

Food *for thought*

Fall 2020, Volume 12 Issue 1

A newsletter for Fairfax County food establishment owners and operators and their employees

PLUS is Here: Register Your Account!

An Introduction to Planning and Land Use System (PLUS)

As a valued member of the Fairfax community and the owner of a Food or Mobile Food Establishment, we want to welcome you to our new electronic database. Planning and Land Use System (PLUS) is our online portal that allows you to apply for permits, track the status of your application, update information, upload documents, pay fees, and request inspections.

It is important that you Register for an Account in PLUS. **REGISTRATION IS REQUIRED** so that you can access your record information and renew online.

Once you create your account, you may proceed to the My Records tab and see your Establishment(s) listed under Environmental Health. Feel free to look through your electronic records!

Here is the link to the PLUS website:

<https://plus.fairfaxcounty.gov/>

We have created videos and guide sheets to help walk you through our new online processes, to include [Registering for an Account](http://www.fairfaxcounty.gov/health/food) (www.fairfaxcounty.gov/health/food).

If you do NOT have a listing, we are sorry! Please expect an email from PLUS in the coming days. This email will include your **Permit Number** and a unique **PIN**. Directions will explain how to use the unique **PIN** to link your newly created account to your Food or Mobile Food Establishment.

Again, please check out PLUS and Register for an Account. If you have any questions, please call the Fairfax County Health Department at (703) 246-2201, option 2, TTY 711.

COVID-19 Information for Food Establishments

Currently there is No Evidence that COVID-19 is spread through food:

According to the Centers for Disease Control (CDC), there is a very low risk of spread from food products or packaging that are shipped over a period of days or weeks at ambient, refrigerated, or frozen temperatures.

COVID-19 and the Community:

Race, ethnicity and national origin do not factor in the likelihood of contracting COVID-19. Eating a dish that belongs to a particular region

where there are more outbreaks does not increase the risk among the consumers.

Community Coordination and COVID-19: Coordination with State and Local Health officials is strongly encouraged and will help you to keep up to date on the COVID situation and guidance specific to your area.

Food Safety Practices: Food establishments should continue to practice routine environmental

cleaning, including in customer areas and frequently- touched surfaces. Consider providing customer areas with tissues and alcohol-based hand sanitizer. Sanitizers and disinfectants should only be used according to the directions on the EPA registered label.

Employee Safety and COVID-19:

Employees should stay home when sick. Brief your employees, contractors, and customers that

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Phase 3 Re-Opening Guidelines:

Effective July 1, 2020, the Northern Virginia Region entered into Phase Three as per the Governor's Executive Order SIXTY-SEVEN (2020) AND ORDER OF PUBLIC HEALTH EMERGENCY SEVEN.

See the Phase 3 FAQ page on the Governor's [Forward Virginia website](http://www.virginia.gov/coronavirus/forwardvirginia/faq/). (www.virginia.gov/coronavirus/forwardvirginia/faq/).

Read more information and updates on [Phase 3 guidelines and requirements](#). ([Phase 3 guidelines and requirements in Spanish](#)).

The Importance of Hand Washing

Handwashing is an important preventive measure to stop the spread of respiratory diseases like COVID-19. Wash your hands often with soap and water for at least 20 seconds. Hands should be washed:

- Before starting work at the beginning of the day or after any break.
- After using the toilet
- After handling raw products-meat, poultry, seafood, fresh foods, fresh fruits and vegetables-before you handle cooked or ready to eat foods.
- When you cough or sneeze, into a tissue, handkerchief or into your hands and whenever you blow your nose.
- After touching your hair, face, nose, ears, eyes or other body parts.
- After smoking, taking out trash, handling money, changing tasks.
- Whenever you come in contact with dirty table ware, equipment, work surfaces or other soiled items.
- Whenever your hands are soiled or contaminated

Active Managerial Control Awards

Congratulations to the food service operators who were recognized with an Active Managerial Control award over the last three-month period! During their recent inspections, there were no violations cited and it was observed that good active managerial controls were in place. Congratulations to:

- **Caroline Ross:** *River Bend Bistro, 7966 Fort Hunt Road, Alexandria*
- **Estela Henriquez, Ivania Constanza:** *Apple Spice Junction, 250 Exchange Place, Herndon*
- **Ledis Licet Paz:** *Wendy's #6638, 14016 W. View Drive, Centreville*



See pictures and read details about how they are reducing the risk of foodborne illness in their food establishment on the Health Department website www.fairfaxcounty.gov/health/food/awards-programs/active-managerial-control. If you have questions about active managerial control in your food establishment, please speak to your area inspector.

Customer Satisfaction Survey

In the month of September, we sent out our yearly **Customer Satisfaction Survey** to all food facilities. Thank you to everyone for taking the time to complete the online survey this year. Your contribution is very important to assessing our work. In addition, it will also allow us to better our program by identifying the progress we are making as well as potential areas for improvement. For more information on the Customer Satisfaction Survey please contact the Health Department at 703-246-2201, TTY 711.

Tips for a safe workplace

The Health Department has an infographic that provides tips to business owners to keep their workplace stays safe for workers and customers during COVID-19: www.fairfaxcounty.gov/health/sites/health/files/assets/documents/pdf/coronavirus/healthy&safeworkplace.pdf.



[COVID-19 Information](#)
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if COVID-19 starts spreading in your community anyone with even a mild cough or fever (100.4 F or more) needs to stay at home. Food establishments are encouraged to review their company's plans for absenteeism and employee health. Punitive leave policies are discouraged.

To download the VDH COVID-19 Food Establishment Poster as well as obtain additional COVID-19 resources and signage please visit our website at www.fairfaxcounty.gov/health/novel-coronavirus/food-establishments

