmhealth.org/public-health-orders-and-executive-orders/>

COVID SAFE PRACTICES:

<https://cv.nmhealth.org/covid-safe-practices/>

(Guidance for retail: pg11)



**CLEAN
SURFACES**



**DISINFECT
SURFACES**



**WASH YOUR
HANDS**

REQUIRED:

- Adhere to maximum occupancy limits per the State's Public Health Order.
- Utilize signs, stanchions and/or floor decals to support 6-foot social distancing, including one-way aisle traffic and separate entry/exit wherever possible.
- Encourage customers to wear face coverings.
- Sellers must wear face coverings. If sellers will be wearing gloves, they should be changed between customers AFTER their hands are sanitized with soap and water or alcohol-based hand sanitizer.
 - It is recommended that all participants wash their hands at the end of sales.
- Maintain a schedule of stringent cleaning and sanitizing of all high touch surfaces, including tables, pens, credit card machines, etc.
 - It is recommended to use an EPA approved product for these cleaning purposes
- Follow established safety protocols to allow for contactless sales such as online sales, curbside pickup, and home delivery wherever possible.
- Suspend food sampling
- Discontinue self-service stations
 - Person in charge or designee must provide beverage or condiment or other food/beverage item to customer

**SALES OCCURRING ON CITY OF ALBUQUERQUE PROPERTY
OR AT THIRD PARTY RETAILERS MAY REQUIRE ADDITIONAL
PERMITS AND PERMISSIONS.**