## County of Inyo



### HEALTH & HUMAN SERVICES DEPARTMENT

Public Health 207 A. South Street, Bishop CA 93514 TEL: (760) 873-7868 FAX: (760) 873-7800

#### Marilyn Mann, Director

mmann@inyocounty.us

Inyo County Department of Public Health (HHS), Board of Supervisors, and County Administration are actively monitoring the situation involving the infectious disease outbreak of COVID-19 (Coronavirus). The Inyo County Department of Public Health is the lead authority for all public health emergencies in our County. Please visit

https://www.inyocounty.us/coronavirus-covid-19-response for up to date local information.

Current Statistics as of: March 16, 2020

	Global	United States	California	Inyo County	Mono County
Confirmed	167,832	3,487	392	0	0
Cases	107,832	3,467	392	O	O
Deaths	6,485	68	5	0	0

As of 3/16/2020 there are zero confirmed cases of COVID-19 in both Inyo and Mono Counties. It is understandable that you may feel anxious about the outbreak. It can be difficult to ignore information from less reputable sources while we are being inundated but it is important to get your facts from reliable sources to help you accurately determine your risks and in order to take reasonable precautions (such as regularly and thoroughly clean your hands with soap and water or an alcohol-based hand rub in the absence of soap and water). Reliable guidance is updated regularly on the Inyo County, CDC and CDPH websites which are provided below. In addition, please keep in mind that it is still cold and flu season which means that there are viral illnesses circulating, some of which share similar symptoms with COVID-19. Symptoms including a runny nose and sore throat typically indicate a cold. If you have symptoms of cough and fever but are not seriously ill, please stay at home under self-quarantine. However, if you are very sick, you should call your health care provider or go to the emergency room.

Inyo County: https://www.inyocounty.us/coronavirus-covid-19-response

CDC: <a href="https://www.cdc.gov/coronavirus/2019-ncov/index.html">https://www.cdc.gov/coronavirus/2019-ncov/index.html</a>

CDPH: <a href="https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Immunization/ncov2019.aspx">https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Immunization/ncov2019.aspx</a>

# <u>Current Statewide Information & Recommendations</u> (new information highlighted in yellow)

- Recommended home isolation of all seniors in the state of California ages 65 years and older and those with chronic conditions. Governor Newsom has 13 taskforces working on logistics, food, water, fuel and basic supplies.
- Closing bars, nightclubs and wineries. Governor Newsom indicated restaurants could remain open, but would need to reduce occupancy and increase social distancing.
- The COVID-19 virus has not been detected in drinking water. Should the virus make its way into public drinking water, conventional water treatment methods that use filtration and disinfection, such as those in most municipal drinking water systems, should remove or inactivate the virus that causes COVID-19. If your drinking water comes from a private well and you are concerned you may consider approaches that remove bacteria, viruses, and other pathogens, including certified home treatment devices but again, the COVID-19 virus has not been detected in drinking water.
- It is recommended that non-essential professional, social, and community gatherings be postponed for at least the remainder of March, regardless of the sponsor. The timely implementation of aggressive strategies that create social distance and those that reduce close contact of people not regularly together, including limiting gatherings, has proven effective in prior pandemics at delaying rates of transmission and reducing illness and death. Please see the below specifications and link to the complete CDPH guidance:
  - Large gatherings that include 50 people including gatherings such as concerts, conferences, and professional, college, and school sporting events
  - Smaller gatherings held in venues that do not allow social distancing of six feet per person including gatherings in crowded auditoriums, rooms or other venues
  - Gatherings of individuals who are at higher risk for severe illness from COVID-19 should be cancelled including gatherings such as those at retirement facilities, assisted living facilities, developmental homes, and support groups for people with health conditions.

https://www.cdph.ca.gov/Programs/CID/DCDC/CDPH%20Document%20Library/Gathering Guidance 03.11.20.pdf

If you proceed with a gathering that is allowed under this guidance, Inyo County Health and Human Services requests that you use event messaging and communications to promote everyday preventive health messages to your participants and staff, which include:

- Promote messages that discourage people who are sick from attending events.
- Stay home when you are sick, except to get medical care.
- Cover your coughs and sneezes with a tissue or sleeve, then throw the tissue in the trash.

