



MINISTRY OF HEALTH

GUIDELINES FOR FOOD BUSINESS OPERATORS  
(FBOs) ON RE-OPENING OF RESTAURANTS AND  
EATERIES DURING COVID-19 PANDEMIC

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## Foreword

On 22 March 2020, the Cabinet Secretary for Health ordered the closure of all bars and clubs in the country, effective midnight to curb the spread of COVID-19 in Kenya. Restaurants and Eateries were also directed to only serve take-away orders up to 7PM for a period of thirty (30) days.

Following a review of the situation of the COVID-19 disease outbreak across the country a month later, the Cabinet Secretary, in line with Public Health Act Cap 242 Laws of Kenya issued a directive allowing Restaurants and Eateries to undertake minimal operations while maintaining stringent measures that mitigate the spread of the virus such as social distancing, frequent hand washing and reduction of contacts between persons.

The opening and operating of these premises will take a structured and gradual approach; apart from observing COVID-19 preventive measures operators will be expected to follow the process of application and acquisition of permit.

Operations will only commence upon acquisition of permits after fulfilling the requirements



**Dr. Patrick Amoth,**  
**Ag. Director General for Health**

## I. Background

It is a requirement that the food industry should have Food Safety Management Systems (FSMS) based on the Hazard Analysis and Critical Control Point (HACCP) principles in place to manage food safety risks and prevent food contamination. If a business does not have a FSMS and/or HACCP team established, it needs to appoint one person responsible for determining whether food safety risks could arise from additional measures. This designated person must liaise with food safety authorities for advice.

Keeping all workers in the food production and supply chains healthy and safe is critical for the country to survive current pandemic.

Current scientific findings have demonstrated that coronavirus do not multiply in food because the virus needs an animal or human host to multiply. Transmission is however possible when a person touches contaminated surfaces, objects, or the hand of another infected person and then touching his/her own mouth, nose, or eyes.

There is an urgent requirement for the food industry to ensure compliance with measures to protect workers and customers from contracting COVID-19, to prevent exposure to or transmission of the virus, and to strengthen food hygiene and sanitation practices.

This guideline will guide Food Business Operators (FBOs) when submitting applications for re-opening of Restaurants and Eateries during the period of COVID-19 Pandemic

## II. Guidelines for Food Business Operators (FBOs) on Re-Opening of Restaurants and Eateries during the Period of COVID-19 Pandemic

All applicants making application for re-opening of Restaurants and Eateries during the period of COVID-19 pandemic MUST undertake the following:

1. Read and implement the provisions of the *Protocols and Management Guidelines for Restaurants and Eateries*. The protocols are accessible from the Ministry of Health website, [www.health.go.ke](http://www.health.go.ke)

2. Develop and implement relevant Standard Operating Procedures for all operations in the premises including cleaning and disinfection;
3. Submit an application, using **Form A**, for a permit to operate food business during the period of COVID-19 pandemic. Attach all current relevant regulatory licenses and medical examination certificates for food handlers;
4. Open the premises for official inspection (**Form B**) by the Public Health Department;
5. Commence operations of the premises upon receipt of a permit (**Form C**) from the County Director, Public Health, to operate food business during the period of COVID-19 pandemic.