- Wash your hands often with soap and water for at least 20 seconds, especially after going to the bathroom; before eating; and after blowing your nose, coughing, or sneezing.
- Avoid touching your eyes, nose, and mouth with unwashed hands.
- Clean frequently touched surfaces and objects daily.
- Recommend that participants minimize close contact (e.g., no hand shaking or hugging)
- Create refund policies for paid events or remote participation capability such as live stream that permit participants the flexibility to stay home when they are sick, need to care for sick household members, or are at high risk for complications from COVID-19.
- Provide COVID-19 prevention supplies at your events, to the extent supplies are available. Plan to have extra supplies on hand for event staff and participants, including sinks with soap, hand sanitizers, and tissues. Promote proper and frequent hand hygiene.
- Isolate staff or participants in a designated space who become ill with symptoms consistent with COVID-19 at the event and provide a clean disposable procedure facemask, to the extent available, to wear for those who become ill. It is not necessary to distribute masks to healthy participants.
- Implement a strategy to prevent the theft of prevention supplies.

## **Local Action**

## (new information highlighted in yellow):

- In order to help protect Inyo County's older adults from COVID-19 Inyo County is temporarily suspending senior activities and congregate meal services in accordance with the California Department of Public Health's recommendation to limit gatherings of individuals who are at higher risk for severe illness from COVID-19 to no more than 10 people. The same precautionary measure is occurring in Mono County at the Walker Senior Center (530)495-2323. The home delivered meals program will not be disrupted and if a senior who is registered to receive congregate meals in Bishop, Big Pine, Independence, or Lone Pine would like to receive home delivered meals please call the Bishop Senior Center at (760)873-5240, seniors registered to receive congregate meals in Tecopa should call the Tecopa Senior Center at (760)852-4264.
- Based on guidance from the California Department of Public Health, Inyo County has suspended all non-essential work related travel for Inyo County employees.
- In accordance with the Ca Dept of Corrections and Rehabilitation's announcement, Inyo
  County Sheriff's Office will suspend all inmate visitations at the Inyo County Jail effective
  immediately. This action will remain in effect until further notice. Inmates will still be
  available to visit with their attorneys after confirmation that the attorneys have no signs or
  symptoms of COVID-19.

# Local Information & Recommendations (new information highlighted in yellow):

To protect public health and slow the rate of transmission of COVID-19, Inyo County Health and Human Services Public Health division is adopting mass gathering guidance issued by the California Department of Public Health, which is effective through the end of March 2020 (please continue to monitor the CDPH website or contact Inyo County HHS Public Health for updates):

#### Restaurant Guidance

The Federal Drug Administration (FDA) and the California Department of Public Health (CDPH) are not currently aware of any reports of human illnesses that suggest COVID-19 can be transmitted by food or food packaging. However, it is always important to follow good hygiene practices when handling or preparing foods, such as washing hands and surfaces often, separating raw meat from other foods, cooking to the right temperature, and refrigerating foods promptly. Good hygiene encourages practices and behaviors that can help prevent food handlers from spreading contaminants including viruses to food. It is essential to adhere to the following guidance during the COVID-19 pandemic.

- When employees report to work, inquire about how they are feeling and send them home if they are not well.
- Require sick employees to stay home and provide guidance to the public to do the same if feeling ill.
- If feasible, pay staff to stay home while they are sick.
- Have a back-up plan for operating if multiple employees are out sick. If a food facility cannot be operated safely, it should close until it can be.
- Wash hands on a regular basis for a minimum of 20 seconds. Frequent application of alcohol hand sanitizer (60% ethyl alcohol or greater) in encouraged, but it should not be used in lieu of frequent handwashing.
- Keep handwashing stations fully stocked.
- Employees should wash their hands after clearing and cleaning tables.
- Where possible, allow 6 feet of separation between tables (may require removing some tables).
- Flaunt your diligent cleaning practices and let the public see what you are doing. This should include cleaning and disinfecting tables between every customer use, as well as disinfecting door handles, menus, condiments bottles, all restroom surfaces and faucets, etc.
- Heavily soiled surfaces should be cleaned first with a detergent and water,
   then wiped with a disinfectant product. See cleaning versus sanitizing:
  - https://www.foodsafetyfocus.com/FoodSafetyFocus/media/Library/p dfs/Cleaning-vs-Sanitizing.pdf

- Unsoiled surfaces can be cleaned with a disinfectant alone, using a clean disinfectant wipe.
- Also, a towel kept in a bucket of bleach and water used to wipe down tables, seats, etc. can be utilized if the sanitizer solution is changed out frequently. The concentration of chlorine in the solution should be maintained at 200 parts per million. The strength of the solution should be checked periodically with the same type of test strips used at the dish machine. You can also follow the link below for additional disinfectant guidance.
  - https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-ag ainst-sars-cov-2
- Do not reuse glassware, utensils, or dishes for customer refills. Clean and sanitized replacements should be provided.
- Self-serve customer utensils are discouraged. These items should be dispensed by restaurant staff. If possible, condiments bottles should not be left on tables, but should be dispensed by restaurant staff upon request, and cleaned/disinfected after each use.
- Provide and display alcohol hand sanitizer for customer use.
- Keep the public updated with notices posted within your establishment and on your website.
- Consider offering curbside pickup or expanding delivery services, which will appeal to many customers who are trying to practice social distancing.

## Gambling Venues:

- Take steps to limit the number of customers in single room/space to 250 or less
- Increase frequency of cleaning of chips, shuffling machines, and other objects utilized in games
- Increase frequency of cleaning and/or disposal of playing cards
- Ensure that social distancing standards are met for non-family members and make clear that family members can participate in activities together, stand in line together etc.
- Eliminate events/marketing that target individuals that are at higher risk of serious illness for COVID-19

### Theme Parks and Attractions:

- Ensure that social distancing standards are met for non-family members and make clear that family members can participate in activities together, stand in line together etc.
- Increase spacing of show times to allow for more thorough cleaning of a single room or space and social distancing during show times
- Increase number of hand washing or sanitizing stations

- Eliminate events/marketing that target individuals that are at higher risk of serious illness for COVID-19
- Extend hours to allow for staggering of attendance
- Limit attendance as necessary to reduce outdoor/indoor crowding
- Movie Theaters and Live Performance (Plays, Musicals) Theaters:
  - Keep attendance under 250 persons per individual theater and ensure that social distancing of six feet per person for non-family members is maintained and make clear that family members can sit together, stand in line together etc.
  - Suspend reserved seating to allow patrons to self-separate
  - Reduce capacity to 50-60 percent per showing
  - Sanitize seats and tray tables between showings
  - Increase spacing between show times to allow for more thorough cleaning of individual theaters
  - Have ushers monitor social distancing practices in theaters and encourage additional distance between guests as appropriate
- If you find yourself requesting 911 services for any event (related to COVID-19 or not) please alert the dispatcher if COVID-19 related symptoms are present so that the responding agencies can take appropriate precautions.
- All employers and businesses should be ready to implement strategies to protect their workforce from COVID-19 while ensuring continuity of operations. All sick employees should stay home and away from the workplace, respiratory etiquette and hand hygiene should be encouraged, and routine cleaning of commonly touched surfaces should be performed regularly. Identify essential business functions, essential jobs or roles, and critical elements within your supply chains (e.g., raw materials, suppliers, subcontractor services/products, and logistics) required to maintain business operations. Plan for how your business will operate if there is increasing absenteeism or these supply chains are interrupted.
- School guidance: Please see the below list of local schools for closure status:
  - Bishop Unified School District: Closed and scheduled to reopen 03/30/2020
  - Round Valley Unified School District: Closed and scheduled to reopen 03/30/2020
  - Big Pine Unified School District: School remains open decision will be reassessed should there be a confirmed case of Covid-19 in Inyo County Schools (excluding Tecopa-Shoshone)
  - Owens Valley: Closed as of March 17th and scheduled to reopen 03/31/2020
  - Lone Pine Unified School District: Closed as of March 17th and scheduled to reopen 03/31/2020

- Death Valley Unified: School remains open. No closures at this time
- Jill Kinmont Boothe School: Closed and scheduled to reopen 03/30/2020
- Northern Inyo Healthcare District is prepared to safely screen, diagnose, and care for patients with respiratory illness, including Coronavirus COVID-19, however testing is only being done as medically necessary.
   Mammoth Hospital is unable to test patients with mild COVID-19 symptoms such as fever or cough due to a shortage of test kits. The same test kit shortage means they also are limiting their testing for influenza and RSV to save the tests for those who are very sick.
  - Both hospitals are working in collaboration with local Health Departments. If you think you have been exposed to COVID-19 and develop a fever and symptoms, such as cough or difficulty breathing, please call your healthcare provider for medical advice.
- The California Department of Public Health website is updated constantly as updates become available. The designated COVID-19 guidance page is provided below: <a href="https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Guidance.aspx">https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Guidance.aspx</a>